

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.  
Should you wish to consult the allergens' book, please do not hesitate to ask our staff.

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

### BLACK LINGUINE PASTA

"LUCIANA" STYLE

### TORTELLI PASTA

BEEF "GENOVESE" STYLE, ESCAROLE, PROVOLONE DEL MONACO CHEESE

### SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE

### LEMON SENSATION

### NEAPOLITAN DIPLOMATIC

EURO 150

*INCLUDING SELECTION OF CAMPANIA WINE PARING EURO 240 – INCLUDING WINE PARING BY THE SOMMELIER EURO 255*

## SIGNATURE

### CAPRESE...

SWEET AND SALTY

(2011)

### CUTTLEFISH "DIAVOLA" STYLE

(2015)

### POTATO AMATRICIANA STYLE "IN STAGNOLA"

(2018)

### LEMON RISOTTO

RED PRAWNS, ROSEMARY, CAPERS

(2008)

### TORTELLI PASTA

BUFFALO RICOTTA CHEESE, DOUBLE CONCENTRATION OF NEAPOLITAN RAGOUT

(2011)

### GURNARD

MILANO – NAPOLI

(2011)

### PIGEON

DANDELION, BUFFALO RICOTTA CHEESE, CHERRIES

(2012)

### LEMON SENSATION

(2011)

### GIANDUJA AND RASPBERRIES

(2009)

EURO 175

*INCLUDING SELECTION OF ITALIAN WINE PARING EURO 285 – INCLUDING WINE PARING BY THE SOMMELIER EURO 305*

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

## STARTERS

### CAPRESE...

SWEET AND SALTY

### SCAMPI

PORCINI, SHAMROCK, CEREALS

### FASSONA BEEF

GRANA PADANO AGED 20 MONTHS, BURNT ONION, RAISIN, PINE NUTS

### MY VEGETABLE GARDEN...

## PASTA AND RICE

### SELVA EGG FETTUCCE PASTA

SARDINE, MASTIC, BURRATA CHEESE, PEANUTS

### TORTELLI PASTA

BEEF "GENOVESE" STYLE, ESCAROLE, PROVOLONE DEL MONACO CHEESE

### LEMON RISOTTO

RED PRAWNS, ROSEMARY, CAPERS

### "PUFFED GNOCCHI"

RED TUNA, SPRING ONION, GOAT'S CURD

## 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, CHERRIES

### RABBIT "CACCIATORA" STYLE

ANCHOVIES' POTATOES

## DESSERTS

### PEACH

WHITE CHOCOLATE, JASMINE, EVO

### GIANDUJA AND RASPBERRIES

### CHERRIES

BUFFALO RICOTTA CHEESE, BRAN, ALMONDS

### MARASCHINO'S STRAWBERRIES

YOGHURT, MERINGUE, CALAMINT

*3 COURSES EURO 120 STARTERS, FIRST COURSE, MAIN COURSE OR DESSERT*

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