

We make  
a Masterpiece  
out of every  
Excellence



RESTAURANT  
by ARTIGIANO IN FIERA

## Lunch “View on Milan”

## Lunch Menù “View on Milan”

### Business Lunch

Asparagus cream, amberjack tartare,  
herb ice cream and apple

**17 euros**

Poached egg, peas and small spring asparagus

**16 euros**

The “smoked” spaghetti 4P  
(four varieties of tomato)

**16 euros**

Carnaroli with courgette flowers,  
soft cheese and noisette butter

**18 euros**

Veal tenderloin, tomato, Taggiasca olives  
and Calabrian ‘nduja

**27 euros**

Swordfish, spelled couscous and spring vegetables

**27 euros**

It’s not an Avocado Toast: carob sandwich,  
avocado, smoked salmon, lime and burrata

**18 euros**

The fresh fruit salad

**8 euros**

The chocolate cake and sheep’s milk ice cream

**10 euros**

Water **4,00 euro**

Coffee **4,00 euro**

Soft drinks from **5,00 euro**

Wine glasses from **7,00 euro**

Beer from **6,00 euro**

Service **3,00 euro**

Our dishes may contain the following substances allergenic: fish, molluscs, crustaceans, gluten, eggs, soy, milk and derivatives, sulfur dioxide, nuts, celery, mustard, peanuts. Our staff is at your disposal for further information.

### “Signature” from the evening menù

#### Lust

Lobster, organic ‘Nduja Cosenza and fennel

**26 euros**

#### The crab at the counter

Warm salad of braised veal cheek,  
crab and whipped coffee sauce

**24 euros**

#### Curls on head

Gold-drawn Verrigni spaghetti,  
sea urchins, veal head and chocolate grue

**28 euros**

#### The Chair of the President

Turbot, shrimps and black truffle,  
clam chowder, white carrot and orange purée

**38 euros**

### Tasting menu

#### Sea oyster

Oyster, passion fruit and cardamom

#### French Toast

Pepper bread, Mazara’s red prawns,  
Wagyu, cardoncello mushroom

#### Wild risotto

Carnaroli rice melted in Bagòss cheese,  
crunchy green celery, Franciacorta’s snails

#### Dream

Pigeon breast aged 45 days in cocoa butter,  
hazelnut cream, hints of elderberry

#### Millefrolle

Creamy chocolate, hazelnuts and salt,  
crumble and coffee ice cream

**90 euros**

**120 euros with paired glasses**