

# DA NOI IN

RISTORANTE

MAGNA PARS

L' HOTEL À PARFUM

★ ★ ★ ★ ★

# FROM PERFUME FACTORY TO HOTEL À PARFUM

Magna pars is the first Hotel à Parfum, distillate of italian excellence, where taste of hospitality meets love for beauty, as in a stylish italian house built on the foundations of a Perfume Factory. Its olfactory ingredients - fruits, flowers, woods, resins - a secret garden, ancient books, contemporary artworks and fragrances skillfully combined are harmoniously integrated to enhance the pleasure of conviviality.

L'Hotel à Parfum® is a place where Perfume reigns supreme, tells a story, permeates the spaces, and shapes experiences, seducing all the senses through Scent.

## MAGNA PARS

Latin locution, literally «great part» (Virgil, Aeneid, ii, 5-6).

Expression referring to a person who is of great importance and holds most of the merits or blame in a situation. It derives from the words with which Aeneas begins the story of the fall of Troy: to queen Dido's question he responds «pars magna fui».

# STARTERS

## ★ BAKED EGG «IN GABBIA»

MILK CREAM, GRANA PADANO CHEESE, WHITE AND BLACK TRUFFLE (3-7)  
€ 39

## SEARED SCALLOPS

BASIL-SCENTED POTATO CREAM AND AROMATIC HERB GRATIN (1-7-14)  
€ 28

## SEAFOOD SALAD

SHRIMPS\*, PRAWNS\*, SQUID, CLAMS AND MUSSELS (2-4-12-14)  
€ 28

## SEA BASS TARTARE

LIME (4-6)  
€ 26

## ARTCHOKES AND BOTTARGA

CELERY AND LEMON DRESSING (4-9)  
€ 23

## CULATELLO

FRIED GNOCCO (1)  
€ 28

## TOMATO BEEF MEATBALLS

COOKED IN TERRACOTTA POTS (1-3-7)  
€ 25

## PARMESAN FLAN

CREAMY PUMPKIN FONDUE, PEAR MUSTARD, BALSAMIC VINEGAR PERLAGE (3-7)  
€ 20

# SALADS & SANDWICHES

## POKÉ

BASMATI RICE, SEAWEED, FISH SASHIMI, AVOCADO, EDAMAME (4-6)  
€ 25

## CEASAR SALAD

CHICKEN, BACON, BREAD CROUTONS, GRANA PADANO CHEESE(I-7)  
€ 20



## CAPRESE SALAD

BUFALA MOZZARELLA CHEESE, TOMATOES, ROCKET (7)  
€ 20

## MAXI TOAST

HAM AND CHEESE (I-7)  
€ 15

## CLUB SANDWICH

EGG, BACON, TURKEY, TOMATO, GREEN SALAD (I-3-7)  
€ 24

## SALMON TOAST

CEREAL BREAD, AVOCADO, HOMEMADE MARINATED SALMON, BOILED EGG (I-3-4-8-II)  
€ 30

# FIRST COURSES

★ TAGLIOLINI «IN FONDO AL MARE»  
WITH SCORPIONFISH, GURNARD AND MULLET RAGOUT (I-3-4)  
€ 28

GARLIC, OIL AND RED PEPPER LINGUINE  
PRAWNS\* TARTARE (I-2)  
€ 26

SPAGHETTI WITH CLAMS  
BOTTARGA (I-4-I4)  
€ 25

★ WHITE TRUFFLE TAGLIOLINI  
BUTTER (I-7)  
€ 65

BOLOGNESE STYLE LASAGNA  
WITH 36 MONTH PARMESAN CHEESE (I-3-7-9)  
€ 22

MILANESE STYLE MINISTRONE  
RICE AND SEASONAL VEGETABLES (9)  
€ 20

MILANESE STYLE RISOTTO  
WITH BEEF REDUCTION (7)  
€ 22

PORCINI MUSHROOM RISOTTO  
BITTO CHEESE (7)  
€ 25

«THREE TOMATOES» SPAGHETTONE  
REDUCTION, CONCASSÉ, AND CONFIT (I)  
€ 22

# SECOND COURSES

## FISH OF THE DAY

VEGETABLES AND LIME MAYO (3-4)  
€ 34

## BLACK COD

WITH MISO AND GINGER CREAMY POTATOES (4-6-8-9-II)  
€ 38

## ★ FRIED SEAFOOD

SHRIMPS\*, PRAWNS\*, CUTTLEFISH AND COURGETTES (I-2-12-14)  
€ 35

## ★ EGGS, POLENTA AND WHITE TRUFFLE

WITH BIO EGGS «LE SELVAGGE» (I-3-7)  
€ 55

## MILANESE STYLE CUTLET

ROASTED POTATOES (I-3-7)  
€ 38

## BEEF SIRLOIN WITH PORCINI MUSHROOMS

BARBERA WINE REDUCTION (I-8-9)  
€ 38

## VITELLO TONNATO

VEAL SLICES WITH TUNA AND CAPER FLOWERS SAUCE (3-4-5)  
€ 30

## EGGPLANT PARMIGIANA

NEAPOLITAN STYLE (I-7-9)  
€ 28

# SIDE DISHES

SAUTÉED CHARD WITH CHILI PEPPER

STEAMED BROCCOLI, CAULIFLOWER AND CARROTS

GRILLED EGGPLANTS, ZUCCHINI AND PEPPERS

BAKED POTATOES WITH SAGE

MIXED SALAD WITH CARROT, FENNEL AND RADISH

FRIED POTATOES\*

€ 12

★ SIGNATURE DISHES

 VEGETARIAN

# MENU À PARFUM

THE OLFATORY NOTES INSPIRE EXQUISITE RECIPES, CRAFTED TO REFLECT LABSOLUE'S SIGNATURE FRAGRANCES, THE HOTEL PERFUME LABORATORY.

