

ANNA  
by BORGIA

*For market needs and in order to improve the qualitative aspects of our products, we would like to point out the presence of selected fresh foods that are subjected to rapid temperature reduction on site, in compliance with the procedures of the Food Safety Management Manual pursuant to EC Reg. 852/04 and Reg. B53/04. The consumer is requested to inform the dining room staff of the need to consume foods free from certain substances. We declare that the book listing the allergens present for each individual dish is available to the dining room staff upon request. We cannot exclude the possibility of cross-contamination regarding allergens.*

Menu by  
GIACOMO LOVATO

## THE TASTE, FIRST

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- Homemade tagliolini 16€  
*guinea fowl ragù, thyme and lemon* (1,3,7,9,12)
- Homemade tagliatelle 15€  
*with sausage ragù by Marco D'Oggiono* (1,3,9,12)
- Homemade gnocchi 17€  
*with genovese ragù of octopus, lemon and basil oil* (1,3,12,14)
- Ravioli stuffed with broad beans,  
pecorino cheese and mint 16€  
*with lemon and saffron butter and aromatic bread crumble* (1,3,7)
- Saffron risotto 22€  
*truffle butter, veal stock and black truffle* (7,12)

## PLEASURE, SHARED

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- Veal at the pink point 20€  
*in tuna sauce, veal stock and caper powder* (3,4,12)
- Fried Mondegili 15€  
*sweet and sour red pepper cream and valerian* (1,3,7,12)
- Piedmontese Fassona Tartare 18€  
*Hazelnut Mayonnaise and Parmesan Cream Puffs* (3,7,8,12)
- Fried courgette flowers 14€  
*stuffed with mozzarella, Cantabrian anchovies and sweet  
and sour tomato mayonnaise* (1,4,7,12)
- Chickpea hummus 14€  
*cooked chickpeas, puffed quinoa, savory oil and rocket* (1)
- Veal in Milanese style 26€  
*with shallot mayonnaise* (1,3,10,12)
- Chicken breast 22€  
*Alba sauce, sweet and sour spring onion, Taggiasca olives,  
parmesan and curly salad* (4,7,10,12)

## SIDES

5€

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- Baked potatoes  
Sautéed agretti  
Mixed salad

## DESSERT

8€

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- Anna's Tiramisu (1,3,7)  
Tonka bean panna cotta  
*red fruits and cocoa crumble* (1,7)  
Baked cheesecake  
*salted cocoa crumble and apricot chutney* (1,3,7,12)

## WINE LIST

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*A careful selection of wines*



### Allergens

1 Cereals containing gluten  
2 Crustaceans and products based on crustaceans  
3 Eggs and products based on eggs  
4 Fish and products based on fish  
5 Peanuts and products based on peanuts  
6 Soybeans and products based on soybeans  
7 Milk and products based on milk (including lactose)

8 Nuts: almonds, hazelnuts, walnuts  
9 Celery and products based on celery  
10 Mustard and products based on mustard  
11 Sesame seeds and products based on sesame seeds  
12 Sulphur dioxide and sulphites  
13 Lupin and products based on lupin  
14 Molluscs and products based on molluscs

● Dishes available only in the evening