



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.

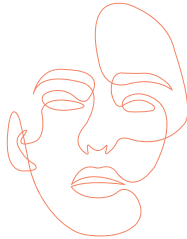


6 COURSES
€ 150

Identità

Tasting menu

A Menu that aims to introduce you to the identity of Chef Giacomo Lovato, through a 6-course journey with some of the Chef's most iconic dishes



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

Barbecue beef tongue, tuna bottarga, citrus beef stock,
mustard seeds and chive oil ^(4,7,10,12)

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

Sourdough bread, sunflower seeds
and chestnut honey ⁽¹⁾

Risotto cooked in mushroom broth, morels, black garlic,
cranberry and beurre noisette ^(6,7,12)

Pigeon in three services, blackberry, juniper, hibiscus and
barbecue melted potato ^(7,12)

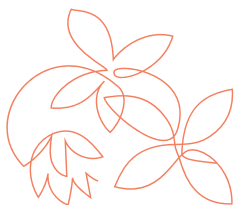
Barbecue pineapple, juniper and licorice ^(1,7,12)

€ 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.



Kohlrabi stuffed with broad bean, pea, green bean and green apple pesto, horseradish, lime and pecorino cheese ⁽⁷⁾

Barbecued artichoke, rosemary, lapsang and tarragon ^(3,12)

Sourdough bread, sunflower seeds and chestnut honey ⁽¹⁾

Barbecue radicchio, elderberry vinegar, umeboshi plums and Pine Nuts ^(8,12)

Asparagus, glasswort, "Brusca" sauce, marjoram and chervil ^(3,10,12)

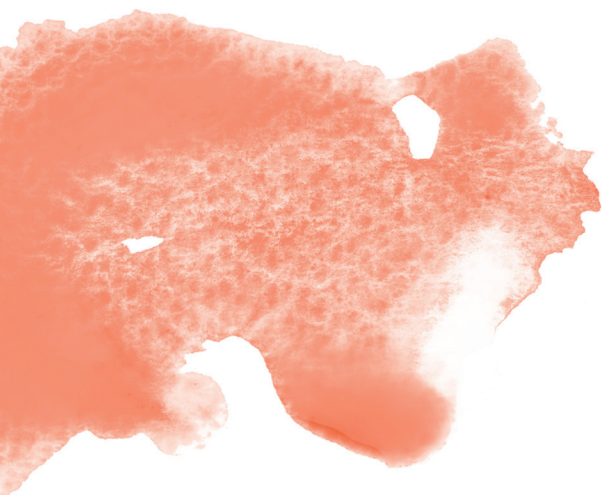
Barbecued cardoncello mushroom, leek and black garlic broth, sweet and sour mustard seeds, parsley oil and turnip tops ^(6,10,12)

Risotto cooked in mushroom broth, morels, black garlic, cranberry and beurre noisette ^(6,7,12)

Milk, elderflower, strawberries and Campari ^(3,7,12)

€ 110

À la carte



Appetizers

Veal sweetbreads, veal stock with Marsala and lime, almond cream with hay, Borettane onions with passion fruit and pickled onion ash ^(7,8,12)

Amberjack in cooking oil, siberian caviar, fennel sauce, glasswort, braised fennel and chive oil ⁽⁴⁾

Scampi, mullet bottarga, green asparagus, peas, broad beans and herb emulsion ^(2,3,4,12)

Barbecued artichoke, rosemary, lapsang and tarragon ^(3,12)

First Courses

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

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

“Barilla” bronze-drawn fusilli pasta, blue crab broth with
saffron, chickpea, lemon and bay leaf oil ^(1,2,4,9,12)

Risotto cooked in mushroom broth, morels, black garlic,
cranberry and beurre noisette ^(6,7,12)

Main Courses

Veal cheek, Ligurian-style chopped meat, hay-flavoured
almond cream and barbecued spring onion ^(3,7,8,10,12)

Lamb sirloin, elderflower stock, sea urchin and dandelion
sauce ^(7,12,14)

Catch of the day, pink prawns, garlic emulsion and
artichokes ^(1,2,3,4,7,9,12)

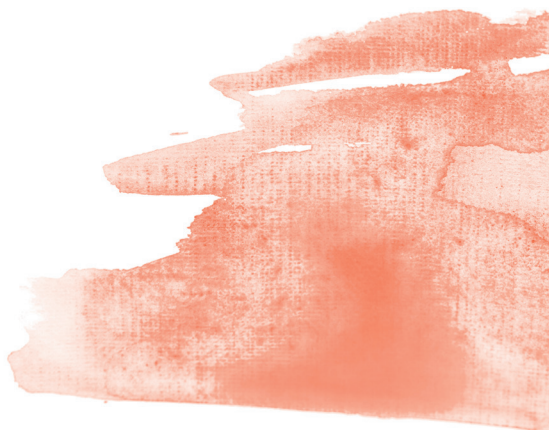
Barbecued cardoncello mushroom, leek and black garlic
broth, sweet and sour mustard seeds, parsley oil and
turnip tops ^(6,10,12)

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.



Via Giorgio Washington, 56 / Milano
+39 02 48021442 / info@borgiamilano.com

www.borgiamilano.com

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