



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

Flower Power	26
<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	
Amor in Saor	32
<i>Raw scallop with bergamot and braised spring onion oil, onion cream saor style, pine nut cream and grape sauce, grilled Brussels sprouts, aromatic bread crumble</i>	
1 - 8 - 12 - 14	
Ganzo sto manzo	35
<i>Sliced grilled marinated beef, its stock, carrot ketchup, Russian salad, grilled plum</i>	
1 - 4 - 6 - 9 - 12	
Dark Bologna	20
<i>Fried tagliatelle with pecorino cheese and mixed meat ragù</i>	
1 - 3 - 7 - 9	
Flying tuna	30
<i>Grilled albacore, mirabelle plum ice cream and vinegar, grilled red onion and lime, soy and parsley yogurt sauce</i>	
4 - 6 - 7 - 12	

À LA CARTE

à la carte



Truffle shuffle <i>Ravioli Pasta Fresca - il lusso della semplicità</i> <i>filled with casera cheese and potatoes in melted butter with white Acqualagna Truffle</i> 1 - 3 - 7	40 Extra truffle 8,00 €/g
“Cacio&Pepe” my Spaghettone Pasta Armando 1 - 3 - 7	25
The Lobster <i>Egg tagliolini Fresh Pasta Fresca - il lusso della semplicità</i> <i>with lobster, its bisque and basil oil</i> 1 - 3 - 12 - 14	55
Little Mad Hatter <i>Cocoa cappelletti Pasta Fresca - il lusso della semplicità</i> <i>filled with ricotta, chestnuts and pecorino romano,</i> <i>marinated and smoked rack of lamb, lemon foam,</i> <i>its base creamed with hazelnut butter</i> 1 - 3 - 7 - 12	33
Calamarà <i>Squid ink calamari with Messina-style cod cream, roasted cuttlefish and chive sauce</i> 1 - 3 - 4 - 9 - 12 - 14	30
Knock Knock! Whose there? Cassoeula! <i>Corn Casoncelli stuffed with Milanese cassoeula,</i> <i>cabbage reduction, braised cabbage and lemon</i> 1 - 3 - 7 - 12	28
The King is in the threshing floor <i>The ReMix Pasta Armando with white farmyard ragù,</i> <i>carrots and fried sage, rosemary extract and its base</i> 1 - 7 - 9 - 12	32

À LA CARTE

à la carte

Fish soup <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
Porket coffee <i>Rabbit porchetta with fennel braised in coffee, curly salad with lemon, red currant gel, pear mustard, and its base</i> 1 - 4 - 7 - 10 - 12	37
King chicken <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
Carré Borghé <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 - 8 - 10 - 12	39
Autumn in Milan <i>Saracen polenta creamed with Casera, taleggio cheese cream, roasted pumpkin glazed with orange, sautéed chanterelles, turnip greens, walnuts, purple cabbage tapioca chips, and mulled wine gel</i> 1 - 6 - 7 - 12	29
Al Capone <i>Fried dolphinfish, tartar sauce, late radicchio in sweet and sour sauce with shallots and apricots, beetroot chips, salted lemon gel, pomegranate sauce</i> 1 - 3 - 4 - 12	38

DESSERTS

desserts

Spherical tiramisu 20
Kahlua ladyfinger biscuit base, semi-liquid heart of cocoa and coffee, mascarpone and marsala cream, cocoa wafer

1-3-7-12

Applemon 20
Short crust pastry apple pie with lemon jam and almond financier with olive oil ice cream

1-3-7-8

Dulceymente 20
Dulcey chocolate panna cotta on hazelnut biscuit, hazelnut savarin and its creamy, mango gel, candied pear on chocolate powder and fake pear wafer with Parmesan

1-3-7-8

The sweetest things 20
8 small pastry tastings

1-3-7-8-12

Ba Na Na Land 20
Hazelnut shortcrust pastry with salted and creamy caramel and peanut praline, whipped dark ganache with dulcey chocolate banana spheres and chocolate tuile

1-3-5-7-8

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



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