

VUN

A N D R E A A P R E A

P A R K H Y A T T M I L A N O TM

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

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...

SCAMPI AND BEEF TONGUE

PUMPKIN, GREEN SAUCE

CARNAROLI RICE AUTHENTIC "RISERVA SAN MASSIMO"

NORTH... AND SOUTH

CALAMARATA PASTA "GENTILE 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...

QUAIL

CAULIFLOWER, COFFEE, CAPERS

SELVA EGG

LICORICE, CHESTNUTS, GRANA PADANO AGED 20 MONTHS

MY VEGETABLE GARDEN...

PASTA AND RICE

TORTELLI PASTA

CELERIAC, BRA SAUSAGE, SHAMROCK

CALAMARATA PASTA "GENTILE SELECTION"

CODA ALLA VACCINARA STYLE, SAFFRON, MEZZANO PECORINO CHEESE

CARNAROLI RICE AUTHENTIC "RISERVA SAN MASSIMO"

RED PRAWNS, LEMON, ROSEMARY, CAPERS

POTATOES DUMPLINGS

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

FISH AND MEAT

SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE

TURBOT

EMBERS ARTICHOKE, POTATO, EUCALYPTUS

MILANESE STYLE JOHN DORY

MANTIS SHRIMPS, CHICORY'S SPROUTS, ANCHOVIES FROM CETARA

PORK 100 HOURS

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

PIGEON

DANDELION, ANNURCA APPLE, ANICE

LAMB SHOULDER

TURNIPS, BARLEY, MALT

DESSERTS

VANILLA CAKE

DATES, TANGERINE

APPLE

BRAN, BUFFALO RICOTTA CHEESE, TONKA BEANS

SPHERICAL PASTIERA

RHUBARB

EVO, WHITE CHOCOLATE, PEANUTS

3 COURSES EURO 98: STARTERS, FIRST COURSE OR MAIN COURSE AND DESSERT

4 COURSES EURO 128: STARTERS, FIRST COURSE, MAIN COURSE AND DESSERT