

MAISON
M I L A N O

SHOW RESTAURANT

ALLA CARTA M E N U

Appetizers

Creamed cod in a crunchy crust with pepper sauce and salted Chantilly (1,2,5,7) 18 €

Meat carpaccio with glazed red apples and Valsassina goat cheese (7) 18 €

Soft egg with Bra fondue and roots (3,7,9) 16 €

Hummus of black chickpeas in cabbage leaf and bran pepper in Bloody Mary (11,12) 16 €

Purple prawn tartare, straciatella, pistachio and chard chips (7,8,6,9,11,12) 20 €

Beef tartare with Roquefort fondue (7,11,12) 19 €

First

Spaghetti alla chitarra with redfish, parmantiere and braised pumpkin (1,3,4,7,9,14) 20 €

Braised veal tortello on milanese risotto cream (1,3,7,9,12) 20 €

Risotto with beetroot powder, Cajù chestnut and salted butter (5,7,9) 18 €

Polenta with sautéed mushrooms and cashew cream (8,12) 17 €

Lobster tortello on shellfish cream (1,2,3,4,7,9,14) 25 €

Homemade potato gnocchi on roasted cherry tomato cream (1,9,12) 16 €

ALLA CARTA

MENU

Seconds

Swordfish stew, fried aubergines and bread crouton (1,2,4,5,9,12,14)	24 €
Sirloin of black angus with 3 peppers with potatoes and herbs (7,9,12)	24 €
Pumpkin wedge with tahini, Tropea onions, pistachios and Za'atar (5,8,11)	18 €
Vertical ratatouille and smoked paprika tofu (6)	18 €
Soy-glazed bluefin tuna tataki with alpine butter vegetables (4,6,7,10,11)	26 €
Soy-glazed bluefin tuna tataki with alpine butter vegetables (4,6,7,10,11)	24 €

Desserts

Tiramisù Maison (1,3,5,7,8,12)	7 €
Pavlova with Chantilly cream and red fruits (1,3,5,7,8)	7 €
Rose cake with witch's eggnog (1,3,5,7,8)	7 €
Three chocolate mousse with chopped hazelnuts (5,7,8)	7 €

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SHOW RESTAURANT

ALL IN DINNER SHOW

BRONZE

2 course Dinner
(starter + main course)
with choice of menu of
meat, fish or vegetarian

Water and wine
(1 bottle every 4)

Covered

After dinner DJ set (opt.)

45 €

SILVER

3 course Dinner
(starter + first course + main
course)

with choice of menu of
meat, fish or vegetarian

Water and wine
(1 bottle every 4)

Covered

After dinner DJ set (opt.)

55 €

ALL IN DINNER SHOW

GOLD

Aperitif with flute Prosecco
3 course Dinner
(starter + first course + main
course)
with choice of menu of
meat, fish or vegetarian
Dessert

65 €

Water and wine
(1 bottle every 4)

Covered

After dinner DJ set (opt.)

DIAMOND

Aperitif with flute Prosecco
3 course Dinner
(starter + first course + main
course)
with choice of menu of
meat, fish or vegetarian
Dessert

70 €

1 drink

Water and wine

(1 bottle every 4)

Covered

After dinner DJ set (opt.)

NOTA IMPORTANTEIL PACCHETTO DEVE
ESSERE UNICO PER TUTTI I MEMBRI GRUPPO
ALL'INTERNO DELLO STESSO PACCHETTO E'
INVECE POSSIBILE MIXARE MENU DIVERSI
(ES. TOT MENU DI CARNE, TOT DI PESCE E
TOT VEGETARIANI)

GUIDED MENU

Il suono delle onde

Creamed cod in a crunchy crust with pepper sauce and salted Chantilly (1,2,5,7)

Spaghetti alla chitarra with redfish, parmantiere and braised pumpkin (1,3,4,7,9,14)

Swordfish stew, fried aubergines and bread tongue (1,2,4,5,9,12,14)

Water, Red or White wine "Maison"
(1 bottle every 4 people)

GUIDED
M E
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**The Meat
Performance**

Meat carpaccio with glazed red apples and
Valsassina goat cheese (7)

Braised veal tortello on milanese risotto cream
(1,3,7,9,12)

Sirloin of black angus with 3 peppers with
potatoes and herbs (7,9,12)