## 309 TIMO (THYME)

An Essence characterized by Thyme, fluctuating between green, aromatic, wild notes, the mineral blend of sea and salt, and a balsamic touch of Labdanum.

Perfumer  
FABRICE PELLEGRIN

Aroma  
AROMATIC MARINE AMBERY

SQUID JULIENNE, ARTICHOKE HEART AND THYME € 30

## 201 ULIVO (OLIVE TREE)

An Essence formed of Mediterranean Olive Tree silver light and presence, infused with a blend of Vetiver and Cistus.

Perfumer  
ANTOINE MAISONDIEU

Aroma  
WOODY AMBERY POWDERY

OLIVE WOOD SMOKED BASIL RISOTTO WITH SCALLOPS € 35



## **102 MANDARINO** (TANGERINE)

An Essence composed of Italian Tangerine Essential Oil, blending with the addictive warmth of pure Vanilla.

Perfumer  
ALEX LEE

Aroma  
FRUITY CITRUS AMBERY

**STEAMED LOBSTER, CRISPY VEGETABLES AND  
AVOCADO, BERGAMOT AIR AND MANDARIN GEL** € 45

## **304 VANIGLIA** (VANILLA)

An Essence centered on the irresistible notes of Vanilla, accompanied by a compelling blend of Olibanum, Cypriol, and Amyris.

Perfumer  
AURÉLIEN GUICHARD

Aroma  
AMBERY WOODY VANILLA

**CHESTNUT MOUSSE, CRUNCHY HAZELNUTS  
AND PINK CHOCOLATE FONDUE WITH VANILLA** € 18

## **TASTING**

All dishes are available à la carte.

For a complete culinary experience, we suggest the four-course tasting menu to be ordered for the entire table:

**309 TIMO, 201 ULIVO, 102 MANDARINO, 304 VANIGLIA** € 115

You may also create your own three-course menu to be ordered for the entire table:

**309 TIMO, 201 ULIVO, 304 VANIGLIA** € 75

**201 ULIVO, 102 MANDARINO, 304 VANIGLIA** € 88

**309 TIMO, 102 MANDARINO, 304 VANIGLIA** € 84

# DESSERT

## ★ OUR SIGNATURE «AFFOGATO»

HOMEMADE VANILLA GELATO, ESPRESSO AND CHOICE OF TOPPING  
€ 15

## ★ HOMEMADE GELATO AND SORBETS (3-7)

VANILLA, CHOCOLATE, COCONUT, GREEN APPLE, MANDARIN, PEAR  
€ 12

## BOURBON VANILLA PANNA COTTA

WITH MALDON SEA SALT SABLÉ BISCUIT CRUMBLE (3-7)  
€ 12

## TIRAMISÚ

MASCARPONE, ESPRESSO-DUSTED LADYFINGERS AND COCOA (1-3-7)  
€ 14

## FRESH FRUIT CARPACCIO

SEASONAL SELECTION  
€ 14

## CHOCOLATE MOUSSE

WITH PISTACHIO HEART AND ALMOND BISCUIT (1-3-5-7-8)  
€ 14

# ARGENTAIA

## EXTRA VIRGIN OLIVE OIL

Maximum expression of Tuscan extravirgin olive oil. Exclusively obtained from olives grown in Argentaia's thirty hectares of olive groves, rigorously hand-picked and cold pressed within twenty-four hours from the harvest.

### Aroma

FRESH AROMA OF MEDITERRANEAN SCRUB

### Taste

ELEGANTLY INTENSE, BALANCING BITTERNESS AND SPICENESS

### Variety

FRANTOIANO, MORAILO E LECCINO

MINERAL WATER PANNA - SAN PELLEGRINO

€ 4

ESPRESSO COFFEE

€ 3

COVER CHARGE

€ 4

IN CASE OF ALLERGIES PLEASE INFORM OUR STAFF

ALLERGEN LIST | SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats) | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk and dairy products (including lactose) | 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts, or queensland nuts) | 9. Celery | 10. Mustard | 11. Sesame seeds | 12. Sulphur dioxide and sulphites (if concentrations are above 10 mg/kg or 10 mg/liter) | 13. Lupins | 14. Molluscs

PRICES INCLUDE VAT - raw, marinated, cold smoked and fresh filled pasta served on our menus are carefully cleaned, prepared and flash frozen at -20 degrees centigrade in compliance with current european laws (ce853 / 2004). \* IN THE ABSENCE OF A FRESH PRODUCT, A FROZEN PRODUCT WILL BE USED.