



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*

<b>CarroToLove</b> <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	28
<b>Polposition</b> <i>Grilled octopus Luciana-style, parsley foam with white miso and lemongrass, fried quinoa, green apple, and citron</i> 4 - 6 - 7 - 12 - 14	33
<b>The wiz-steak of Oz</b> <i>Veal fillet carpaccio with scapece-style zucchini cream, zucchini flowers, celery and caper shoots</i> 9 - 12	29
<b>Baccalecca</b> <i>Creamed, breaded and fried cod stick, hot sauce, green sauce, cod pil-pil and olive powder</i> 1 - 4 - 7 - 12	23
<b>Sea Dragon</b> <i>Charcoal-baked monkfish with a Japanese-Mediterranean glaze and spring salad</i> 4 - 6 - 9 - 12	32
<b>Brazed arichoke...it's not a joke!</b> <i>Grilled artichoke stuffed with bread, pecorino cheese, garlic and parsley with red pepper sauce, wasabi peanut cream, and basil oil</i> 1 - 4 - 5 - 12	29

# À LA CARTE

*à la carte*

<b>“Cacio&amp;Pepe” my Spaghettone <i>Pasta Armando</i></b>	<b>25</b>
1-3-7	
<b>Vignarola Bread Dumplings</b>	<b>29</b>
<i>Bread dumpling with spiny artichokes, lettuce, and pecorino romano cheese, creamed peas and artichokes, spring vegetables, and a lemon and mint brittle</i>	
1-3-7-12	
<b>Sardine Ravioli</b>	<b>30</b>
<i>Raviolo Pasta Fresca - il lusso della semplicità, filled with traditional sardine sauce, sautéed in butter and saffron, wild fennel sauce, raisins in osmosis and toasted pine nuts</i>	
1-3-4-7-8-12	
<b>Rabbit at sea</b>	<b>33</b>
<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	
<b>Seafood Tagliolini</b>	<b>34</b>
<i>Seafood tagliolini with squid ink Pasta Fresca - il lusso della semplicità with marinated and smoked amberjack, bottarga and lime quinoa</i>	
1-3-4-9-14	
<b>Pink Pork</b>	<b>28</b>
<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 carrot, béarnaise sauce, marinated curly salad 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
- Chicken Supreme** 37  
*Chicken supreme cooked in oil with its own gravy, mango and lime sauce, chili honey, grilled Sicilian broccoli*  
7 - 9 - 12
- InnamOrata pazza** 37  
*Sea bream roll stuffed with mushrooms, tamarind and chard, sesame chickpea hummus, corn on the cob with butter and dandelion and fennel foam*  
4 - 6 - 7 - 11
- My Big Fat Greek Eggplant** 29  
*Baked striped eggplant glazed with honey and apple cider vinegar, feta cheese, confit cherry tomatoes, fried capers, toasted almonds, and celery leaves*  
7 - 8 - 9 - 12

# DESSERTS

*desserts*

<b>Cubomisù</b>	<b>22</b>
<i>Kahlua-flavored ladyfinger, hazelnut cream, mascarpone cream, dulce de leche, and chocolate gavotte</i>	
1-3-6-7-8	
<b>Love me tender</b>	<b>22</b>
<i>Rice pudding, cassis, peanuts, caramel toffee, and tenerina cake</i>	
3-5-6-7	
<b>Sicily coast to coast</b>	<b>22</b>
<i>Rustic bread disc with almond paste and milk, apricot jelly, sbrisolona ice cream, and a 36-month-aged Parmigiano Reggiano wafer</i>	
1-3-7-8	
<b>Mr. Grey... you made my day!</b>	<b>22</b>
<i>Milk chocolate mousse with earl grey tea and mango curd, sea buckthorn sorbet</i>	
1-3-6-7-8	
<b>Ice cream and sorbet of the day</b>	<b>13</b>
7	

# LIST OF ALLERGENIC INGREDIENTS

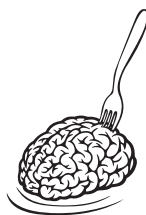
---

- 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 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*