

ARMANI

Hotel Milano

The new gourmet proposal of Armani/Ristorante for the fall season

Milan, 3rd of October 2022 – *Tradizione in evoluzione*, *Presente* e *La mia cucina vegetale* are the three new tasting itineraries proposed by Armani/Ristorante, recommended in the 2022 edition of the Michelin Guide Italy.

The menu brings to the table the themes dearest to Executive Chef Francesco Mascheroni and accompanies guests into the new season through ingredients that adorn dishes with autumnal flavors to be enjoyed in the panoramic setting of floor 7 of Armani Hotel Milano. Essential and linear, Francesco Mascheroni's cuisine works by subtraction to get to the essence of the raw material.

Fish and meat are the protagonists of *Tradizione in evoluzione*, a 6-course menu that travels from north to south giving new interpretations, colors, and shapes to typical recipes such as **Trippa** (seafood), **Tarte Tatin**, or products such as **Michetta** which becomes a choux pastry with burrata di Andria, mackerel and Amalfi lemon jam.

Presente is a mature proposal, rich in suggestion and creativity. The chef moves nimbly between seafood and land dishes with a particular focus on fish, with **Scallops**, **Spaghetti** di Gragnano with sea urchins and caviar, or **Coda di Rospo**. Unmissable is the Rice with pumpkin, porcini mushrooms, and guinea fowl ragout. A 7-course menu that will change following the seasonality of raw materials.

Finally, *La mia cucina vegetale*, which also includes three vegan dishes, such as **Dim Sum**, roast, clarified broth with fermented kimchi, **Crisp Vegetable Garden**, red quinoa, frozen snow, and **Citrus**, shiso sorbet, and saffron. A menu with small forays into the Orient and dishes with exotic flavors and aromas. 6 courses in total.

Lastly, for those who love cheeses, the menu includes a selection of the best from Italy and around the world.

It is possible to order a la carte by choosing a minimum of two dishes from the tasting menus.

Armani/Ristorante is open from 7:30 p.m. to 10:30 p.m., while is closed on Sunday and Monday evenings.

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