

ARMANI

Hotel Milano

Dinner at Armani/Ristorante:

Milan, September 2nd 2021 – At the 7th floor of Armani/Hotel Milano, Armani/Ristorante opens its doors to its guests to taste the cuisine of Executive Chef Francesco Mascheroni.

Starting from September 2nd the new dinner menu will include a culinary journey that, starting from Italian tradition, will be guided through creativity. A new menu, that tastes like Autumn and that remains connected to the territory but takes inspiration also from Japan and Thailand. The result is a proposal where the main ingredient is the starting point for a new authentic and refined tasting experience.

Among the novelties, **Mushroom, Crispy corn cannolo, basil, egg vinaigrette**, one of the three starters. Among the first courses, **“Pastificio Gentile” spaghetti, sea cicadas, oyster mayo, smoked oil** and **Ravioli, Langa lamb, chard, lime, datterino tomato. Charcoal pigeon, pumpkin, tamarind** is one of the second courses and **Chocolate li-chiu 64%, Amalfi lemon, ginger, streusel, cocoa grue** is the desert shaped as an A, homage to Giorgio Armani’s world.

Simple but at the same time complex dishes, that respect the seasonality of raw materials and give life to a modern cooking style. Still on the menu are the big classics, such as the **Mazara red shrimp, passion fruit, carrots, ginger, lukewarm butter** and the **Gragnano spaghetti, cauliflower, green apple, sea urchins and curry oil**.

Whoever prefers a complete experience in the chef’s cuisine, can choose the 5 or 6 tasting menu. A proposal that includes fish, meat or vegetarian dishes.

Moreover, at Armani/Ristorante it will still be possible to taste Sunday lunch. From 12:30 to 14:30 the Chef proposes a menu dedicated to the Italian tradition, focusing of the cuisine from Lombardy, that is composed of sea, land and vegetables, to be shared at the table.

Armani/Ristorante is open from 19:30 to 22:30, closed on Sunday and Monday evening.