

ARMANI
RISTORANTE

*Chef Massimo Tringali's
suggestions*

MENU PRET A PORTER

Choice of 4 dishes

Served only for lunch from Friday to Sunday until 2pm

99 €

UOVO D'AUTUNNO



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

Or

CIPOLLA DI GIARRATANA



Charcoal-roasted Giarratana sweet onion, white polenta, vegetable jus with honey vinegar, mountain pine reduction

RISOTTO ALLE LUMACHE

Risotto "vialone nano grumulo delle abbadesse" au beurre citronné, pesto d'herbes, escargot du Piémont

Or

PAPPARDELLE ALL'ANATRA E PORCINI

Pâtes larges au "ragù" de canard parfumé au Marsala et cèpes

RAZZA ALLA MILANESE

Milanese-style breaded skate (100g), sweet-and-sour pumpkin with honey vinegar.

80 €

Or

AGNELLO SCOTTADITO

Pan-seared lamb chops (100g), sweet onion cream, vegetable caponata with Amarena cherries and 25-year-old balsamic vinegar.

TIRAMISÙ HAUTE COUTURE

Gourmet Tiramisu mounted to order, illy espresso, "savoardi" coffee and amaretto ice cream savoardi " et glace à l'amaretto

ou

MAGNIFICO

70% chocolate sorbet, figs, toasted almonds, Nonino Moscato grappa

PADELLATA DI PORCINI

Belle poêlée de cèpes aux herbes de la maquis méditerranéenne, Jus corsé

58 €



CACIO, PEPE & FINFERLI



Homemade smoked tagliolini, cacio e pepe sauce, chanterelles

60 €

PAPPARDELLE ALL'ANATRA E PORCINI

Wide pasta with duck ragù flavored with Marsala wine and porcini mushroom

59 €

ANATRA RICORDO DI AGRUMI

Subject to availability

(For 2 people)

Whole duck breast caramelized with Trentino honey and candied citrus zest, potato purée with sabayon

180 €

TAGLIATA DI VITELLO

Subject to availability

(For 2 people)

Côte de veau poêlée façon "tagliata", sautée de champignon de saison, Parmigiano Reggiano 36 mois, herbes sauvages.

180 €



MAGNIFICO

70% chocolate sorbet, figs, toasted almonds, Nonino Moscato grappa

26 €

FRUTTINI DI BARONISSI

Frosted pear, walnut, chestnut and mandarin filled with their artisanal sorbet from Baronissi in Campania

26 €