

ARMANI

Hotel Milano

*For Your Festive Season*

STAY WITH ARMANI

## ARMANI / RISTORANTE

CHRISTMAS MENU 2022

From December 20th to 26th

From 20th to 24th December available for Dinner.  
On December 25th and 26th available for Lunch.

## NEW YEAR'S EVE GALA DINNER

December 31st

## ARMANI / bamboo bar

NEW YEAR'S EVE PARTY

December 31st, from 7.00 pm to 1.30 am

LIVE ENTERTAINMENT & DJ SET

FESTIVE BRUNCH

1st January 2023, Starting from 12:00 noon to 5:00 pm

ARMANI HOTEL MILANO

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# ARMANI / RISTORANTE

## Menu Christmas

From December 20th to 26th 2022

### STARTER

#### CULATELLO

Fried gnocco, barigule small roots

#### SASHIMI

Amberjack, sesame dressing, crispy vegetables

#### CODFISH

"Mantecato", creamed endive, sweet pepper, bay leaf

#### SCALLOPS

Seared scallop, Romanesco cabbage cream, bread and horseradish, golden trout roe

#### CARROT

Passion fruit, mango, ginger, lukewarm butter

### FIRST COURSES

#### TAGLIOLINO

Tagliolino pasta, alpine butter, white truffle (Surcharge 50 Euro)

#### CAPPELLETTI

Cappelletti pasta, Parmesan cheese, lemon, kimchi consommé

#### RICE

Saffron, barbecued marrow mousse, rosemary oil

#### PACCHERI

Paccheri pasta, lobster, dattrino cream and tomatoes confit

#### LENTILS

Castelluccio lentils, Savoy cabbage and bread

### MAIN COURSES

#### EEL

Charcoal eel, white corn, "Bagnetto alla Piemontese"

#### TRIPPA

Milanese-style sea tripe, Alaska black cod and sausage

#### BOLLITO

Bollito meat cube, celeriac, Cremonese mustard

#### CAPPONE

Capon stuffed with black truffle and foie gras, Albufera sauce

#### ORTO DI VERDURE

Crispy vegetables, red quinoa, frozen snow

### DESSERT

22

#### CHOCOLATE

Abinao 85%, banana and miso, whisky

#### FLAN

Peanuts, pear, chocolate

#### POMEGRANATE

Caramel, goat cheese

#### CHESTNUT

Mandarin, cloves

### MENU À LA CARTE

It is Possible to order à la carte choosing from the dishes of the tasting menu.

2 dishes of your choice  
excluding dessert 95

3 dishes of your choice  
excluding dessert 125

"A Mano Libera" tasting  
5 dishes 140

Wine Pairing 110

"A Mano Libera" tasting  
7 dishes 160

Wine Pairing 140

Cover Charge 5



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# ARMANI / bamboo bar

## New Year's Eve Party

December 31st 2022

### MENU FOOD

Carabineros seared in hazelnut butter, bisque	60
Mazara red prawns Olio Polifemo, sale Maldon	50
Raw langoustine, foie gras terrine, pan brioches	50
Calvisius Osietra caviar, savory cheese cake	70
Scallop sashimi, Amalfi lemon, black truffle	50
Red tuna, spicy sauce, sesame, rice, egg, nori seaweed tacos	50
Spaghetti with seafood "Carbonara"	50
Lobster sandwich	60

### CHAMPAGNE

	GLASS	BOTTLE
Blanc De Blanc Ruinart Champagne	40	200
Boillinger Special Cuvee	30	150
Delamotte Rosè	40	195
Dom Perignon Champagne 2012	60	390
Franciacorta Saten Vintage Collection Ca del Bosco	30	145
Laurent Perrier Rose	40	225
Soutiran Gran Cru BDN Perle Champagne	30	140

Guests can sit at the table and choose from the dedicated Food Menu or à la carte menu for a minimum spend of 150 Euro per person

### LIVE ENTERTAINMENT

Live Music from 7:00 pm to 10:00 pm

Dj Set From 10.30 pm to 1.30 am



# ARMANI / RISTORANTE

## New Year Gala Dinner

December 31st 2022

### AMUSE BOUCHE

#### FOIE GRAS

Duck foie gras terrine, bread, nori seaweed,  
Mazara langoustine, black truffle mayonnaise

#### GOLDEN EGG

Osietra Caviar, horseradish, cauliflower

#### RAVIOLI

Smoked potato ravioli pasta, bacon, Champagne sauce,  
oyster Special De Claire

#### BLUE LOBSTER

Charcoal blue lobster, claw ragout, tomatoes confit, candied lemon,  
Val Nervia white bean

#### BRESSE CHICKEN

Cream sauce, vegetables and chestnuts, white truffle

#### GINGERBREAD

Macadamia nut, pear

#### PETIT FOUR

**380 Euro per person, Beverage not included  
Wine Pairing 220 Euro**



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# ARMANI / bamboo bar

## Festive Brunch

1st January 2023, Starting from 12:00 noon to 5:00 pm

### EASY BRUNCH

3 dishes of your choice including soft drink, coffee, juice or centrifuge

**70 Euro per person**

### CHAMPAGNE BRUNCH

3 dishes of your choice including soft drink, coffee, juice or centrifuge, 2 glasses of Champagne

**120 Euro per person**

### EGGS\* / TO START

Omelette, alpine cheese

Omelette, porcini mushrooms

Omelette, ham

Omelette, vegetarian and fine herbs

Poached egg, smoked salmon and Tradition Calvisius Caviar (Surcharge 50 Euro)

\*Eggs will be accompanied with mini salmon and avocado toast

### MAIN / CONTINUE WITH

Small eggplant "parmigiana", smoked mozzarella, tomato and basil

Meat tortellini in capon broth

"Lasagna", Bolognese veal ragout, citrus fruits

Savoy cabbage balls, salami pasta, Castelluccio lentils

Turbot, lettuce, Champagne sauce

### DESSERT / TO FINISH

Pancakes, blueberries, maple syrup

Milk and cookies, cocoa

"Maritozzo" chantilly cream



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