



Alessandro Borghese

il lusso della semplicità

*The eyes eat first.
but it is in the mouth that the sight wins*

Alessandro Borghese

menu

MILAN
milan

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30

A truffle in the egg

Poached egg, creamed cauliflower with Parmigiano Reggiano, crispy celeriac, parsley and dandelion oil with Acqualagna white truffle

3 - 12

Extra truffle 7,00 €/g

CarroToLove

Rainbow carrot rose, carrot and ginger mousse, blue of Bagnoli cheese and pineapple salad, carrot and herb brioche bread

1 - 3 - 7 - 8

28

Polposition

Grilled octopus Luciana-style, parsley foam with white miso and lemongrass, fried quinoa, green apple, and citron

4 - 6 - 7 - 12 - 14

33

The wiz-steak of Oz

Veal fillet carpaccio with scapece-style zucchini cream, zucchini flowers, celery and caper shoots

9 - 12

29

Baccalecca

Creamed, breaded and fried cod stick, hot sauce, green sauce, cod pil-pil and olive powder

1 - 4 - 7 - 12

23

Zen amberjack

Herb amberjack with soy and sesame umami, dandelion oil, katsuobushi tuna rice chips and lemon air

4 - 6 - 7 - 11

31

Black garlic club

Herb-glazed potato, juniper-braised onion sauce, black garlic cream, porcini mushroom ice cream, and black truffle

7 - 12

32

“Cacio&Pepe” my Spaghettone *Pasta Armando*

1 - 3 - 7

25

Home-made Tagliolini *Pasta Fresca* - *il lusso della semplicità*
with Normandy butter and premium white Acqualagna Truffle

1 - 3 - 7

45



Extra truffle 7,00 €/g

Dumpling a provolone

Chestnuts gnocchi Pasta Fresca - *il lusso della semplicità, smoked provola cream, sauteed turnip sauce, and red wine reduction*

1 - 7 - 12

28

Got the mullet yet?

Short pacchero Pasta Fresca - *il lusso della semplicità with grilled red mullet fillet, celery oil and wild fennel creamed with red mullet reduction*

1 - 3 - 4 - 9 - 12

30

Rabbit at sea

Fresh egg pasta ravioli Pasta Fresca - *il lusso della semplicità with braised rabbit, clams and sea truffles sauce and 'nduja oil*

1 - 3 - 9 - 12 - 14

33

Barbarisotto

Beetroot and Roquefort carnaroli risotto, mandarin jelly, pecans and red onion and basil sauce

7 - 8 - 12

30

Pink Pork

Pink tagliatella with beetroot Pasta Fresca - *il lusso della semplicità with pork tenderloin ragù, double consistency almond and lemon thyme*

1 - 3 - 8

28

À LA CARTE

a la carte

The She Boar

Milanese cutlet of wild boar and tartare of its fillet, cream of sweet and sour pumpkin, béarnaise sauce, marinated radicchio and melted potato

1 - 3 - 7 - 10 - 12

42

Saltimbocca now!

Grouper saltimbocca, bacon and sage, grilled sucrine salad with strawberry vinai-grette and its stock, natural radishes

1 - 4 - 9 - 12

36

MarcondirondirAgnello

Roast rack of lamb, grilled wild chicory, Montepulciano sauce and walnut cream

8 - 9 - 12

39

StraManzo

White beef stew, grilled celeriac with coconut milk, and cabbage salad

4 - 9 - 12

38

The berry gang

Portobello mushroom and its filling with pioppini mushrooms, hazelnuts, mushroom reduction, black truffle and herbs

7 - 8 - 9

33

InnamOrata piazza

Sea bream roll stuffed with mushrooms, tamarind, and kale, sesame chickpea hummus, corn on the cob with butter and dandelion and fennel foam

4 - 6 - 7 - 11

37

Vegvolution

Lentil falafel, salsify, Jerusalem artichoke, mandarin, parsnip and roasted banana

1 - 8 - 9 - 12

34

Cubomisù <i>Kahlua-flavored ladyfinger, hazelnut cream, mascarpone cream, dulce de leche, and chocolate gavotte</i>	22
1 - 3 - 7 - 8	
"Did you say chocolate?" <i>Chocolate mousse with a cocoa crumble base, chocolate sorbet on a sandblasted frosting, chocolate ganache with cocoa mass meringue and chilled chocolate sauce with a silkscreened red fruit biscuit</i>	22
1 - 3 - 7 - 8	
È tutta una bufala! <i>Milk chocolate mousse with buffalo milk stracciatella, black sesame, raisins pan brioche crumble and apple gel</i>	22
1 - 3 - 7 - 11	
Madame Bavaré <i>Vanilla Bavarian cream with Penguin & Rocher icing, white chocolate mousse, raspberry ganache, mock mango blackberries, meringues and Speculoos biscuits</i>	22
1 - 3 - 7 - 8	
What's baking in my head? <i>Hazelnut shortcrust tartlet, lemon jam, baked pears, lemon curd, gorgonzola ice cream with acacia honey and lemon pepper</i>	22
1 - 3 - 7 - 8	
Ice cream and sorbet of the day	13
7	

LIST OF ALLERGENIC INGREDIENTS

- 1 - Cereals containing gluten and derived products (*wheat, rye, barley, oats, spelled, kamut*)
- 2 - Crustaceans and products based on crustaceans
- 3 - Eggs and egg products
- 4 - Fish and fish products
- 5 - Peanuts and peanut-based products
- 6 - Soy and soy products
- 7 - Milk and milk products
- 8 - Nuts and their products (*almonds, hazelnuts, walnuts, cashew nuts, pecans, pistachios, macadamia nuts*)
- 9 - Celery and celery-based products
- 10 - Mustard and mustard-based products
- 11 - Sesame seeds and sesame products
- 12 - Sulphites in concentrations above 10 mg / kg
- 13 - Lupins and products based on lupins
- 14 - Molluscs and products based on molluscs

*Prices are expressed in €

All art works exhibited in the restaurant can be purchased



www.alessandroborghese.com

INFO

For any intolerances and allergies, the Guests are requested to read the following mandatory information to the Final Consumer.

Provisions regulated by Regulation (EC) n. 1169/2011 and Legislative Decree n. 231/2017.

For information relating the possible presence of allergens in the dishes, contact the dining room staff, who are at your disposal to provide any additional support and detail. Therefore, our dishes may contain the allergenic substances of the official table pursuant to EU Reg. 1169/11 contained in the menu. Furthermore, all the ingredients present in this menu and considered allergens, are carefully specified to minimize any problems towards subjects at risk.

Annex II: fish and fish products, mollusks and products based on mollusks, crustaceans and products based on crustaceans, cereals containing gluten, eggs and products based on eggs, soya and products based on soya, milk and products made from milk, sulfur dioxide and sulphites, nuts, celery and products made from celery, lupines and products based on lupines, peanuts and products based on peanuts, mustard and products based on mustard, sesame seeds and sesame seed products.

Useful information on the raw materials used in this Venue

Some specific raw materials or semi-finished products can be frozen in our restaurant. This process is aimed at preserving the characteristics of seasonal ingredients, which are not always available, or of raw materials that are not regularly available. It is possible to contact the dining room staff for further clarifications.

Raw consumption - fishery products and raw fish-based gastronomic preparations intended to be administered as they are, have been subjected to preventive reclamation by means of freezing treatment in accordance with current legislation.

The Staff