

DA NOI

IN

VIA FORCELLA 6

RESTAURANT

## SEAFOOD

### TASTING MENU

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FOR THE ENTIRE TABLE

**SELECTION OF THE CHEF**

4 DISHES

€ 60.00

### MORSELS TO SHARE

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**FRIED SQUID\***

ZUCCHINI

€ 12.00

**MUSSELS MARINARA**

FRISA BREAD

€ 12.00

**ANCHOVIES FROM THE CANTABRIAN SEA**

DURUM WHEAT BREAD • ALPINE BUTTER

€ 10.00

**OUR SMOKED SALMON**

CARASAU BREAD MILLEFEUILLE • GUACAMOLE • CORIANDER MAYONNAISE

€ 10.00

**OUR SMOKED SWORDFISH**

COUS COUS • FRIED EGGPLANT

€ 10.00

**CAVIAR**

WITH TOASTED BREAD • TIEPID POTATOES • ALPINE BUTTER

*BLACK ADAMAS CAVIAR*

30 g € 50.00  
50 g € 80.00

**ROUND OF FASSONA BEEF**

TUNA SAUCE • CAPER BERRIES

€ 13.00

**"PRATOMAGNO" TUSCAN PROSCIUTTO CRUDO**

BRUSCHETTA • FRESH BURRATA CHEESE

€ 10.00

at

**MAGNA PARS**

L' HOTEL À PARFUM

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## STARTERS

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<b>SEAFOOD IN 4 WAYS*</b> RAW AND COOKED SEAFOOD TASTING	€ 35.00
<b>ROCK SALMON CARPACCIO</b> TUSCAN "PRATOMAGNO" PROSCIUTTO CRUDO • HAZELNUT MAYONNAISE • TOMATO • GARLIC, OIL AND HOT CHILI PEPPER	€ 24.00
<b>RED SHRIMPS CRUDITÈ*</b> DIPS AND SAUCES	€ 22.00
<b>SCALLOPS</b> YAKITORI SAUCE • SESAME • ALGAE	€ 22.00
<b>GROUPE CARPACCIO</b> BURRATA CHEESE • CHERRY TOMATO CONFIT • HERB-FLAVORED OIL	€ 21.00
<b>SEA BASS CRUDITÈ</b> TIMUT PEPPER AND ORANGE	€ 20.00
<b>ATLANTIC BONITO TARTARE</b> TUNA SAUCE • CAPER LEAF	€ 20.00
<b>BAKED EGG</b> CREAM AND GRANA PADANO CHEESE • WHITE AND BLACK TRUFFLE	€ 30.00
<b>ZUCCHINI FLOWERS</b> SMOKED POTATO CREAM • CHICKPEAS	€ 18.00

## FIRST COURSES

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<b>TAGLIOLINI</b> HOME-MADE TAGLIOLINI • RED FISH, GURNARD AND MULLET RAGOUT	€ 27.00
<b>GIANT CORKSCREW PASTA WITH MONKFISH</b> "PASTIFICIO DEI CAMPI" OF GRAGNANO • CRISPY CHEEK LARD • BROAD BEANS	€ 25.00
<b>RED SHRIMP RISOTTO*</b> "CARNAROLI RISERVA SAN MASSIMO" • ASPARAGUS	€ 25.00
<b>STURGEON AND POTATO-FILLED RAVIOLO</b> CURRY • BABY SQUID	€ 25.00
<b>LINGUINE WITH CLAMS</b> "PASTIFICIO DEI CAMPI" OF GRAGNANO LINGUINI • TUNA BOTARGO	€ 22.00
<b>SAFFRON RISOTTO "ALLA MILANESE"</b> "CARNAROLI RISERVA SAN MASSIMO" RICE	€ 20.00
<b>THREE-TOMATO SPAGHETTI</b> "PASTIFICIO DEI CAMPI" OF GRAGNANO SPAGHETTI • YELLOW, PLUM AND CORBARA TOMATOES • BASIL • OREGANO	€ 20.00

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## SECOND COURSES

<b>BLACK COD*</b> CLAMS • MISO • CRISPY ASPARAGUS	€ 35.00
<b>GRILLED SCALLOPS</b> SMOKED POTATO CREAM • ZUCCHINI FLOWERS • CAVIAR	€ 32.00
<b>STUFFED MULLET</b> SCAROLA AU GRATIN • CHICKPEA SOUP • BOTARGO	€ 30.00
<b>PAN SAUTÉED TURBOT</b> FOIE GRAS • MUSHROOMS • YAKITORI SAUCE	€ 30.00
<b>GRILLED SEA BASS</b> POTATO CREAM • BROAD BEANS • PEAS	€ 30.00
<b>ASPARAGUS WITH PARMESAN CHEESE</b> AU GRATIN WITH PARMIGIANO REGGIANO CHEESE SAUCE	€ 22.00
<b>MILANESE CUTLET</b> BAKED POTATOES • CHERRY TOMATOES	€ 37.00
<b>FASSONA BEEF FILLET</b> SEASON VEGETABLES • OVEN-BAKED POTATOES	€ 32.00

## DESSERTS

<b>TIRAMISÙ</b> CHOCOLATE MOUSSE • MASCARPONE CREAM • HOMEMADE SAVOY COOKIES	€ 16.00
<b>MILK AND MINT SEMIFREDDO WITH DULCE DE LECHE</b> PEPPERMINT GRANITA • FIZZY CHOCOLATE	€ 13.00
<b>AGRUMANGO</b> TANGERINE AND MANGO SORBET • ORANGE AND MANGO SALAD	€ 13.00
<b>CHANTILLY CREAM MILLE FEUILLE</b> STRAWBERRIES • PRICKLY PEAR SORBET	€ 13.00
<b>"MATERA SASSI" BREAD CANNOLO</b> SWEET RICOTTA CREAM • CITRUS PEEL • COOKED FIGS	€ 13.00
<b>SEASON FRUIT</b> WITH SORBET	€ 10.00

## OUR EXTRA VIRGIN OLIVE 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.

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## WINE (PER GLASS)

### WHITE

GEWÜRZTRAMINER • GEWÜRZTRAMINER 2018 • CANTINA TERLANO (ALTO ADIGE)	€ 6.00
MONNALLEGRA • VERMENTINO 2019 • ARGENTAIA (TOSCANA)	€ 8.00
AL POGGIO • CHARDONNAY 2017 • CASTELLO DI AMA (TOSCANA)	€ 12.00

### RED

COL DI LUPO • SANGIOVESE MERLOT 2016 • ARGENTAIA (TOSCANA)	€ 6.00
BRICCO DEL DRAGO • DOLCETTO E NEBBIOLO 2015 • AZ. AGRICOLA PODERI COLLA (PIEMONTE)	€ 8.00
RISERVA MAZON • PINOT NERO 2015 • TENUTA J. HOFSTÄTTER (ALTO ADIGE)	€ 12.00

### CHAMPAGNE AND SPARKLING WINE

BILLECART • SALMON BRUT RESERVE S.A. (FRANCIA)	€ 16.00
BILLECART • SALMON ROSÈ BRUT RESERVE (FRANCIA)	€ 25.00
FERRARI • PERLÈ 2013 (TRENTINO)	€ 10.00
PROSECCO • FOSS MARAI CARDINAL S.A. (VENETO)	€ 6.00

WATER 0,75 L	€ 5.00
ESPRESSO	€ 4.00
COVER CHARGE	€ 4.00

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AT MAGNA PARS SUITES MILANO, 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.