



ARMANI / CAFFÈ

Antipasti STARTERS

- A TARTARE DI TONNO** (S) (SP) (R)  125
Blue fin tuna tartare, avocado, baby leaves and ginger dressing
- A CARPACCIO DI FASSONA** (D) (SP) (R) 120
Fassona beef carpaccio, parmesan cream, artichokes, balsamic pearl and truffle
- A BURRATA** (V) (D)  95
Burrata with heirloom tomatoes and basil pesto pearls
- BRUSCHETTA** (G) (VE)  55
Garlic bread, marinated tomatoes, fresh basil and extra virgin olive oil
- ARANCINI AL BURRO** (SB) (G) (D) (E) (C) (M) 85
Mini arancini stuffed with mozzarella and truffle mayonnaise
- FRITTO MISTO** (SB) (G) (S) (E) (M) 115
Fried calamari, prawns and seasonal vegetables

Insalate SALAD

- PANZANELLA** (VE) (G) (SP)  70
Tomatoes, cucumbers, basil, red onions and croutons
- A INSALATA CESARE ARMANI** (SB) (G) (D) (E) (S) (M) 85
Baby gem lettuce with Caesar dressing, beef pancetta, Parmesan and focaccia chip
- RUCOLA E CARCIOFI** (SP) (D) (N) (V) (M) 85
Rocket, roasted pickled artichoke, truffle Pecorino, pine seeds
- BOCCONCINI** (D) (N) (V) (M) 85
Mixed lettuce, tomatoes, mozzarella bocconcini, olives, basil pesto
- Add on:*
- AVOCADO** 25
CHICKEN 30
PRAWN 35

A Signature dish/beverage  Sustainable/local sourced  Certified fish (G) Gluten (D) Dairy (E) Egg
(S) Seafood (N) Nuts (V) Vegetarian (R) Raw (VE) Vegan (C) Celery (SB) Soybean (SS) Sesame seeds (M) Mustard

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Zuppe SOUP

- MINISTRONE** (VE) (C) (S) 65
Seasonal vegetables, broccolini and fresh basil
- PAPPA AL POMODORO** (VE) (G) 65
Toscan tomato soup, herb bread croutons
- CACIUCCO** (C) (S) 95
Lobster reduction, baby squid, scallops, shrimps and Pachino cherry tomato

Primi Piatti

RISOTTO & PASTA


- A RISOTTO ARMANI MILANO** (D) (C) 95
Armani speciality Milano Risotto
- RISOTTO AI FUNGHI E TARTUFO** (D) (C) (V) (S) 135
Mushroom risotto and freshly shaved black truffle
- PENNE ARRABBIATA** (VE) (G) (C) 95
Penne pasta, garlic, chili, tomatoes and extra virgin oil
- RIGATONI AL TARTUFO** (C) (V) (G) (D) 125
Cacio e pepe fondue, freshly shaved black truffle
- SPAGHETTI SORRENTINA** (B) (C) (V) (G) 95
Spaghetti with fresh tomato sauce, basil and burrata
- RAVIOLI RICOTTA E SPINACI** (D) (C) (V) (G) (E) 95
Ravioli spinach and ricotta serve with butter and sage
- TAGLIATELLE ALLA BOLOGNESE** (G) (C) (E) (D) 100
Fresh homemade Tagliatelle with beef Bolognese
- LASAGNA** (D) (C) (E) (G) 110
Lasagna Bolognese style with parmesan cream sauce
- SPAGHETTI ALLA CHITARRA CON ASTICE** (S) (C) (E) (G) 220
Homemade chitarra spaghetti, lobster, basil and pachino tomatoes

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Pizza

- A PIZZA ARMANI** (G) (D)  **155**
Stracciatella cheese, beef bresaola, rocket and freshly shaved black truffle
- PIZZA MARGHERITA** (G) (V) (D) **105**
Fresh tomato sauce, mozzarella fior di latte, oregano and basil
- PIZZA CALABRESE** (G) (D) **110**
Fresh tomato sauce, mozzarella fior di latte, spicy beef salami
- PIZZA PROSCIUTTO E FUNGHI** (G) (D) **110**
Mozzarella fior di latte, turkey ham and mushroom

