



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

SHARE YOUR EXPERIENCE

 *share*
@ab_illussodellasemplicita

À LA CARTE

à la carte

CarroToLove	28
<i>Rainbow carrot rose, carrot and ginger mousse, blue of Bagnoli cheese and pineapple salad, carrot and herb brioche bread</i>	
1 - 3 - 6 - 7 - 8	
Polposition	33
<i>Grilled octopus Luciana-style, parsley foam with white miso and lemongrass, fried quinoa, green apple, and citron</i>	
4 - 6 - 7 - 12 - 14	
The wiz-steak of Oz	29
<i>Veal fillet carpaccio with scapece-style zucchini cream, zucchini flowers, celery and caper shoots</i>	
9 - 12	
Baccalecca	23
<i>Creamed, breaded and fried cod stick, hot sauce, green sauce, cod pil-pil and olive powder</i>	
1 - 4 - 7 - 12	
Zen amberjack	31
<i>Herb amberjack with soy and sesame umami, dandelion oil, katsuobushi tuna rice chips and lemon air</i>	
4 - 6 - 11	
Black garlic club	32
<i>Herb-glazed potato, juniper-braised onion sauce, black garlic cream, porcini mushroom ice cream, and black truffle</i>	
7 - 12	

À LA CARTE

à la carte

“Cacio&Pepe” my Spaghettone Pasta Armando	25
1-3-7	
Love, Broth and Cappelletti	28
<i>Meat cappelletti Pasta Fresca - il lusso della semplicità in aromatic broth, parmesan sablé, spicy homemade bread crostini and fruit mustard</i>	
1-3-7-8-9-10	
Got the mullet yet?	30
<i>Short pacchero Pasta Fresca - il lusso della semplicità with grilled red mullet fillet, celery oil and wild fennel creamed with red mullet reduction</i>	
1-3-4-9-12	
Rabbit at sea	33
<i>Fresh egg pasta ravioli Pasta Fresca - il lusso della semplicità with braised rabbit, clams and sea truffles sauce and ‘nduja oil</i>	
1-3-9-12-14	
Barbarisotto	30
<i>Beetroot and Roquefort carnaroli risotto, mandarin jelly, pecans and red onion and basil sauce</i>	
7-8-12	
Pink Pork	28
<i>Pink tagliatella with beetroot Pasta Fresca - il lusso della semplicità with pork tenderloin ragù, double consistency almond and lemon thyme</i>	
1-3-8	

À LA CARTE

à la carte

- The She Boar** 42
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 - 4 - 7 - 10 - 12
- Saltimbocca now!** 36
Grouper saltimbocca, bacon and sage, grilled sucrine salad with strawberry vinaigrette and its stock, natural radishes
1 - 4 - 9 - 12
- MarcondirondirAgnello** 39
Roast rack of lamb, grilled wild chicory, Montepulciano sauce and walnut cream
7 - 8 - 9 - 12
- StraManzo** 38
White beef stew, grilled celeriac with coconut milk, and cabbage salad
4 - 9 - 12
- InnamOrata pazza** 37
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
- Vegvolution** 34
Lentil falafel, salsify, Jerusalem artichoke, mandarin, parsnip and roasted banana
1 - 8 - 9 - 12

DESSERTS

desserts

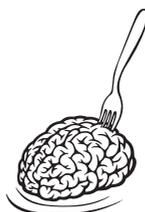
Cubomisù	22
<i>Kahlua-flavored ladyfinger, hazelnut cream, mascarpone cream, dulce de leche, and chocolate gavotte</i>	
1-3-6-7-8	
Love me tender	22
<i>Rice pudding, cassis, peanuts, caramel toffee, and tenerina cake</i>	
3-5-6-7	
La tarte Montblanc	22
<i>Shortcrust pastry with almond financier, cream and vanilla semifreddo, meringue and marron glacé</i>	
1-3-7-8	
Cherry blues	22
<i>Smoked dark chocolate parfait, cherry semifreddo and gel, semi-whipped cream, and flat cookies</i>	
1-3-6-7	
ChocoBurger	22
<i>Hazelnut mousse bun with chocolate, bacon, green apple and mango rubber band, white chocolate and wasabi namelaka, raspberry gel, kataifi pastry and boero cherry</i>	
1-3-6-7-8	
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



AB Normal srl
Entertainment company

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 to 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 be 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