

# 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».

# MENU À PARFUM

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

## 16 OUD

WOOD SMOKED GRILLED OCTOPUS  
WITH ASPARAGUS IN THREE TEXTURES  
AND A PEATED WHISKY REDUCTION (4) € 40

Perfumer  
LUCA MAFFEI

Aroma  
WOODY AMBERY LEATHERY

An Essence formed with the precious resinous wood of Oud, or Agarwood, accompanied by the refined natural resins of Styrax and Benzoin.

## 24 ZAGARA (LEMON BLOSSOM)

CHAMPAGNE AND MASCARPONE RISOTTO  
WITH ORANGE BLOSSOM FLOWERS  
AND ORANGE GEL (7) € 35

Perfumer  
JACQUES CAVALLIER

Aroma  
FLORAL CITRUS AMBERY

An Essence made of Zagara, Lemon Blossom, Orange Flower Absolute, and Sicilian Citrus Fruits.

## 202 FICO (FIG)

SEA BASS COOKED IN FIG LEAVES,  
PACHINO TOMATO WATER AND CAPER LEAVES (4)

€ 45

Perfumer  
SHYAMALA MAISONDIEU

Aroma  
FRUITY GREEN WOODY

An Essence made of sun-kissed Fig Leaves, Fruits and Wood,  
adorned with warm notes of Atlas Cedarwood and Cistus.

## 204 NESPOLO (MEDLAR)

CHEESECAKE WITH MEDLAR SCENT (1-3-7-8)

€ 23

Perfumer  
MAURICE ROUCEL

Aroma  
FRUITY CITRUS FLORAL

An Essence defined by the contrasting notes of Medlar,  
Peony and Bitter Orange, delicately intertwined.

## 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:

16 OUD, 24 ZAGARA, 202 FICO, 204 NESPOLO € 130

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

16 OUD, 24 ZAGARA, 204 NESPOLO € 90

24 ZAGARA, 202 FICO, 204 NESPOLO € 93

16 OUD, 202 FICO, 204 NESPOLO € 98

16 OUD, 24 ZAGARA, 202 FICO € 110

# 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, MORAIOLO E LECCINO



SIGNATURE DISHES



VEGETARIAN

# STARTERS



## BAKED EGG «IN GABBIA»

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

## SEARED SCALLOPS

PEAS CREAM WITH LEMON PEARLS (14)  
€ 28

## SEAFOOD SALAD

SHRIMPS\*, PRAWNS\*, SQUID, CLAMS, MUSSELS, CELERY AND LAMB'S LETTUCE (2-4-9-12-14)  
€ 28

## AMBERJACK TARTARE

MANGO AND HABANERO GEL, YELLOW CARROTS WITH CHAMPAGNE VINEGAR (4)  
€ 30

## FENNEL AND BOTTARGA

ORANGE, ALMONDS, TAGGIASCHE OLIVES (4-8)  
€ 20

## CULATELLO

FRIED GNOCCO (1)  
€ 28

## MEATBALLS

BAKED IN TERRACOTTA WITH TOMATO SAUCE (1-3-7)  
€ 25



## ASPARAGUS FLAN

SMOKED BURRATA CREAM AND CRISPY ASPARAGUS (3-7)  
€ 20

# 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)  
€ 28

## **SPAGHETTI WITH CLAMS**

BOTTARGA (I-4-I4)  
€ 26



**PACCHERI WITH TOMA CHEESE FONDUE**  
WITH MARJORAM-SCENTED ASPARAUGS (I-3-7)  
€ 24

## **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)  
€ 24

## **SPAGHETTI ALLA CARBONARA**

CRISPY GUANCIALE, EGG AND PECORINO CREAM, BLACK PEPPER (I-3-7)  
€ 24



**«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 (4-6-11)

€ 38



## FRIED SEAFOOD

SHRIMPS\*, PRAWNS\*, CUTTLEFISH AND COURGETTES (1-2-12-14)

€ 35

## SLICED RIBEYE STEAK

WITH BALSAMIC RADICCHIO AND 36 MONTH AGED GRANA CHEESE (7)

€ 38



## MILANESE STYLE CUTLET

ROASTED POTATOES (1-3-7)

€ 40

## BEEF FILLET

WITH SUMMER TRUFFLE AND POTATO CREAM (1-7)

€ 38

## VITELLO TONNATO

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

€ 30



## EGGPLANT PARMIGIANA

NEAPOLITAN STYLE (1-7-9)

€ 28

# SIDE DISHES

STEAMED BROCCOLI, CAULIFLOWER AND CARROTS

GRILLED EGGPLANTS, ZUCCHINI AND PEPPERS

BAKED POTATOES WITH SAGE

MIXED SALAD WITH CARROT, FENNEL AND RADISH

FRIED POTATOES\*

€ 12

# SALADS & SANDWICHES

## POKÉ

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

## CEASAR SALAD

CHICKEN, BACON, BREAD CROUTONS, GRANA PADANO CHEESE (1-7)  
€ 20

## CAPRESE SALAD

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

## MAXI TOAST

HAM AND CHEESE (1-7)  
€ 15

## CLUB SANDWICH

EGG, BACON, TURKEY, TOMATO, GREEN SALAD (1-3-7)  
€ 24

## SALMON TOAST

CEREAL BREAD, AVOCADO, HOMEMADE MARINATED SALMON, BOILED EGG (1-3-4-8-II)  
€ 30



# DESSERT



## OUR SIGNATURE «AFFOGATO»

HOMEMADE VANILLA GELATO, ESPRESSO AND CHOICE OF TOPPING (I-3-7-8)  
€ 15



## HOMEMADE GELATO AND SORBETS

VANILLA, CHOCOLATE, COCONUT, GREEN APPLE, MANDARIN, PEAR (3-7)  
€ 12

## PISTACHIO PANNA COTTA

WITH A GIANDUJA CREAM (I-3-7-8)  
€ 12

## TIRAMISÚ

MASCARPONE, ESPRESSO-DUSTED LADYFINGERS AND COCOA (I-3-7-8)  
€ 14

## FRESH FRUIT CARPACCIO

SEASONAL SELECTION  
€ 14

## COCONUT SEMIFREDDO

WITH A SALTED CARAMEL FOAM (I-3-7-8)  
€ 15



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 (cc853 / 2004). \* IN THE ABSENCE OF A FRESH PRODUCT, A FROZEN PRODUCT WILL BE USED.

