

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"

POTATOES AND PASTA

MUSSELS, MASTIC

TORTELLI PASTA

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

SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE

LEMON SENSATION

NEAPOLITAN DIPLOMATICA

EURO 120 - INCLUDING WINE PARING EURO 195

TRAVELING BETWEEN NORTH AND SOUTH

CAPRESE...

SWEET AND SALTY

CUTTLEFISH "DIAVOLA" STYLE...

FASSONA BEEF

BURNT ONION, GRANA PADANO RISERVA CHEESE, PORCINI MUSHROOMS

CARNAROLI RICE AUTHENTIC "RISERVA SAN MASSIMO"

NORTH... AND SOUTH

TORTELLI PASTA

CACIO CHEESE, BLACK PEPPER, CARAMELIZED ONION

JOHN DORY

CAPERS, MUGNAIA SAUCE

PIGEON

DANDELION, BUFFALO RICOTTA CHEESE, CHERRY

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...

32

FASSONA BEEF

BURNT ONION, GRANA PADANO RISERVA CHEESE, PORCINI MUSHROOMS

30

CAPRESE...

SWEET AND SALTY

28

BLUEFIN TUNA

VEGETABLES "SAOR", YOGHURT

42

MY VEGETABLE GARDEN...

30

PASTA AND RICE

LINGUINE PASTA "GENTILE SELECTION"

PEPPER FROM SENISE, SARDINES, WATERCRESS

28

TORTELLI PASTA

SMOKED AUBERGINE, OCTOPUS "LUCIANA STYLE", CALAMINT

29

"SELVA" EGG FETTUCCE PASTA

GOSLING, CHANTERELLE, SUMMER BLACK TRUFFLE

29

CARNAROLI RICE AUTHENTIC "RISERVA SAN MASSIMO"

NORTH... AND SOUTH

28

POTATOES DUMPLINGS

RED MULLET IN BROTH, GARLIC, CHILI

29

FISH

SALT COD

DEHYDRATED "PIZZAIOLA" SAUCE, GREEN OLIVES

45

GURNARD

MILAN - NAPLES

44

TURBOT

ESCABECHE ZUCCHINI, EUCALYPTUS

45

MEAT

THE RABBIT... AND THE CARROTS

44

PIGEON

DANDELION, BUFFALO RICOTTA CHEESE, CHERRY

45

LAMB SHOULDER

MUSTARD EGGNOG, BELL PEPPERS, LEMON BALM

44

DESSERTS

COFFEE, BANANA, CARAMELIZED CAPERS

20

GIANDUJA AND RASPBERRIES...

20

MARASCHINO STRAWBERRIES, RICOTTA CHEESE, MERINGUE, CALAMINT

20

CERRIES, BRAN, YOGHURT, ALMONDS

20

PEACH, WHITE CHOCOLATE, EVO OIL, JASMINE TEA

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

SEIRASS

SELECTION OF THREE CHEESES

18

SELECTION OF FIVE CHEESES

23