



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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*share*  
@ab\_illussodellasemplicita

# À LA CARTE

*à la carte*

<b>Flower Power</b> <i>Carpaccio of marinated yellow and green courgettes, courgette flower stuffed with parmesan, grilled baby courgette, caramelized Tropea red onion ice cream and strawberry vinegar gel</i> 1 - 7 - 12	26
<b>Grilled oyster with ginger roux and fish sauce, grilled white asparagus, spring onion and parsley oil, passion fruit and squid ink gel, diced fruit and vegetables</b> 4 - 6 - 7 - 14	39
<b>Ganzo sto manzo</b> <i>Sliced grilled marinated beef, its stock, carrot ketchup, Russian salad, caramelized fig</i> 1 - 4 - 6 - 9 - 12	35
<b>Dark Bologna</b> <i>Fried tagliatelle with pecorino cheese and mixed meat ragù</i> 1 - 3 - 7 - 9	20
<b>Grilled scampi with acidulated seasonal vegetables</b> 2 - 4 - 12	40

# À LA CARTE

*à la carte*

<b>“Cacio&amp;Pepe” my Spaghettone <i>Pasta Armando</i></b>	<b>25</b>
1 - 3 - 7	
<b>Basil and prawn gnocchi</b>	<b>33</b>
<i>Basil gnocchi Pasta Fresca - il lusso della semplicità, white prawn, tomato sauce pouring and almonds</i>	
1 - 2 - 7 - 8	
<b>Tortello flower design <i>Pasta Fresca - il lusso della semplicità</i> in Vignarola style</b>	<b>30</b>
1 - 3 - 12	
<b>Calamarà</b>	<b>30</b>
<i>Squid ink calamari with Messina-style cod cream, roasted cuttlefish and chive sauce</i>	
1 - 3 - 4 - 9 - 12 - 14	
<b>Ricciotto</b>	<b>35</b>
<i>Sea urchin risotto, shellfish, figs and goat cheese</i>	
1 - 2 - 7 - 12 - 14	
<b>Summertime</b>	<b>29</b>
<i>Penna liscia Pasta Armando creamed with white bread fennel and anchovy cream, marinated beef fillet carpaccio, caper stalks, pickled red onion, marinated egg, crusty bread</i>	
1 - 3 - 4 - 12	

# À LA CARTE

*à la carte*

<b>Fish soup</b> <i>Glazed octopus, marinated John Dory, grilled scorpionfish, mussels and pink prawns in white fish broth with yellow cherry tomato confit and salicornia</i> 1 - 2 - 4 - 6 - 9 - 12 - 14	39
<b>The Last Samurai</b> <i>Grilled Hokkaido Wagyu with sautéed turnip greens cream, cordoncello chapel, blackberry vinegar gel and its base</i> 1 - 6 - 12 - 14	49
<b>King chicken</b> <i>Grilled chicken supreme, roasted red pepper lacquer, potato millefeuille with aromatic herbs, crest salad, its crispy skin, pepper sauce, tender chard</i> 1 - 3 - 7 - 12	33
<b>Carré Borghé</b> <i>Marinated and roasted veal sirloin with apple and hazelnut sauce, veal stock and thin sliced vegetables of all flavors</i> 1 - 4 - 6 - 7 - 10 - 12	39
<b>Pummarò</b> <i>Camone tomato stuffed with feta and black olives, fried green tomato, beefsteak tomato, grilled San Marzano tomato. cucumber gel, olive and caper tartare, spicy 'arrabbiata' sauce, rocket salad cream, watermelon gel, fried basil</i> 1 - 3 - 4 - 7 - 9 - 12	29
<b>Let's cut the Croaker</b> <i>Red croaker fillet, sautéed escarole, green sauce and apricot and basil gel</i> 4 - 12	36

# DESSERTS

*desserts*

**Modern Tiramisu** 20  
*Mascarpone and Marsala cream with coffee toffee and Kahlua ladyfinger biscuit, coffee crème anglaise and chocolate gavotte*

1 - 3 - 7 - 12

**Bella Cerasa** 20  
*Vanilla mousse with meringue swirl and cherry insert on a base of almond cream, cherry and maraschino coulis, crunchy cherries and cherry in alcohol*

1 - 3 - 7 - 8 - 12

**Ortobello** 20  
*Variety of fruit mousses with flavored biscuit wafers*

1 - 3 - 7 - 8

**Floriana** 20  
*Revisited Charlotte with almond shortcrust pastry base, orange ladyfinger biscuit and almond cream, strawberry elastic gel and strawberry mousse*

1 - 3 - 7 - 8 - 12

**The sweetest things** 20  
*8 small pastry tastings*

1 - 3 - 7 - 8 - 12

**Pecan tarts with salted caramel ice cream** 20  
*Shortcrust pastry circle with Joconde biscuit, moscovado flan and pecan nuts with salted caramel ice cream*

1 - 3 - 7 - 8

**Ice cream and sorbet of the day** 13

7

# LIST OF ALLERGENIC INGREDIENTS

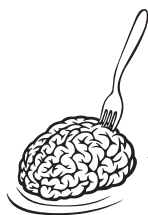
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- 1 - Cereals containing gluten and derived products (*wheat, rye, barley, oats, spelled, kamut*)
- 2 - Crustaceans and products based on crustaceans
- 3 - Eggs and egg products
- 4 - Fish and fish products
- 5 - Peanuts and peanut-based products
- 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

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*\*Prices are expressed in €*

*All art works exhibited in the restaurant can be purchased*



AB Normal srl  
Entertainment company

# INFO

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*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*