Water, Red or White wine "Maison"
(1 bottle every 4 people)

GUIDED MENU

L'orto in Città

Soft egg with Bra fondue and roots (3,7,9)

Risotto with beetroot powder, Cajù chestnut and salted butter (5,7,9)

Pumpkin wedge with tahini, Tropea onions, pistachios and Za'atar (5,8,11)

Water, Red or White wine "Maison"
(1 bottle every 4 people)

GUIDED MENU

VegVibe

Hummus of black chickpeas in cabbage leaf and bran pepper in Bloody Mary (11,12)

Polenta with sautéed mushrooms and cashew cream (8,12)

Vertical ratatouille and smoked paprika tofu (6)

Water, Red or White wine "Maison"
(1 bottle every 4 people)

*product frozen at origin or slaughtered on site

some products are subject to market arrival to ensure their freshness and quality

INGREDIENTS OR PRODUCTS THAT MAY CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten (wheat, spelled, khorasan wheat, rye, barley, oats)
2. Crustaceans
3. eggs
4. Fish
5. Peanuts
6. Soy
7. Milk and milk products (including lactose)
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulfur dioxide and sulphites (if in concentrations above 10 mg / kg or 10 mg / liter)
13. Lupins
14. Shell fish

W I N E M E N U

Red Wines

Dolcetto Patrizi (Piemonte)	26 €
Ronchedone Ca' dei Frati (Lombardia)	40 €
Vertigo Livio Feluca (Friuli)	32 €
Altropasso Reguta (Friuli)	28 €
Amarone Valpolicella Domini Veneti (Veneto)	53 €
Ripasso Vigneti di Torbe Domini Veneti (Veneto)	34 €
Valpolicella Domini Veneti Et. Blu (Veneto)	32 €
Brunello Pian delle Vigne Antimoni (Toscana)	80 €
Il Bruciato Bolgheri Antinori (Toscana)	44 €
Potenti Pietra (Toscana)	44 €
Le Volte Tenuta Ornallaia (Toscana)	40 €
Nipozzano Chianti Rufina Riserva Frescobaldi (Toscana)	35 €
Tignanello Antinori (Toscana)	220 €
Montepulciano Karma Chiusa Grande (Abruzzo)	29 €
Primitivo Passo del Cardinale Paolo Leo (Puglia)	30 €
Malvasia nera Mora Mora Paolo Leo (Puglia)	30 €
Aglianico L'eroe Torre Varano (Campania)	32 €
Nero D'Avola Chiaramonte Firriato (Sicilia)	28 €

Rosè wines

Calafuria Tormaresca (Puglia)	32 €
Scalabrone Antinori (Toscana)	35 €

Dessert wines

Moscato Rosa Reguta (Friuli)	40 €
Passito di Pantelleria Pellegrino 0,75l (Sicilia)	33 €

W I N E M E N U

White wines

Chardonnay frizzante Colfiorito Patrizi (PIEMONTE)	28 €
Lugana Le Morette Valerio Zenato (Lombardia)	33 €
Sauvignon Winkl Terlan (Alto-Adige)	37 €
Gewurztraminer S.M.Eppan (Alto-Adige)	30 €
Chardonnay Ca' Stele (Friuli)	28 €
Sharis Livio Felluga (Friuli)	32 €
Passerina Sophia Chiusa grande bio (Abruzzo)	32 €
Pecorino Karma Chiusa grande bio (Abruzzo)	30 €
Bramito della sala Antinori (Umbria)	38 €
Conte Vipera Antinori (Umbria)	42 €
Vesevo Falanghina irpina (Campania)	29 €
Greco Sannio Torre Varano (Campania)	29 €
Anthilia donna Fugata (Sicilia)	29 €
Etna bianco Le Sabbie dell'Etna Firriato (Sicilia)	32 €
Leone Tasca d'Almerita (Sicilia)	30 €
Vigna di Gabry Donna Fugata (Sicilia)	32 €
Vermentino Costamolino (Sardegna)	30 €

Wines with bubbles

Reguta prosecco millesimato	40 €
Bellavista Alma Brut cuvée	75 €
Berlucchi cuvée imperiale	50 €
Cuvee prestige Ca' del Bosco	75 €
Contadi Castaldi brut	50 €
Altemasi Brut millesimato	50 €
Veuve Clicquot Brut 0,75l	110 €