

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

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.

We would like to inform you that VUN Andrea Aprea applies all safety and hygiene Covid-19 protocols
issued by the Lombardy Region. Our menus are sanitized after each use.

NEAPOLITAN ITINERARY

RED MULLET

ESCAROLE, BLACK OLIVES, SMOKED PROVOLA CHEESE

SELVA EGG

'PURGATORIO' STYLE

BLACK RISOTTO

'LUCIANA' STYLE

DEDICATED TO GIOVANNI ASSANTE

ZITI PASTA 'GERARDO DI NOLA', BEEF 'GENOVESE' STYLE, MASTIC, PROVOLONE DEL MONACO CHEESE

SALT COD

DEHYDRATED 'PIZZAIOLA' SAUCE

LEMON SENSATION

ROCCOCÒ

€160

INCLUDING SELECTION OF CAMPANIA WINE PAIRING €250 – INCLUDING WINE PAIRING BY THE SOMMELIER €265

SIGNATURE ITINERARY

CUTTLEFISH

'DIAVOLA' STYLE

(2015)

QUAIL 'BREAST LIKE A THIGH'

CAULIFLOWER, COFFEE, CAPERS

(2012)

POTATO AMATRICIANA STYLE 'IN STAGNOLA'

(2017)

SUB-MARINE-RISOTTO

CARNAROLI RICE 'RISERVA SAN MASSIMO'

(2018)

TORTELLO

HOMEMADE PASTA, BUFFALO RICOTTA CHEESE, DOUBLE CONCENTRATION OF NEAPOLITAN RAGOUT

(2011)

JOHN DORY 'MUGNAIA' STYLE

(2013)

PORK 100 HOURS

BITTER, SMOKED, SWEET, SPICY

(2014)

LEMON SENSATION

(2011)

RHUBARB

EVO, WHITE CHOCOLATE, PEANUTS

(2013)

€185

INCLUDING SELECTION OF ITALIAN WINE PAIRING €295 – INCLUDING WINE PAIRING BY THE SOMMELIER €315

THE TASTING MENUS, DUE TO THEIR COMPLEXITY, ARE MEANT TO BE SERVED FOR THE WHOLE TABLE. AVAILABLE UNTIL 10PM

STARTERS

QUAIL 'BREAST LIKE A THIGH'

CAULIFLOWER, COFFEE, CAPERS

SCAMPI, VEAL TONGUE

GREEN SAUCE, PUMPKIN

SELVA EGG

CHESTNUTS, LICORICE, GRANA PADANO RISERVA 'LATTERIA SAN PIETRO'

RED MULLET

EGGNOG, TURNIP TOPS, BLACK OLIVES, 'OSCIETRA' CAVIAR

(€10 SUPPLEMENT)

PASTA AND RICE

PURPLE LINGUINE

PASTA 'GENTILE SELECTION', SARDINES, CRESS, BURRATA CHEESE

TORTELLI

HOMEMADE PASTA, BEEF 'GENOVESE' STYLE, ESCAROLE, PROVOLONE DEL MONACO CHEESE

SUB-MARINE-RISOTTO

CARNAROLI RICE 'RISERVA SAN MASSIMO'

CALAMARATA

PASTA 'GENTILE SELECTION', GOSLING RAGÙ, CHANTERELLES, BLACK TRUFFLE, HAZELNUTS

MAIN COURSES

SALT COD

IN AUTUMN

TURBOT

GRILLED ARTICHOKE, EUCALYPTUS

PORK 100 HOURS

BITTER, SMOKED, SWEET, SPICY

PIGEON

PLUMS, WALNUTS, DANDELION

DESSERT

BONÈT

PUMPKIN, GRAPPA

RHUBARB

EVO, WHITE CHOCOLATE, PEANUTS

GIANDUJA AND RASPBERRIES

PINK GRAPEFRUIT

BUFFALO YOGURT, BLACK PEPPER

ROCCOCÒ

3 COURSES: STARTERS OR FIRST COURSE OR MAIN COURSE AND DESSERT €120

3 COURSES: STARTERS, FIRST COURSE AND MAIN COURSE €130

4 COURSES: STARTERS, FIRST COURSE, MAIN COURSE AND DESSERT €150