



Menu by
GIACOMO LOVATO



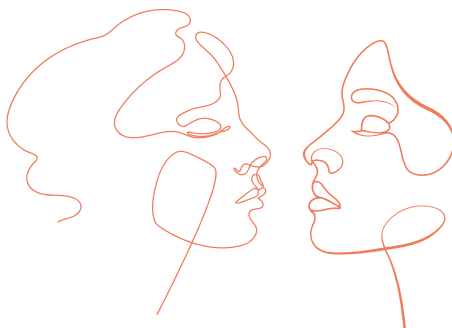
Tasting menu

"The tasting menus are recommended for the entire table."

Psyche

Tasting menu

Our freehand menu: a travel inspired by your senses,
a journey based on your choices, tell us who you are
and we will tell you what you eat.



7 COURSES
€ 150

Identità

Tasting menu

A Menu that aims to introduce you to the identity of Chef Giacomo Lovato, through a 7-course journey with some of the Chef's most iconic dishes



Rock mullet, sea urchins and tripe ^(4,12,14)

Bbq beef tong, tuna roe, beef stock with citrus, mustard seeds and chive oil ^(4,7,10,12)

Sourdough bread, chestnut honey and sunflowers seeds ⁽¹⁾

Tagliolini cooked in an onion and smoked trout broth, trout eggs and chervil ^(1,3,4,6,7,12)

Seaweed risotto, lemon and tarragon ^(3,7,12)

Pigeon cooked in three ways, blackberry, juniper, hibiscus and a bbq potato ^(7,12)

Robiola cheese, lime and ginger sorbet, vinegar of must, mullet bottarga and lime meringue ^(3,4,7,12)

Bbq pineapple, juniper and liquorice ^(1,7,12)

€ 130

Natura

Tasting menu

Our vegetarian journey is shaped by the rhythm of the natural world. Ingredients of the highest quality, rooted to seasonality, come to life, creating a symphony of unparalleled flavors and emotions.



Tomato tartare, tomato vinegar, smoked Provola sauce,
basil oil and sunflower seeds ^(1,3,7,12)

Trumpet zucchini, escabeche zucchini cream, black garlic,
wild garlic oil, mint and zucchini flowers ^(7,12)

Sourdough bread, chestnut honey and sunflowers seeds ⁽¹⁾

Albese's bell peppers carpaccio, caramelized hazelnuts
and 36 month old Parmigiano Reggiano ^(1,3,6,7,8,10,12)

Bbq radicchio, elderflower vinegar, umeboshi plums
and pine-nuts ^(8,12)

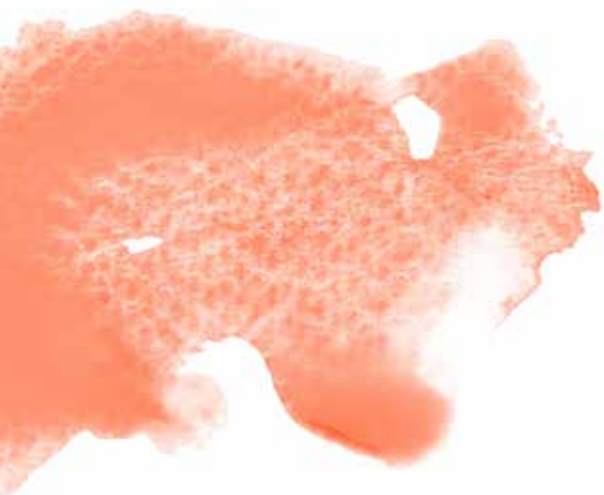
Eggplant in two services ^(1,3,7,12)

Onions spleet ditalini pasta "Felicetti" manufacturing,
gentian and finger lime ^(1,7,12)

Milk, elderflowers, berries, black cherries and Porto ^(3,7,12)

€ 110

À la carte



Appetizers

Sweetbread, veal stock with marsala and lime, almond and
hay cream, passion fruit pickled onion ^(7,8,12)

Amberjack in cooking oil, siberian caviar, white miso and
horseradish emulsion, turnips green beans and wakame
seaweed salad and basil oil ⁽⁴⁾

Bbq spot prawns glassed with a reduction of ginger and
tomato, green tomato sauce and 'nduja, marinated
trumpet zucchini ^(2,3,4,12)

Tomato tartare, tomato vinegar, smoked Provola sauce,
basil oil and sunflower seeds ^(3,12)

First Courses

Saffron risotto, truffle butter, veal stock and black truffle
(7,12)

Ravioli stuffed with rabbit white ragù, rabbit stock with
yuzu, pine-nuts, black olives and marjoram (1,3,7,8,9,12)

“Barilla” bronze-drawn spaghetti, mantis shrimps and
spring onion stock with tabasco, spring onion oil and
bbq needle squids (1,2,14)

Grilled potato gnocchi, spicy bbq peppers, garlic
emulsion, sweet and sour ginger, laurel oil and Piquillo
pepper (1,3,12)

Main Courses

Lamb sirloin, elderflowers stock, sea urchins sauce
and dandelion (7,12,14)

Catch of the day, pink shrimps tartare, lemon sauce,
garlic emulsion and a marinated "Perlina"
egg plant (2,3,4,7,9,12)

Grouper poached in "crazy water", sea snails, oil potato,
bbq shallot and chervil (4,9,12,14)

Trumpet zucchini, escabeche zucchini cream, black
garlic, wild garlic oil, mint and zucchini flowers (7,12)

Two courses for € 80
Three courses for € 100

GIACOMO LOVATO

Chef Giacomo Lovato is the creator of Borgia cuisine. His culinary career took shape at the De Filippi Hotel Institute in Varese and was refined through experiences at Michelin-starred restaurants such as Sadler and Cracco, and as sous-chef of Federico Zanasi. Since May 2021, Lovato has led the kitchens of Borgia Milano, where his culinary vision, a combination of innovation and tradition, has received prestigious awards, including the 2 forks from the Gambero Rosso Italian Restaurant Guide. Borgia Milano's cooking philosophy places the essence of each ingredient at the centre, aiming to preserve its authenticity and natural goodness. Specific cooking techniques, including the use of barbecue, enhance the flavors, while the addition of acidic notes gives liveliness to the dishes. Preferring plant-based ingredients, Lovato offers bold creations that demonstrate a constant pursuit of culinary excellence

A stylized, handwritten signature in orange ink, likely belonging to Giacomo Lovato. The signature is fluid and cursive, with a large, sweeping initial 'G' and a long, horizontal tail.



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ALLERGEN TABLE

The dishes may contain one or more of the following allergens, the dining room staff is at your disposal for any clarification.

Below is the table showing the number and allergen correspondences.

1. Cereals containing gluten
2. Shellfish and shellfish products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanut products
6. Soy and soy products
7. Milk and milk-based products, including lactose
8. Nuts
9. Celery and celery-based products
10. Mustard and mustard products
11. Sesame seeds and sesame seed products
12. Sulfur dioxide and sulphites
13. Lupins and products based on lupins
14. Shellfish and shellfish products

To ensure the best food safety, some products are blast chilled and stored frozen under vacuum