

VUN

A N D R E A A P R E A

PARK HYATT MILANO™

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

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

Andrea Aprea

Executive Chef

Health and Safety of Our Guests

Dear Guest we wanted to inform you that Park Hyatt Milan has decided to take the path of implementation of the Food Safety System through the standard UNI EN ISO 22000:2005. Because the health and safety of our guests plays a key role, Park Hyatt Milano will be able to meet all your needs regarding food allergies and intolerances that you wish to report to us.

NEAPOLITAN ITINERARY

CAPRESE...

SWEET AND SALTY

COD

"RINFORZO" SALAD

ZITI PASTA "GERARDO DI NOLA"

PORK GENOESE STYLE, CACIOCAVALLO PODOLICO CHEESE, WATER CELERY

TORTELLI PASTA

BUFALO RICOTTA CHEESE, NEAPOLITAN CONCENTRATE RAGOUT

WILD BASS

"ACQUAPAZZA", BROCCOLI

LEMON SENSATION

NEAPOLITAN DIPLOMATICA

EURO 120 - INCLUDING WINE PARING EURO 195

TRAVELING BETWEEN NORTH AND SOUTH

CUTTLEFISH DIAVOLA STYLE

POTATOES, HORSERADISH, SOUR CABBAGE

CAPRESE...

SWEET AND SALTY

QUAIL

PUMPKIN, COFFEE, ARMELLINA ALMOND

"SELVA" EGG FETTUCCE PASTA

SEA TRUFFLES, GREEN SAUCE

TORTELLI PASTA

CACIO CHEESE, BLACK PEPPER, CARAMELIZED ONION

JOHN DORY

CAPERS, MUGNAIA SAUCE

PORK 100 HOURS

RED CHICORY, SMOKED PROVOLA CHEESE, HONEY, CHILI PEPPER

LEMON SENSATION

GIANDUJA AND RASPBERRIES...

EURO 150 - INCLUDING WINE PARING EURO 245

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

STARTERS

CUTTLEFISH DIAVOLA STYLE

POTATOES, HORSERADISH, SOUR CABBAGE

30

QUAIL

PUMPKIN, COFFEE, ARMELLINA ALMOND

30

“SELVA” EGG

CHESTNUTS, LICORICE, PARMIGIANO REGGIANO AGED 90 MONTHS “SELEZIONE GENNARI”

25

RED PRAWN

POPLAR MUSHROOMS, HAZELNUTS, RED CHICORY

36

MY VEGETABLE GARDEN...

30

PASTA AND RICE

CALAMARATA PASTA “GENTILE SELECTION”

OXTAIL STEW, PECORINO CHEESE, SAFFRON, WATERCRESS

28

TORTELLI PASTA

“FICATUM” CHICKEN GENOESE STYLE, “FRIARIELLI”, BITTO STORICO CHEESE

28

“SELVA” EGG FETTUCCE PASTA

SEA TRUFFLES, GREEN SAUCE

30

LINGUINE FROM GRAGNANO “GENTILE SELECTION”

AMATRICIANA, CANDIED LEMON

28

CARNAROLI RICE AUTHENTIC “RISERVA SAN MASSIMO”

SCAMPI, LEMON, ROSEMARY, CAPERS

32

FISH

SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE, GREEN OLIVES

45

MONKFISH MARROWBONE "OSSOBUCO"

PARSNIP, LICORICE, SAFFRON, ORANGE

44

TURBOT

EMBERS ARTICHOKES, POTATOES, EUCALYPTUS

45

MEAT

CHICKEN FICATUM

THISTLE, MUSTARD, PEANUTS

44

PIGEON

CAULIFLOWER, GRAPE MOST, TASSEL HYACINTH

45

PORK 100 HOURS

RED CHICORY, SMOKED PROVOLA CHEESE, HONEY, CHILI PEPPER

44

DESSERTS

VANILLA CAKE

DATES, TANGERINE

20

GIANDUJA AND RASPBERRIES...

20

SPHERICAL "PASTIERA"

20

APPLE

BRAN, BUFFALO RICOTTA CHEESE, TONKA BEANS

20

"ZUPPA DI LATTE"

BREAD, COFFEE, ALMONDS

20

CHEESES

AUTHENTIC PARMESAN 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

SEIRASS

SELECTION OF THREE CHEESES

18

SELECTION OF FIVE CHEESES

23