



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

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

Our Diomedea oysters selection

Cappelletti
filled with mortadella, truffle and Parmesan consommé

Seared scallops
with shallot cream, roasted cucumber, seed chips, caviar and meunière sauce

Larded beef fillet
with crispy polenta, sweet and sour pumpkin and mulled wine sauce

Hazelnut 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

Lobster with sweet and sour lemon, liquid salad, taralli and nasturtium	32
Terrine of foie gras marinated in Calvados, almonds, apple compote and spiced brioche	34
Our Diomedea oysters selection	34
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
Juniper infused beef carpaccio, pioppini mushrooms, potatoes, crispy egg yolk and Parmesan cream	28

MAIN COURSES

Paccheri with braised lamb, Madeira, chamomile and rosemary powder	30
Cappelletti filled with mortadella, truffle and Parmesan consommé	34
Brown butter risotto, sweet and sour lemon, scampi tartare and reduction	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

Turbot en papillote with anise-flavored fennel, leek cream, lemon crumble and miso sauce	44
Seabass with mushroom crust, chard, jerusalem artichoke and butter sauce	46
Seared scallops with shallot cream, roasted cucumber, seed chips, caviar and meunière sauce	46
Amberjack fillet with potatoes, pak choi, pumpkin cream and clam sauce	44

MEAT

Guinea fowl stuffed with chestnuts, pioppini mushrooms couscous, sweet and sour plums, foie gras sauce	45
Larded beef fillet with crispy polenta, sweet and sour pumpkin and mulled wine sauce	46
Lamb loin with potato millefeuille, sweet and sour blueberries, red wine pear and licorice jus	48
Pigeon with Campari radicchio, pan brioche mousse, black cherry and cherry sauce	50


TO SHARE (SERVES TWO)

Sea bass baked in salt crust	110
Milanese style risotto with ossobuco	95
Our classic Milanese veal chop with arugula and cherry tomatoes	105

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 5% will be added to your bill



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