

VUN

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A N D R E A A P R E A

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PARK HYATT MILANO™

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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

### FRIED RED MULLET

HONEY AND CHILI PEPPER DIP

### “CACIO E OVA”

PASTA AND BROAD BEANS

### TORTELLI PASTA

BUFFALO RICOTTA CHEESE, DOUBLE CONCENTRATION OF NEAPOLITAN RAGOUT

### SALT COD

DEHYDRATED “PIZZAIOLA” SAUCE

### LEMON SENSATION

### NEAPOLITAN DIPLOMATIC

*EURO 145*

*INCLUDING SELECTION OF CAMPANIA WINE PARING EURO 235 – INCLUDING WINE PARING BY THE SOMMELIER EURO 250*

## TRAVELING BETWEEN NORTH AND SOUTH

### CAPRESE...

SWEET AND SALTY

### CUTTLEFISH “DIAVOLA” STYLE

POTATOES, HORSERADISH, WILD HOP

### POTATO AMATRICIANA STYLE “IN STAGNOLA”

### “RISI AND “BISI”

SAFFRON, SALT COD

### GURNARD

MILANO - NAPOLI

### PIGEON

DANDELION, BUFFALO RICOTTA CHEESE, PLUMS, ANISE

### LEMON SENSATION

### MARASCHINO’S STRAWBERRIES

WHITE CHOCOLATE, MERINGUE, CALAMINT

*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

### MACKEREL...

SAOR OF VEGETABLE, WHOLE GRAIN BREAD, GOAT CHEESE

### BUFFALO AND TUNA

"VIGNAROLA" STYLE

### CAPRESE...

SWEET AND SALTY

### MY VEGETABLE GARDEN...

## PASTA AND RICE

### LINGUINE PASTA "GENTILE SELECTION"

PEPPER FROM SENISE, BURRATA CHEESE, WATERCRESS, PINE NUTS

### TORTELLI

EMBERS ARTICHOKE, SCAMPI, CALAMINT

### CARNAROLI RICE AUTHENTIC "RISERVA SAN MASSIMO"

RED PRAWNS, LEMON, ROSEMARY, CAPERS

### CALAMARATA PASTA "GERARDO DI NOLA"

"AMATRICIANA", SAVORY LEAVES, CANDIED CITRON

## FISH AND MEAT

### SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE

### TURBOT

ZUCCHINI, ESCABECHE, EUCALYPTUS

### GURNARD

MILANO - NAPOLI

### BLACK PORK

SWEET ITALIAN CHILI PEPPER, SMOKED PROVOLA CHEESE, GREEN PEPPER SAUCE

### PIGEON

DANDELION, BUFFALO RICOTTA CHEESE, PLUMS, ANISE

### LAMB SHOULDER

FAVA BEANS, CHICORY, BARLEY, MALT, LEMON BALM

## DESSERTS

### MARASCHINO'S STRAWBERRIES

WHITE CHOCOLATE, MERINGUE, CALAMINT

### GIANDUJA AND RASPBERRIES

### BLACKBERRIES

YOGHURT, CAMOMILE, BRAN

### BARLEY

BANANA, CARAMELIZED CAPERS

*3 COURSES EURO 115: STARTERS, FIRST COURSE OR MAIN COURSE AND DESSERT*

*4 COURSES EURO 145: STARTERS, FIRST COURSE, MAIN COURSE AND DESSERT*