



B O R G I A
M I L A N O

Menu by
GIACOMO LOVATO



Tasting menu

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

Psyche

Tasting menu

"A culinary experience designed to explore who you are,
one flavor at a time."



Red mullet, tripe
and sea urchins (4,12,14)

"Tuna veal" (4,7,10,12)

Tagliolini, smoked trout,
onions and trout eggs (1,3,4,6,7,12)

Tomato "Pasta" (1,7,12)

"Giusti" pigeon, blackberry,
juniper and hibiscus (7,12)

Peach, raspberry
and red wine foam (1,3,7,8,12)

€ 130

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



Tomato tartare, smoked provola,
basil and sunflower seeds (1,3,7,12)

Amberjack, siberian caviar,
horseradish and summer salad (3,4,6)

Tomato "Pasta" (1,7,12)

Catch of the day, pink shrimps,
lemon, "perlina" eggplant (2,3,4,7,9,12)

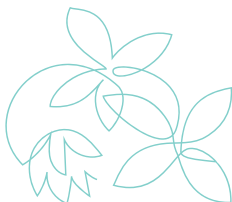
Lemon tarte and laurel (1,3,7,8)

€ 110

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, smoked provola,
basil and sunflower seeds ^(1,3,7,12)

Scapece trombetta zucchini ^(7,12)

Radicchio, elderflower vinegar,
umeboshi plums and pine nuts ^(8,12)

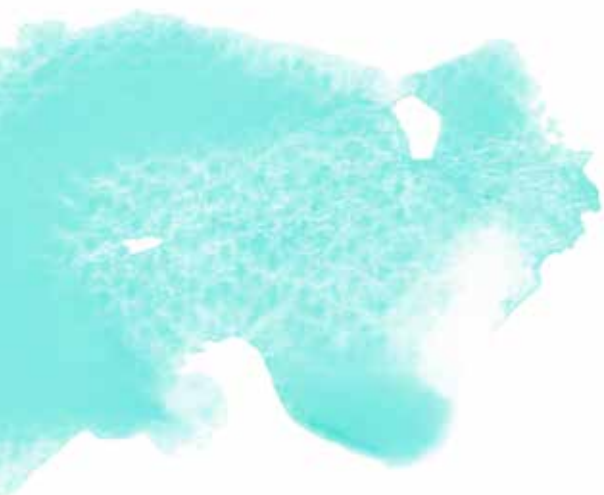
Eggplant in two services ^(1,3,7,12)

Grilled gnocchi, peppers,
chili pepper, ginger and laurel ^(1,3,12)

Milk, elderflowers,
red fruits and Porto ^(3,7,12)

€ 110

À la carte



Appetizers

Veal sweetbread, almond and hay cram,
pickled onions ^(7,8,12)

Amberjack, siberian caviar, horseradish
and summer salad ^(3,4,6)

Shrimps, tomato, ginger, nduja
and trombetta zucchini ⁽²⁾

Tomato tartare, smocked provola,
basil and sunflower seeds ^(1,3,7,12)

First Courses

Tomato “pasta” ^(1,7,12)

Rabbit ravioli, yuzu, pine nuts,
black olives and marjoram ^(1,3,7,8,9,12)

“Barilla” bronze-drawn spaghetti, mantis shrimps,
spring onion, tabasco and pin squids ^(1,2,14)

Grilled gnocchi, peppers,
chili pepper, ginger and oil ^(1,3,12)

Main Courses

"Giusti" pigeon, blackberry,
juniper and hibiscus ^(7,12)

Lamb, elderflowers, sea urchins
and dandelion ^(7,12,14)

Catch of the day, pink shrimps,
lemon, "perlina" eggplant ^(2,3,4,7,9,12)

Grouper in "crazy water" ^(4,9,12,14)

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 teal ink, likely belonging to Giacomo Lovato. The signature is fluid and cursive, with a large initial 'G' and a long, sweeping horizontal line extending to the right.



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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