Secondi Piatti

MAIN COURSE

- A OSSOBUCCO ALLA MILANESE** **190**
Braised veal shank with saffron risotto and gremolada
- GALLETTO** **150**
Corn-fed chicken breast, polenta, bell pepper
- SALMONE** **155**
Baked salmon, eggplant caponata
- BRANZINO ALLA LIGURE** **190**
Seabass, tomato, potatoes, Taggiasca olives
- COTOLETTA** **150**
Chicken Milanese, rocket salad, tomatoes, and Parmesan shavings
- FILETTO DI MANZO** **195**
Black Angus beef tenderloin medallions, mashed potatoes, mushroom ragout

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Contorni

SIDE DISH

PATATINE FRITTE (G) (V)	45
<i>French Fries</i>	
INSALATINA (V) 	45
<i>Mix leaves salad and datterino tomatoes</i>	
PATATE ARROSTO (V)	45
<i>Roasted potatoes</i>	
ASPARAGI (V)	45
<i>Grilled asparagus</i>	

Panini

SANDWICHES

PANINO CAPRESE (G) (V) (D) (N)	95
<i>Pinsa bread with buffalo mozzarella, tomato, basil pesto, and rocket salad, , served with French fries</i>	
FOCACCIA (SB) (G) (E) 	115
<i>Italian club sandwich, chicken, egg, turkey bacon, lettuce, tomatoes, mayonnaise, served with French fries</i>	
A ARMANI WAGYU MINI BURGER (G) (D) (E) (SB)	125
<i>Brioche Buns, Provolone cheese, truffle mayo, sautéed spinach, caramelized onion, served with French fries</i>	

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Pronto Menu

2-COURSE | 155 PER PERSON

3-COURSE | 195 PER PERSON

ANTIPASTI

Starter

BRUSCHETTA

FRITTO MISTO

BURRATA

MINISTRONE

PAPPA AL POMODORO

PASTA & SECONDI PIATTI

Pasta & Main Course

RISOTTO AI FUNGHI

PENNE ARRABIATA

TAGLIATELLE ALLA BOLOGNESE

PIZZA MARGHERITA

SALMONE

GALLETTO

DOLCI

Dessert

TORTA AL MIELE

TARTELLETTA ALLE FRAGOLE

100% CIOCCOLATO

CRUMBLE ALLE MELE

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Dolci DESSERT

DISPLAY

A	TIRAMISÙ ARMANI CAFFÈ (G)(D)(E) <i>Mascarpone mousse, coffee espresso, lady finger</i>	95
	NOCCIOLA (G)(D)(E)(N) <i>Hazelnut mousse, chocolate crunchy base, praline'</i>	85
	TORTA AL MIELE (G)(D)(E) <i>Armani Dolci premium Honey cream, honey sponge</i>	85
	100% CIOCCOLATO (G)(D)(E) <i>Chocolate mousse, cremaux and cocoa nibs whip ganache</i>	85
	TARTELLETTA AL LIMONE (G)(D)(E) <i>Amalfi lemon cream, italian meringue</i>	85
	CHEESECAKE (G)(D)(E)(N) <i>Almond crumble, cream cheese, vanilla, fresh raspberry</i>	95
	TARTELLETTA ALLE FRAGOLE (G)(D)(E)(N) <i>Fresh strawberry and vanilla cream</i>	85
	PASTICCINI ALL' ITALIANA (G)(D)(E)(N) <i>Selection of 7 sweet bites</i>	175
	GRAN TIRAMISÙ <i>Sharing style Tiramisu 700 grams portion</i>	180
	TIRAMISÙ CLASSICO (G)(D)(E) <i>Mascarpone mousse, espresso coffee, ladyfingers</i>	
	TIRAMISÙ AL LAMPONE (G)(D)(E) <i>Mascarpone mousse, raspberry confit, fresh raspberry, ladyfingers</i>	
	TIRAMISÙ AL PISTACCHIO (G)(D)(E)(N) <i>Pistacchio tiramisu mousse, pistacchio praline, coffee ladyfingers</i>	

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Dolci

DESSERT

A LA CARTÈ

Kindly allow us 15 minutes preparation time

CAPRESE AL CIOCCOLATO (D)(E)(N)

Tradition Capri Chocolate and almond cake

85

KUNAFI (G)(D)(E)(N)

Cheese Kunafa, Pistaccio, sugar syrup

75

PANNA COTTA (D)

Vanilla panna cotta with strawberry coulis and fresh berries

70

GELATO

CROISSANT CON GELATO (G)(D)(E)(N)

Vanilla ice cream, chocolate sauce and hazelnut

65

GELATO ALLA VANIGLIA (D)

