

DA NOI

IN

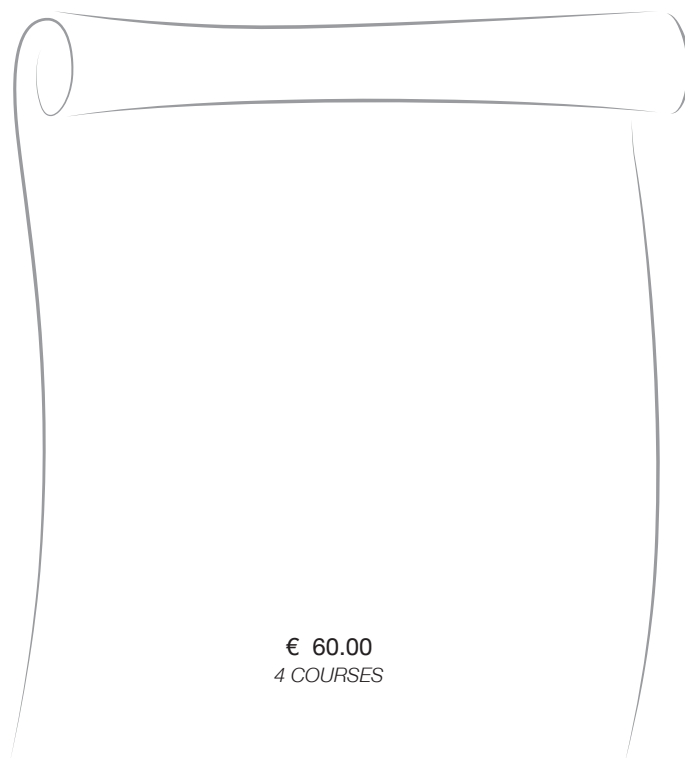
VIA FORCELLA 6

RESTAURANT

TASTING MENU

FOR THE WHOLE TABLE

• THE CHEF'S CARTE BLANCHE •



€ 60.00
4 COURSES

at
MAGNA PARS
L' HOTEL À PARFUM

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STARTER

PANCAKE* CHICKPEA FLOUR WITH FRAGRANT FRY-UP OF TINY FISH • RED SHRIMPS • TOMATO CREAM	€ 30.00
TUNA TARTARE TOPPED WITH LEMON AND OLIVE OIL • SERVED WITH TWO SAUCES	€ 18.00
SCALLOPS À LA PLANCHA • SEASONAL VEGETABLES RAGOUT	€ 18.00
AMBERJACK MARINATED WITH OLIVE OIL • BASIL • CHIVES AND OTHER MEDITERRANEAN FLAVOURS	€ 17.00
OCTOPUS TRADITIONAL ITALIAN STYLE • À PLANCHA WITH BURRATA CHEESE • TOPPED WITH TURNIP ROLLED ON BREAD CRUMBS	€ 16.00
UOVO BAKED EGG • CREAM AND GRANA PADANO CHEESE • WHITE AND BLACK TRUFFLE	€ 30.00
EGGPLANT BAKED WITH PARMESAN CHEESE AND TOMATO SAUCE	€ 16.00

FIRST COURSES

RAVIOLI* STUFFED WITH A CREAM OF ASSORTED SHELLFISH • SERVED WITH FISH AND TOMATO SAUCE	€ 30.00
TAGLIOLINI HOME-MADE TAGLIOLINI • RED FISH, GURNARD AND MULLET RAGOUT	€ 27.00
MEZZI PACCHERI TRADITIONAL PASTA • SMALL SQUIDS • CLAMS • “ TUNA BOTTARGA “ ON REQUEST	€ 20.00
GNOCCHI MADE WITH POTATOES AND CUTTLEFISH INK • CUTTLEFISH RAGOUT	€ 14.00
RISOTTO SAFFRON • BEEF SAUSAGE	€ 24.00
SPAGHETTI THREE TOMATO SAUCE • BASIL • OREGANO	€ 20.00

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MAIN COURSES

FROM THE MARKET

DAILY CHOICE OF FRESH FISH STRAIGHT FROM THE MARKET SERVED WITH SEASON VEGETABLES € 30.00

BLACK COD*

ROMAN STYLE WITH ARTICHOKES • LEMON SAUCE € 30.00

TURBOT

COOKED IN SEA WATER AND WHITE WINE • SEASON VEGETABLES € 22.00

SQUID

À LA PLANCHA • RATATOUILLE • BULGUR € 16.00

BEEF FILLET

GRILLED • SEASON VEGETABLES € 30.00

VEAL CUTLET

MILANESE STYLE • BAKED POTATOES € 22.00

ARTICHOKE

STUFFED WITH RICOTTA CHEESE • PUMPKIN CHIPS € 18.00

DESSERT

TIRAMISÙ

HOME-MADE CHOCOLATE MOUSSE • MASCARPONE CHEESE SAUCE • SAVOJARDO BISCUIT € 16.00

TART

CHOCOLATE • HAZELNUT • PEAR COOKED IN SPICED RED WINE € 15.00

AGRUMANGO

TANGERINE AND MANGO SORBET • ORANGE AND MANGO SALAD € 13.00

SBRISOLONA

TRADITIONAL ITALIAN CAKE • VANILLA CREAM • ORANGES € 10.00

SEASONAL FRUIT

WITH SORBETS OF THE DAY € 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 BY THE GLASS

WHITE

MASSIFITTI • TREBBIANO DI SOAVE 2016 • CANTINA SUAVIA (VENETO)	€ 6.00
COLLI DI LUNI • VERMENTINO 2017 • CANTINE LUNAE (LIGURIA)	€ 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.