

We make  
a Masterpiece  
out of every  
Excellence



RESTAURANT

by ARTIGIANO IN FIERA

## Lunch “View on Milan”

## Lunch Menù “View on Milan”

### Business Lunch

The radish and Castelmagno cheese pie

**16 euro**

Imperial blackfish tartare and frosted eggnog

**18 euro**

The 4P “smoked” spaghetti  
(four varieties of tomato)

**16 euro**

Carnaroli rice with pecorino cheese,  
pepper and sea urchins

**20 euro**

“Eliche” pasta with veal ragout  
and parmesan cheese fondue

**19 euro**

Tuna filet in Rossini style with pepper pan brioches

**30 euro**

Beef tenderloin, porto sauce and vegetables brunoise

**28 euro**

It’s not an Avocado Toast: carob sandwich,  
avocado, smoked salmon, lime and burrata

**18 euro**

Fresh fruit salad

**8 euro**

Typical “Maritozzo” with gorgonzola cheese ice cream

**10 euro**

Water **4,00 euro**

Coffee **4,00 euro**

Soft drinks from **5,00 euro**

Wine glasses from **7,00 euro**

Beer from **6,00 euro**

Service **3,00 euro**

Our dishes may contain the following substances allergenic: fish, molluscs, crustaceans, gluten, eggs, soy, milk and derivatives, sulfur dioxide, nuts, celery, mustard, peanuts. Our staff is at your disposal for further information.

### “Signature” from the evening menù

#### Mussel

*Bread and cereals’ cream, stuffed mussel, tomato oil*

**26 euros**

#### The crab at the counter

*Warm salad of braised veal cheek,  
crab and whipped coffee sauce*

**26 euros**

#### Curls on head

*Gold-drawn Verrigni spaghetti,  
sea urchins, veal head and chocolate grue*

**30 euros**

#### El Dorado

*Dolphinfish, Sila’s potato in two consistencies, oyster water*

**40 euros**

### Tasting menu

#### Pomegranate

*Pomegranate in two consistencies and shrimps’ tartare*

#### Essence

*Carnaroli rice cooked in blue goat broth,  
organic rocket, green bay leaves*

#### Tortel

*Chickpea tortello, Sauris’ raw ham broth, mushrooms*

#### Amarcord

*Rib eye, green pepper, roasted Jerusalem artichoke,  
Umbrian legumes*

#### Sem a Milan

*Creamy saffron, marrow ice cream, tangerine acidity*

**90 euros**

**120 euros with wine tasting**