



SERENA CONFALONIERI  
X ACANTO

Acanto collaborates with local Milanese designers, to bring their vision of our restaurant to life in fresh, dynamic ways.

## TASTING MENU

125 per person

180 per person with wine pairing

160 per person with non-alcoholic drink pairing

---

Selection of tomatoes and burrata cheese

Pink prawn tartare with marinated strawberries, basil gazpacho  
and Timut pepper powder

Brown butter risotto, sweet and sour lemon, scampi tartare and scampi reduction

Sea bass with roasted tomatoes pesto, buttered potatoes and mussel cream

Beef fillet  
with fondant celeriac, chicken gizzards, green apple and Calvados sauce

Almond sablè with cherry compote

Menus include complimentary coffee and mineral water. The tasting menu is for the whole table.  
Available at lunch until 1.45pm and at dinner until 9.45pm.

## STARTERS

Pink prawn tartare with marinated strawberries, basil gazpacho and Timut pepper powder	30
Crusted aubergine parmigiana with tomato sauce, basil cream and mozzarella cheese	28
Selection of tomatoes and burrata cheese	28
Tuna tartare, tarragon mayonnaise, caper leaves and samphire	30
Culatello di Zibello DOP 'Podere Cadassa' with summer melon and gnocco fritto	32

## MAIN COURSES

Our own pacchero all'amatriciana	30
Cappelletti stuffed with burrata and sun-dried tomatoes, warm tomato consommé and basil extract	32
Brown butter risotto, sweet and sour lemon, scampi tartare and scampi reduction	34
Linguine Grandi 'De Cecco' with Genovese basil pesto and red prawn tartare	32
Spaghetti 'Benedetto Cavalieri' with tomato sauce and basil	28

Please note that some ingredients may be frozen during preparation, according to market availability. Please inform a member of the restaurant team to get all the information about the product and consult the appropriate documentation.

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team on placing your order. An allergen list is available upon request.

Fish products are consistent with Regulation (EC) 853/2004, attached III, section VIII, chapter 3, letter d, point 3.

## FISH

Turbot en papillote with anise-flavored fennel, leek cream, lemon crumble and miso sauce	46
Sea bass with roasted tomato pesto, buttered potatoes and mussel cream	44
Seared scallops with shallot cream, roasted cucumber, seed chips, caviar and meunière sauce	46
Smoked lobster with potatoes cream, crispy vegetables, red onion and butter sauce	64

## MEAT

Veal fillet with red fruits, morel cous cous and foie gras sauce	48
Beef fillet with fondant celeriac, chicken gizzards, green apple and Calvados sauce	46
Lamb loin with potato millefeuille, sweet and sour blueberries, red wine pear and licorice jus	48
Veal with tuna sauce, misticanza salad, sweet and sour lemon and caperberries	46


## TO SHARE (SERVES TWO)

Sea bass baked in salt crust	110
Seafood and shellfish risotto	85
Our classic Milanese veal chop with arugula and cherry tomatoes	95

## SIDE DISHES

Potatoes	15
Salad	15
Mixed grilled vegetables	15
Sautéed spinach	15
Sautéed broccoli	15

All dishes at Acanto Restaurant are inspired by the desire to showcase the very best of Italian food and its wonderfully flavourful ingredients. We believe in respecting traditions while experimenting with new techniques. We also take the time to ensure the presentation is equally impressive – Our guests should dine with eyes before even taste the food.

A handwritten signature in black ink, reading 'Matteo Gabrielli'.

Matteo Gabrielli  
Acanto Chef

## EXTRAORDINARY EVENTS

The sparkle of crystal, the pop of champagne, the sense of occasion: Tavolo Cristallo at Acanto is a dining experience like no other.

Celebrate surrounded by a veil of Swarovski crystals, where you will have your own ambassador from the time of booking. To make it your own, we add creative personal touches, and craft your bespoke menu for a deliciously authentic taste of Milan.

For more information or to make a reservation, please ask our team at Acanto or send an email to: [acanto.hps@dorchestercollection.com](mailto:acanto.hps@dorchestercollection.com)

Acanto Restaurant  
Phone: +39 02 6230 2026  
Email: [acanto.hps@dorchestercollection.com](mailto:acanto.hps@dorchestercollection.com)

Guests are kindly requested to lower the volume of their mobile phones. Thank you.

Dress code: smart casual

Prices are expressed in euros  
A discretionary employee contribution of 5% will be added to your bill



Instagram: [@PrincipeSavoia](https://www.instagram.com/PrincipeSavoia)



Facebook: PrincipeDiSavoia



X: [@PrincipeSavoia](https://twitter.com/PrincipeSavoia)