

VUN

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A N D R E A   A P R E A

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P A R K   H Y A T T   M I L A N O <sup>TM</sup>

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RESTAURANT VUN AT PARK HYATT MILANO

VIA SILVIO PELLICO 3, 20121 MILANO - ITALIA

FOR INFORMATION AND / OR RESERVATION: +39 02 88 21 12 34 OR

[RESTAURANTVUN.MILAN@HYATT.COM](mailto:RESTAURANTVUN.MILAN@HYATT.COM)

“My contemporary cuisine looks to the future, but never forgets its origins”

Andrea Aprea

Executive Chef

Please kindly advise the staff of any allergies or food restrictions,  
we can't guarantee the absence of cross contaminations of allergens.

Based on the market availability some ingredients can be frozen.

Prices are all in Euro and are inclusive of VAT and service charge.

## NEAPOLITAN ITINERARY

CAPRESE...

SWEET AND SALTY

SELVA EGG

"ALLA PURGATORIO"

CALAMARATA PASTA "GERARDO DI NOLA SELECTION"

RABBIT GENOESE STYLE, PROVOLONE DEL MONACO CHEESE, ESCAROLE, BLACK OLIVES

TORTELLI PASTA

BUFFALO RICOTTA CHEESE, DOUBLE CONCENTRATION OF NEAPOLITAN RAGOUT

SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE

LEMON SENSATION

ROCCOCÒ

*EURO 140*

*INCLUDING SELECTION OF CAMPANIA WINE PARING EURO 230 – INCLUDING WINE PARING BY THE SOMMELIER EURO 245*

## TRAVELING BETWEEN NORTH AND SOUTH

CUTTLEFISH "DIAVOLA" STYLE...

QUAL

CAULIFLOWER, COFFEE, CAPERS

CARNAROLI RICE AUTHENTIC "RISERVA SAN MASSIMO"

NORTH... AND SOUTH

CALAMARATA PASTA "GERARDO DI NOLA SELECTION"

CODA ALLA VACCINARA STYLE, SAFFRON, PROVOLONE DEL MONACO CHEESE

JOHN DORY

CAPERS, MUGNAIA SAUCE

PORK 100 HOURS

ROSA DI GORIZIA RADICCHIO, SMOKED PROVOLA CHEESE, HONEY, CHILI PEPPER

LEMON SENSATION

GIANDUJA AND RASPBERRIES...

*EURO 165*

*INCLUDING SELECTION OF ITALIAN WINE PARING EURO 275 – INCLUDING WINE PARING BY THE SOMMELIER EURO 295*

*THE DEGUSTATION MENUS, DUE TO THE COMPLEXITY, ARE MEANT TO BE FOR THE WHOLE TABLE. AVAILABLE UNTIL 22.00*

## STARTERS

### CUTTLEFISH "DIAVOLA" STYLE...

32

### SCAMPI AND BEEF TONGUE

PUMPKIN, GREEN SAUCE

40

### QUAIL

CAULIFLOWER, COFFEE, CAPERS

32

### SELVA EGG

LICORICE, CHESTNUTS, GRANA PADANO AGED 20 MONTHS

26

### MY VEGETABLE GARDEN...

30

## PASTA AND RICE

### LINGUINE DI GRAGNANO PASTA "GENTILE SELECTION"

SEA TRUFFLES, FRIARIELLI'S BROCCOLI, CANDIED LEMON

30

### TORTELLI PASTA

CELERIAC, BRA SAUSAGE, SHAMROCK

28

### CALAMARATA PASTA "GERARDO DI NOLA SELECTION"

CODA ALLA VACCINARA STYLE, SAFFRON, MEZZANO PECORINO CHEESE

29

### CARNAROLI RICE AUTHENTIC "RISERVA SAN MASSIMO"

RED PRAWNS, LEMON, ROSEMARY, CAPERS

35

### POTATOES DUMPLINGS

GARLIC, OIL AND CHILI PEPPER, SQUID "GUAZZETTO STYLE"

29

## FISH

### SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE

45

### TURBOT

EMBERS ARTICHOKE, POTATO, EUCALYPTUS

45

### MILANESE STYLE JOHN DORY

MANTIS SHRIMPS, CHICORY'S SPROUTS, ANCHOVIES FROM CETARA

45

## MEAT

### PORK 100 HOURS

ROSA DI GORIZIA RADICCHIO, SMOKED PROVOLA CHEESE, HONEY, CHILI PEPPER

44

### PIGEON

DANDELION, ANNURCA APPLE, ANICE

45

### LAMB SHOULDER

TURNIPS, BARLEY, MALT

44

## DESSERTS

### VANILLA CAKE

DATES, TANGERINE

20

### GIANDUJA AND RASPBERRIES...

20

### APPLE

BRAN, BUFFALO RICOTTA CHEESE, TONKA BEANS

20

### SPHERICAL PASTIERA

20

### RHUBARB

EVO, WHITE CHOCOLATE, PEANUTS

20

## CHEESES

PARMIGIANO REGGIANO CHEESE AGED 48 MONTHS "GENNARI SELECTION"

PARMIGIANO REGGIANO CHEESE AGED 90 MONTHS "GENNARI SELECTION"

BLUE FROM MONVISO

CACIOCAVALLO PODOLICO 18 MONTHS

BLUE OF BUFFALO

PECORINO "RISERVA" FROM PIENZA

VASTEDDA CHEESE FROM VALLE DEL BELICE

GOAT MATURED TOMA

CROSTA LAVATA CHEESE

SELECTION OF THREE CHEESES

18

SELECTION OF FIVE CHEESES

23