



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

190 per person with wine pairing

235 per person with our Premium wine pairing

170 per person with non-alcoholic drink pairing

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Chickpea farinata

with smoked ricotta, baby vegetables, sweet and sour turnips and light bagna cauda

Pink shrimp tartare sphere, lemon Seirass ricotta, Virgin Mary, and basil pearls

Risotto

with parsley, black garlic cream, stewed snails, and rye bread

Sole stuffed

with shrimp, coffee-flavored parsnips, celeriac cream, and maple syrup sauce

Guinea fowl filled with raisins,  
fondant carrots, quinoa, and orange sauce

Pistachio, strawberry, and lemon tart

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

Duo of Catalan-style lobster rolls and Calvisius caviar	36
Foie gras terrine marinated in Punt e Mes, honey-glazed beetroot, and tonka bean puff pastry	34
Pink shrimp tartare sphere, lemon Seirass ricotta, Virgin Mary and basil pearls	32
Tuna tartare, tarragon mayonnaise, caper leaves and samphire	32
Chickpea farinata with smoked ricotta, baby vegetables, sweet and sour turnips and light bagna cauda	26
Organic poached egg with sautéed dandelion greens, chicken reduction, buckwheat, and Parmesan chips	28

## MAIN COURSES

Tagliatelle with lemongrass-flavored goose confit, sweet potato, crispy leek, and watercress pesto	30
Bottoni pasta filled with black truffle, Rocaverano robiola mousse, roasted peanuts, and egg yolk	34
Square spaghetti with garlic, oil, chili pepper, and octopus	34
Risotto with parsley, black garlic cream, stewed snails, and rye bread	32
De Cecco warm linguine with Calvisius caviar 'homage to Gualtiero Marchesi'	34
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

Confit turbot, hallot cream, grilled shiitake mushrooms, datterini tomatoes in vinegar and oyster sauce	44
Sea bass en papillote, artichokes, sweet and sour lemon, and crab bisque	46
Cod with topinambur mushrooms mousse, buttered potatoes, puffed black rice, and green sauce	46
Sole stuffed with shrimp, coffee-flavored parsnips, celeriac cream, and maple syrup sauce	44

## MEAT

Guinea fowl filled with raisins, fondant carrots, quinoa, and orange sauce	45
Beef fillet with cugnà compote, stuffed red onion, and parsley marrow with raspberry vinegar sauce	46
Lamb chops in crust, juniper fennel, leek potatoes, pepper crumble, and Cherry liqueur sauce	48
Rossini style veal cheek with brioche bread, foie gras, and Madeira sauce	48

## TO SHARE (SERVES TWO)

Sea bass baked in salt crust	110
Milanese style risotto with ossobuco	95
Acqua pazza style turbot with spinach	115

## SIDE DISHES

Potatoes	10
Salad	10
Mixed grilled vegetables	10
Sautéed spinach	10
Sautéed broccoli	10

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". The signature is fluid and cursive, with the first name "Matteo" and the last name "Gabrielli" clearly distinguishable.

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](https://www.facebook.com/PrincipeDiSavoia)

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