

# DA NOI IN

CUCINA DI MARE

## Menu

### COCKTAIL

SPRITZ APEROL, PROSECCO, SODA WATER	€ 14.00
ARTEMISIA GIN GADIR, ARTEMISIA, ACQUA TONICA MEDITERRANEA, PEPE SICHUAN	€ 16.00
PASSION FRUIT VODKA, LIME, PASSION FRUIT SYRUP	€ 16.00
COCKTAIL CHAMPAGNE CHAMPAGNE BILLECART BRUT, GIN GUNPOWDER, LIME, CYNNAMON AND CHILI PEPPER SYRUP, BURLESQUE BITTER	€ 20.00

### SIGNATURE

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### BERGAMOT

CAMPARI,  
VERMOUTH ANTICA FORMULA,  
BERGAMOT ROSOLIO

€ 16.00

### CHEF

### SELECTION

4 COURSES

€ 60.00



### MORSELS TO SHARE

FRIED SQUIDS AND COURGETTES WITH BASIL VEGETABLE MAYONNAISE	€ 13.00
MARINARA STYLE MUSSLES WITH SEAFOOD BROTH AND TOMATOES	€ 12.00
CANTABRIAN SEA ANCHOVIES WITH WHIPPED BUTTER AND CEREAL BROWN BREAD	€ 12.00
◆ DA NOI IN SMOKED FISH SELECTION (SALMON, TUNA, SWORDFISH) ACCOMPANIED WITH TOASTED PAN BRIOCHE, CHEESE CHIVES AND DILL	€ 14.00

### CAVIAR

### BLACK ADAMAS

30g € 50.00

SERVED WITH BLINIS, ONION, EGG,  
SOUR CREAM, BUTTER AND TOASTED BREAD



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# Out of the Sea

## STARTERS

EYE OF ROUND ROAST  
WITH TUNA FISH SAUCE, CAPPERS, VEAL JUS AND QUALIS EGG € 22.00

CULATELLO DI ZIBELLO  
WITH PICKLED VEGETABLES, FRIED BREAD AND MOUNTAIN BUTTER € 25.00

## THE CLASSICS

THREE-TOMATO SPAGHETTI  
YELLOW, PLUM AND CORBARA TOMATOES, BASIL, OREGANO € 20.00

FASSONA BEEF FILLET  
WITH POTATOES MILLEFEUILLE, CARROTS PURE, GREEN PEPPER SAUCE € 32.00

## THE MILANESE CLASSICS



VEGETABLES SOUP WITH RICE € 18.00

SAFFRON PISTILS RISOTTO WITH VEAL JUS € 20.00

VEAL CHOPS MILANESE STYLE COOKED IN THE BUTTER,  
BAKED POTATOES, MARINATED CHERRY TOMATOES AND SALAD € 35.00

## VEGETARIAN PROPOSALS

PUMPKIN, CHESNUT, MUSHROOMS AND GORGONZOLA CHEESE MOUSSE € 18.00

THREE TYPE TO MAKE ARTICHOKE  
WITH 48 MONTHS MATURED PARMESAN CHEESE € 18.00

## DESSERTS

- ◆ **DA NOI IN TIRAMISÙ**  
CHOCOLATE SPHERE, GOLD, MASCARPONE MOUSSE, SAVOIRDOR BISCUITS AND COFFEE €14.00
- MONT BLANC WITH MARRON GLACE MOUSSE, MERINGUE, CHOCOLATE BISCUITS €14.00
- APPLE TATIN WITH SALTY CARAMEL ICE CREAM AND EGGNOG €14.00
- FRUIT MARINATED WITH CITRUS AND PINEAPPLE, PASSION FRUIT SORBET €12.00
- ◆ **DA NOI IN HOME MADE CREAM ICE CREAM** €12.00
- FRESH FRUITS €10.00

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BAKED EGG  
cream and grana padano cheese,  
white and black truffle

€ 30.00



## CONTOURS

- MIX VEGETABLES SALAD € 8.00
- SPINACH WITH BUTTER, PINE NUTS AND RAISINS € 8.00
- BAKED POTATOES € 8.00
- GRILLED VEGETABLES € 8.00
- STEAMED VEGETABLES € 8.00

## STARTERS

RAW RED PRAWNS\*  
WITH COCKTAIL SAUCE, GREEN APPLE AND LETTUCE € 28.00

AMBERJACK CARPACCIO SEARED IN A FLAME FRISSELLA BREAD,  
MARINATED TOMATOES, BURRATA CHEESE,  
BASIL AND TOASTED PINE NUTS € 25.00