Homemade vanilla ice cream

45

SORBETTO AL CIOCCOLATO

Homemade chocolate sorbet

45

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Bevande BEVERAGE

WATER (500 ml)

ACQUA PANNA	30
SAN PELLEGRINO	30

SOFT DRINKS

COCA COLA	35
COCA COLA ZERO	35
SPRITE	35
HOMEMADE GINGER BEER	45

FRESH JUICES

ORANGE	40
WATERMELON	40
PINEAPPLE	40

SIGNATURE SMOOTHIES

GIALLO PARADISO <i>Mango, pineapple and passion fruit</i>	52
ROSSO DI SERA <i>Strawberry, banana, papaya and cherry</i>	52
CIELO BLU <i>Blueberry, banana, mango and açai</i>	54
VERDE DETOX <i>Spinach, celery, mango, broccoli, pineapple</i>	54

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Mocktails

A	MELA VERDE <i>Cloudy lemonade, apple juice, lemon</i>	48
	SCAVI & RAY 0% ABV – 750 ml BY GLASS <i>Fresh and fruity non-alcoholic sparkling wine</i>	285 50
A	ARMANI SPRITZ <i>Lyres Italian Spritz, Martini Rosso and saffron</i>	50
	AMARENA <i>Cherry, grapefruit and soda</i>	48
	COCO LOCO <i>Yuzu, coconut and fresh pineapple juice</i>	48
	PESCA FRESCA <i>Peach, basil and wild mint</i>	48
	AZURE DELIGHT <i>Passion fruit, pineapple, apple juice, blue lagoon</i>	48
A	PINK LADY <i>Classic lemonade, lavender and butterfly pea</i>	45
	ROSSELLA <i>Hibiscus tea and lemon</i>	45
	THUNDER PUNCH <i>Peach tea and passion fruit</i>	45
	LIMENTA <i>Fresh lemon and mint</i>	45
	CHILI MARGARITA <i>Tangy with a hint of sweetness and a spicy kick from chilli peppers</i>	48
	PASSION FRUIT MARTINI <i>Fresh passion fruit juice is perfectly blended with a hint of citrus and a touch of sweetness</i>	48
	CLASSIC MARGARITA <i>Bright, tangy flavours and refreshing zest</i>	48
	BLOODY MARY <i>Rich tomato juice, zesty lemon, and a bold blend of spices including Worcestershire sauce, salt and pepper</i>	48

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Caffè & Tè

COFFEE SELECTION - HOT DRINKS

AMERICANO	38
ESPRESSO	28
DOUBLE ESPRESSO	35
MACCHIATO	28
DOUBLE MACCHIATO	35
FLAT WHITE	42
LATTE	42
CARAMEL LATTE	48
VANILLA LATTE	48
HAZELNUT LATTE	48
SPANISH LATTE	45
MATCHA LATTE	48
PISTACCHIO LATTE (N)	48
CORTADO	42
CAPPUCCINO	42
(A) GOLD CAPPUCCINO	105
(A) ARMANI HOT CHOCOLATE	55
MOCHA	45
SPECIALITY COFFEE	55
V60 - BRAZIL OR ETHIOPIA	

TEA SELECTION - JING TEA™

ENGLISH BREAKFAST	42
EARL GREY	42
BLACKCURRANT AND HIBISCUS	42
CHAMOMILE	42
LEMONGRASS AND GINGER	42
JASMINE	42
PEPPERMINT LEAF	42
GREEN TEA - JADE SWORD	42

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*“An expression of the Armani lifestyle
Dedicated to the world of taste”*

CHOCOLATE

ASSORTMENT OF 4 PIECES	95
ASSORTMENT OF 9 PIECES	175
ASSORTMENT OF 16 PIECES	290
ASSORTMENT OF 36 PIECES	415

CHOCOLATE BAR - 60G

WHITE CHOCOLATE WITH HAZELNUT	90
MILK CHOCOLATE LATTE	90
MILK CHOCOLATE BAR WITH PISTACHIO	90
63% DARK CHOCOLATE BAR WITH ALMONDS	90

JAM - 300G

APRICOT	135
BLUEBERRY	135
STRAWBERRY	135

HONEY - 400G

ACACIA	155
CITRUS	130
ORANGE	130

SPREAD - 300G

GIANDUJA SPREAD	165
WHITE CHOCOLATE SPREAD WITH HALZENUT	165
DARK COCOA SPREAD WITH HAZELNUT	165

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