



SERENA CONFALONIERI
X ACANTO

Acanto collaborates with local Milanese designers, to bring their vision of our restaurant to life in fresh, dynamic ways.

TASTING MENU

125 per person

180 per person with wines “Azienda vitivinicola Il Calepino” paired with the menu

160 per person with non-alcoholic drinks paired with the menu

Smoked eel, marinated grapes, fried capers and ricotta cheese

Polenta with missoltino

Risotto with quails

Confit sturgeon, sweet and sour endive, sunflower seeds and ginger sauce

Veal fillet wrapped in bacon, cabbage pie, fried sage and Prosecco sauce

Hazelnut, amaretto and raspberry sorbet

Menus include complimentary coffee and mineral water. The tasting menu is for the whole table.
Available at lunch until 1.45pm and at dinner until 9.45pm.

STARTERS

Raw prawns, citrus beetroot, candied citron and crispy yoghurt	34
Lobster with sweet and sour lemon, liquid salad, nasturtium and crumbled taralli	36
Pumpkin, chestnuts, bread foam and amaretto	30
Foie gras and hazelnut lingotto, Sauternes pears and brioche bread	34
Organic poached egg carbonara style, pecorino cheese mousse, guanciale and black pepper crumble	32
Our eggplant parmigiana, tomato sauce, mozzarella cheese and basil cream	32

MAIN COURSES

Chestnut tagliolini with braised venison, currants and chamomile	36
Black ravioli with cuttlefish, caciucco sauce, sun-dried tomato pesto and potatoes	34
Red prawns risotto with burnt lemon powder, watercress and mascarpone cheese	36
Winter leaf cannelloni with Seirass ricotta, raisins, pine nut crumble and Strachitunt cream	32
Spaghettone with octopus, garlic, olive oil and chilli pepper	32

Please note that some ingredients may be frozen during preparation, according to market availability. Please inform a member of the restaurant team to get all the information about the product and consult the appropriate documentation

If you suffer from a food allergy or intolerance, please inform a member of the restaurant team on placing your order. An allergen list is available upon request.

Fish products are consistent with Regulation (EC) 853/2004, attached III, section VIII, chapter 3, letter d, point 3.

MEAT

Braised veal cheek with spiced celeriac cream, hazelnuts and bitter cocoa	48
Pigeon with radicchio, sweet and sour plums, brioche bread cream and Campari sauce	48
Beef fillet with purple cabbage, white baby turnips, mustard crisp and chicken giblet sauce	48
Our Milanese veal chop with rocket pesto and confit tomatoes	55

FISH

Sea bass in parchment with Swiss chard, bitter orange compote and Taggiasca olives	44
Monkfish with sweet potato cream, grilled leeks, caviar and sweet and sour lemon sauce	46
Turbot in black truffle crust with Jerusalem artichoke cream, roasted cardoncello and butter sauce	46
Cod confit with sourdough crumble, black carrots, parsnip and saffron sauce	46


TO SHARE (SERVES TWO)

Salt-crusted Mediterranean seabass	110
Gallo Gran Riserva rice Milanese style with ossobuco and gremolada	90
Saddle of Irish lamb with winter roots and mulled wine sauce	110

SIDE DISHES

Potatoes	15
Salad	15
Vegetables	15

All dishes at Acanto Restaurant are inspired by the desire to showcase the very best of Italian food and its wonderfully flavourful ingredients. We believe in respecting traditions while experimenting with new techniques. We also take the time to ensure the presentation is equally impressive – Our guests should dine with eyes before even taste the food.

A handwritten signature in black ink, reading "Matteo Gabrielli". The signature is fluid and cursive, with the first name "Matteo" and the last name "Gabrielli" clearly distinguishable.

Matteo Gabrielli
Acanto Chef

EXTRAORDINARY EVENTS

The sparkle of crystal, the pop of champagne, the sense of occasion: Tavolo Cristallo at Acanto is a dining experience like no other.

Celebrate surrounded by a veil of Swarovski crystals, where you will have your own ambassador from the time of booking. To make it your own, we add creative personal touches, and craft your bespoke menu for a deliciously authentic taste of Milan.


For more information or to make a reservation, please ask our team at Acanto or send an email to: acanto.hps@dorchestercollection.com

Acanto Restaurant
Phone: +39 02 6230 2026
Email: acanto.hps@dorchestercollection.com

Guests are kindly requested to lower the volume of their mobile phones. Thank you.

Dress code: smart casual

Prices are expressed in euros
A discretionary employee contribution of 5% will be added to your bill

 Instagram: [@PrincipeSavoia](https://www.instagram.com/PrincipeSavoia)

 Facebook: [PrincipeDiSavoia](https://www.facebook.com/PrincipeDiSavoia)

 X: [@PrincipeSavoia](https://www.x.com/PrincipeSavoia)