

PIATTO DI FORMAGGI
Our plate of artisanal cheeses from short circuit farms
25 €

LIMONETO
Sicilian lemon in all its forms, "biancomangiare" almond cream
31€

JOYA
Polenta soft biscuit, lemon and cereal cream, "Gianduia" chocolate cream, "Dama" biscuit, PGI Piedmont hazelnut sorbet
32€

GIROTONDO
Pistachio and rose biscuit, meringue, red fruits, 25-year-old vanilla and balsamic mouse, blackcurrant sorbet
32€

TIRAMISÙ HAUTE COUTURE
Gourmet Tiramisu mounted to order, illy espresso, "savoardi" coffee and amaretto ice cream
30€

GELATI & SORBETTI AL CARRELLO
Ice cream & sorbets made at the moment: Bourbon Vanilla, Pistachio of Bronte, Chocolate, Piedmont hazelnut, Illy Coffee,
Sorbet : Chocolate, Lemon, Fruit of the moment.
25€

TO ACCOMPANY YOUR DESSERTS :

VIN SANTO del Chianti Classico DOC **Barone Ricasoli 2011**
Trebiano, Malvasia, Sangiovese.
21€

TORCOLATO Breganze DOC **Maculan 2021**
Vespaiola
19€

SOLE D'AGOSTO Passito di Pantelleria DOC **Marco De Bartoli 2022.**
Zibibbo.
22€

PADRE DELLA VIGNA Passito di Pantelleria DOC **Marco De Bartoli 2021**
Zibibbo
26€

MUFFATO DELLA SALA **Castello della Sala 2022**
Sauvignon, Grechetto, Sémillon, Gewürztraminer, Riesling.
25€

All our meats are French or Italy.
For allergens in our preparations, please contact the room manager.
Gluten-free pasta available on request

ARMANI RISTORANTE

OUR INVOLVMENT

Our establishment is committed to a sustainability approach. This is primarily based on sourcing that complies with our ambitions. For fruits and vegetables, we prioritize products from sustainable agriculture, seasonal, locavore, direct or short circuit. For seafood products, we support fishing "passive", less impactful for the environment, and we ensure that through the support of the Ethic Ocean association, to respect essential criteria such as breeding periods, breeding areas fishing, and the stock status of species. We also put the honor of little-known species. For meat products, we ensure a balance between meats red and white. We work directly with breeders certified in High Environmental Value or Organic.

Our Italian partners, family-sized producers, follow the same logic of sustainability and short circuit. Our commitments also extend to the fight against waste, upstream and downstream, via the valorization of raw materials, the management of organic waste or even reduction of use plastic in the kitchen. This approach led us to obtain three ecotables, the highest level of distinction for this ecolabel, as well as being certified by the Food Index for Good. Our ambition is to pursue ever more actions virtuous, whether by integrating new producers responsible, or by continuing to reduce our footprint carbon.

Label de restauration durable

Établissement trois écotables

écotable®
www.ecotable.fr



To know more



THE INGREDIENTS OF THIS SEASON'S EXCELLENCE:

- Onion from Giarratana
- Sardine "Alaccia" from the island of Lampedusa
- Red prawn "Gobetto" from mediterranean sea
- Thun from Trentino
- Rice “vialone nano grumulo delle abadesse” from “Presidio slow food”
- White sturgeon caviar from Calvisano
- Eight of the Po Delta
- Prolonoe "Del Monaco" cheese
- Poverello beans from Calabria
- Salina capers in the Aeolian Islands archipelago
- “Tradizionale” balsamic vinegar 25 years old
- “Gentili” PGI hazelnuts from Piedmont, the best hazelnut in the world!
- Amalfi limoncello with lemons I.G.P.

Our Bread is made from “Russello” flour from Sicily with 130-year-old sourdough.

Our extra virgin olive oil that you will find at the table comes from the “Galluffo” house in Sicily (TP)

DEFILÈ

Chef's surprise menu 5 courses
(2 starters, 2 mains courses, 1 dessert)
(Lunch until 2 p.m. and dinner until 10 p.m. for the whole table)
160€

ACCORD METS & VINS

Selection of 5 glasses to pair your Défilé menu
90€

ACCORD METS & SOFTS

Selection of 5 glasses of non-alcoholic drinks to accompany your Défilé menu
50 €

MENU PORCINI

(Available for the entire table: lunch until 2:00 PM, dinner until 10:00 PM)

UOVO D'AUTUNNO

Poached egg with dried fruits, porcini mushroom cream, "Provolone del Monaco" fondue, and 25-year-aged balsamic vinegar

RISOTTO AI PORCINI

"Vialone Nano Grumulo delle Abbadesse" risotto with porcini mushrooms, Parmigiano Reggiano, sage infusion and wild pepper

AGNELLO SCOTTADITO

Pan-seared lamb chops, sweet onion cream, porcini mushroom carpaccio

JOYA

Polenta soft biscuit, lemon and cereal cream, "Gianduaia" chocolate cream, "Dama" biscuit, PGI Piedmont hazelnut sorbet
€160

MAGNA VERDE
“Mangetout” of fruits and small crunchy and melting vegetables grown using agroecology, Vegetable and chervil infusion.
47 €

MARE NOSTRUM

Mediterranean bluefin tuna belly crudo with smoked water and “Poverello” beans, octopus prepared two ways
Raw “Gobetto” red prawn scented with rose and cucumber
90 €

CIPOLLA DI GIARRATANA
Charcoal-roasted Giarratana sweet onion, white polenta, vegetable jus with honey vinegar, mountain pine reduction.
48 €

UOVO D'AUTUNNO
Poached egg with dried fruits, porcini mushroom cream, "Provolone del Monaco" fondue, and 25-year-old balsamic vinegar.
52 €



RISOTTO AI PORCINI
Risotto “vialone nano grumolo delle abbadesse” with porcini mushrooms, Parmigiano Reggiano, sage and wild pepper infusion
64 €

SPAGHETTI AOP E OSTRICHE
Spaghettoni with garlic, lightly spiced olive oil, oysters from the Po Delta
62 €

RAVIOLO FORNARINA
Ricotta and spinach ravioli, runny egg yolk, seasonal mushroom
56 €

CALAMARATA GAMBERI
Neapolitan short pasta with herb pesto, Mazara red prawn tartare, and cockles.
62 €

PICIO
Homemade long pasta typical of Tuscany, "sea butter," bone marrow reduction, white sturgeon caviar from Lombardy
58 €



RAZZA ALLA MILANESE
Milanese-style breaded skate (160g), sweet-and-sour pumpkin with honey vinegar.
80 €

AGNELLO SCOTTADITO
Pan-seared lamb chops (160g), sweet onion cream, vegetable caponata with Amarena cherries and 25-year-old balsamic vinegar.
85 €