

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

Chickpea farinata
with baked ricotta, baby vegetables, sweet and sour pioppini mushrooms
and vegetable broth

Red tuna tartare,
marinated tomatoes, burrata pearls and liquid salad

Cacio e pepe risotto
with sea urchins and black garlic cream

Sea bass fillet
with a mushroom crust, tender leeks, sweet potato and mussel sauce

Rossini style veal cheek
with saffron brioche bread, foie gras and chicken gizzards sauce

Acanto tiramisù

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 roll with brandy-soaked prunes, cugnà compote and mustard-flavored puff pastry	36
Red tuna tartare, marinated tomatoes, burrata pearls and liquid salad	32
Piedmontese Fassona beef tartare, bone marrow pearls, hazelnuts, egg yolk bottarga and caper leaves	32
Chickpea farinata with baked ricotta, baby vegetables, sweet and sour pioppini mushrooms and vegetable broth	26
Seared octopus with buckwheat, shiitake mushrooms, salicornia, katsuobushi and mussel reduction	32

MAIN COURSES

Paccheri with slow-cooked lamb, Madeira sauce, chamomile and rosemary powder	32
Traditional cappelletti in chicken consommé	30
'De Cecco' square spaghetti with garlic, oil, chili pepper and octopus	34
Cacio e pepe risotto with sea urchins and black garlic cream	34
Warm linguine with Calvisius caviar	34
'Benedetto Cavalieri' spaghetti 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 with sourdough crumble, black carrots parsnips and saffron sauce	44
Sea bass fillet with a mushroom crust, tender leeks, sweet potato and mussel sauce	46
Scallops wrapped with lard, served with vanilla cauliflower purée, seed chips and smoked chestnuts	48
Sole stuffed with shrimp, salted lemon marmalade, shallot cream, capers and meunière sauce	44

MEAT

Pigeon with Campari marinated radicchio, pan brioche cream, sour cherry and vin brûlé sauce	50
'La Granda' sliced beef, rocket pesto, confit cherry tomatoes and raspberry vinegar sauce	46
Lamb loin in a crust of roasted bell peppers, glazed baby onions, creamy mashed potatoes and baby vegetables, served with balsamic vinegar sauce	48
Rossini style veal cheek with saffron brioche bread, foie gras and chicken gizzards sauce	48

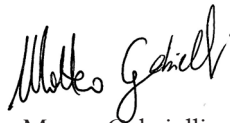
TO SHARE (SERVES TWO)

Sea bass baked in salt crust	110
Milanese style risotto with ossobuco	95
Baked catch of the day	market price

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'.

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

Acanto Restaurant
Phone: +39 02 6230 2026
Email: 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 7% will be added to your bill.



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