TUNA FISH TARTARE,  
RAW VEGETABLES, TUNA FISH SAUCE WITH CAPPERS € 25.00

OCTOPUS SALAD  
WITH POTATOES, TAGGIASCHE OLIVE AND LEAF CABBAGE € 20.00

STEWED CURLED OCTOPUS\* WITH POLENTA AND PARSLEY € 20.00

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THE SEA  
*in 4 ways*

€ 35.00

## FIRST COURSES

◆ DA NOI IN HOME-MADE TAGLIOLINI,  
RED FISH, GURNARD AND MULLET RAGOUT € 27.00

PACCHERI WITH SWORDFISH AND PRAWNS\* € 24.00

RISOTTO WITH MOUNTAIN PINE, PRAWNS\* AND RASPBERRY POWDER € 24.00

◆ DA NOI IN FISH SOUP\*  
FISH IN DIFFERENT COOKED, FISH CONSOME, CELERY, CARROTS, ONIONS AND RAVIOLI STUFFED WITH RISINA BEANS € 25.00

SPAGHETTI WITH CLAMS, ONION, CHILI PEPPER, LEMON AND BOTTARGA € 24.00

RISOTTO WITH PUMPKIN, GRILLED SEA SCALLOPS\* AND PUMPKIN SEED OIL € 22.00

## SECOND COURSES

BLACK COD  
WITH CLAMS STEWS, MUSSELS, SMALL SQUIDS\*, ARTICHOKE AND TOPINAMBUR € 35.00

GRILLED SEA SCALLOPS\*  
WITH SMOKED POTATOES CREAMY, PUMPKIN MANTOVANA STYLE € 32.00

CATALANA STEAMED CRUSTACEANS\*, CHERRY TOMATOES AND ONIONS CONFIT € 40.00

◆ DA NOI IN TURBOT FISH  
IN POTATOES CRUST AND BLACK TRUFFLE, FOIE GRAS\*, MUSHROOMS AND MARSALA SAUCE € 35.00

MEAGRE FISH  
WITH LEMON POTATOES, STEAMED VEGETABLE, BUEIRE BLANC SAUCE € 30.00

FISH AND VEGETABLES FRIED\*, APPLE SAUCE AND GINGER € 30.00



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## DA NOI IN

AT MAGNA PARS, L'HOTEL À PARFUM, THE FIRST FIVE-STAR HOTEL À PARFUM, DISTILLATE OF ITALIAN EXCELLENCE.  
TASTE OF HOSPITALITY AND LOVE FOR BEAUTY AS IN A STYLISH ITALIAN HOUSE,  
BUILT ON THE FOUNDATIONS OF A PERFUME FACTORY.  
ITS OLFACTIVE INGREDIENTS, THE WOODS, THE FLOWERS, THE FRUITS,  
A SECRET GARDEN. FIREPLACES TO WARM BODY AND THOUGHTS, OLD BOOKS TO LEAF THROUGH,  
FRAGRANCES SELECTED WITH SKILL. AN ALL-STEEL OPEN KITCHEN WHERE ITALIAN TRADITION BLENDS WITH RESEARCH AND CREATIVITY.  
HIGH QUALITY RAW MATERIALS AND SEASONAL PRODUCTS TRANSFORMED FOR YOU INTO AN EXTRAORDINARY SENSORY EXPERIENCE.



## BAR

WATER 0,75 L € 5.00

ESPRESSO € 4.00

COVER CHARGE € 4.00

## OUR OIL

THE EXTRA VIRGIN OLIVE OIL OF SUPERIOR QUALITY THAT IS SERVED AT THE TABLE COMES FROM THE BEAUTIFUL CENTURIES-OLD OLIVE GROVE OF THE ARGENTAIA ESTATE OF MAGLIANO IN TOSCANA, FROM THE SELECTION OF FRANTOIANO, MORAILO AND LECCINO OLIVE VARIETIES, RIGOROUSLY HAND-PICKED AND PRESSED WITHIN TWENTY-FOUR HOURS FROM BEING HARVESTED SOLELY BY COLD EXTRACTION. OF A GOLDEN YELLOW COLOR WITH OLIVE GREEN TONES, WITH AN INTENSE AND ELEGANT PERFUME WITH HINTS OF FRUIT AND LEAF, THE TASTE IS FRESH AND RICH, AGREEABLY FRUITY AND WELL BALANCED IN BITTER AND SPICY NOTES OF MEDIUM INTENSITY. IDEAL AS SEASONING FOR RAW VEGETABLE AND FISH DISHES, IT EXALTS THE FLAVORS OF THE COURSES THAT DRESSES. OUR STAFF IS AT YOUR DISPOSAL IF YOU ARE INTERESTED IN PURCHASING IT.



IN CASE OF ALLERGIES PLEASE INFORM OUR STAFF

PRICES VAT INCLUDED - OUR RAW, MARINATED, COLD-SMOKED FISH AND FRESH STUFFED PASTA ARE BLAST CHILLED TO -20°C ACCORDING TO EUROPEAN REGULATION (CE 853/2004). \* IN THE ABSENCE OF FRESH PRODUCTS THE SAME CAN BE REPLACED WITH FROZEN PRODUCTS.