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
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@ab_illussodellasemplicita

À LA CARTE
à la carte

Carrot, Blue of Bagnoli cheese, pineapple and brioche bread 28
1 - 3 - 6 - 7 - 8

Grilled octopus Luciana-style, parsley, quinoa, apple and citron 33
4 - 6 - 7 - 12 - 14

Iberian pork tenderloin, Parmentier potatoes and chicory 25
7

Cod, hot sauce, green sauce, pil-pil and olive 23
1 - 4 - 7 - 12

Zuchini, red pepper, peanut, wasabi and basil 29
1 - 4 - 5 - 12

All the products arrived fresh have been frozen at source or frozen on site by rapid temperature blast chiller.
For more information and for the Allergen list please contact the room staff, one of our responsible is at your disposal to provide any additional support or information.

À LA CARTE
à la carte

"Cacio&Pepe" my Spaghettone *Pasta Armando* 25
1 - 3 - 7

Pumpkin and chestnut gnocchi *Pasta Fresca - il lusso della semplicità*, reblochon cheese cream, sweet and sour marinated pumpkin 30
1 - 7 - 8 - 12

Sardinian Ravioli *Pasta Fresca - il lusso della semplicità*, butter, saffron, wild fennel, raisins and pine nuts 30
1 - 3 - 4 - 7 - 8 - 12

Ravioli *Pasta Fresca - il lusso della semplicità* with braised rabbit, clams, sea truffles and 'nduja oil 33
1 - 3 - 9 - 12 - 14

Seafood tagliolini with squid ink *Pasta Fresca - il lusso della semplicità*, amberjack, bottarga and quinoa 34
1 - 3 - 4 - 9 - 14

Pappardelle *Pasta Fresca - il lusso della semplicità* with veal heart ragù and 36-month aged Parmigiano Reggiano 27
1 - 3 - 9

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À LA CARTE
à la carte

Cutlet of wild boar and tartare of its fillet, potato, carrot and Béarnaise sauce 42
1 - 3 - 4 - 7 - 10 - 12

Grouper saltimbocca, bacon, sage, sucrine salad, strawberry, natural radishes 36
1 - 4 - 9 - 12

Beef sirloin, sicilian broccoli, green apple, pomegranate and red onion sauce 42
9 - 12

Pigeon supreme, grilled radish with herbs butter and chestnut cream 40
7 - 12

Baked eggplant, feta cheese, tomatoes, capers, almonds and basil 29
7- 8 - 12

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DESSERTS
desserts

Tiramisù with Mascarpone, ladyfinger biscuit, almonds, cocoa, Marsala and white chocolate 22
1 - 3 - 6 - 7 - 8 - 12

Rice pudding, cassis, peanuts, caramel toffee, and tenerina cake 22
3 - 5 - 6 - 7

Hazelnut shortcrust, blackberry, chocolate brownie and red fruit 22
1 - 3 - 6 - 7 - 8

Sponge cake roll with mandarin, chocolate, banana, peanut and dulce de leche 22
1 - 3 - 5 - 6 - 7

Ice cream and sorbet of the day 13
7

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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
Edtertainment company

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 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