

Ristorante Borgo di Vione

APPETIZERS

L'antica ricetta di Vione ^(1,3,5,7,9,10) **11**

(Traditional Milanese meatballs served with wild greens and signature honey-mustard sauce)

L'incontro di fine estate **16**

(Warm shrimp tails with datterini tomatoes, red onion, and celery) ^(2, 9,12)

Il bianco e l'oro **12**

(Cow's milk burrata enhanced with our signature Coratina extra virgin olive oil, balanced salt, and fresh basil)

Ortolana di Vione ^(1,3,5,7) **11**

(Vione-style Eggplant Parmigiana. A classic baked dish with layers of eggplant, tomato sauce, and cheese)

Festa in corte ^(1,12) **12/18/27 (small / medium / large)**

(Courtyard Feast: Reserve traditional Lombard cured ham, Coppa from Brianza, locally sourced Lardo, and Varzi PDO salami, served with farmhouse fried bread)

Rosso cistercense ^(1,2,9,12,13) **18**

(Cistercian Red: Red shrimp tartare [80g] on a monastic pantry-style medley à la Vione: sun-dried tomatoes, capers, olives, and a rustic toasted bread crouton)

Sinfonia di tartufo e lievito **14**

(Thin slices of truffle-infused Lombardy mortadella served with gnocco fritto) ^(1,5)

* Product stored at 0°C – ° Blast chilled product

Ristorante Borgo di Vione

PASTA AND RISOTTO

Paccheri del convivio ^(1,3,6,7,9,10) **12**

(Paccheri with tomato sauce, burrata, and fresh basil)

Risotto al blu di Vione ^(7,9) **15**

(Cascina Vione Carnaroli rice with blueberries and local creamy blue cheese)

Spaghetti della roggia Speziana ^(1,6,9,10,12,14) **19**

(Spaghetti with clams and a delicate freshwater fish stock)

L'Ottava ora ^(1,6,7,9,10,12) **15**

(Maccheroni with 8-hour slow-cooked meat ragù)

Trofie del frate siciliano **18**

(Trofie pasta with pistachio pesto and red prawn tartare*) ^(1,2,5,6,8)

Risotto contadino ^(1,7,12) **16**

(Cascina Vione Carnaroli rice with dried figs and bresaola, creamed with aged alpine cheese crystals)

Risotto al fiore d'oro e gamberi ^(2,7,9,12) **18**

(Cascina Vione Carnaroli with saffron, shrimp* tails, black pepper and untreated lemon zest in fillets)

* Product stored at 0°C – ° Blast chilled product

MAIN COURSES

La costoletta del Parco Sud ^(1,3,5,7,8) **22**

(Farm-raised pork cutlet Milanese-style, seasoned with parsley and lemon zest)

Frittura dell'orto e del porto ^(1,2,5) **€ 25**

(Fritto di code di gamberi*, totani* e zucchine croccanti)

Il grande classico della tradizione: ossobuco* e risotto alla milanese ^(7,9,12) **37**

(The great traditional classic: braised veal shank* served with classic Milanese saffron risotto)

Il manzo del mare al refettorio ^(4,7) **26**

(The Beef of the Sea at the Refectory: Herb-seared tuna° with hazelnut brown butte)

Il taglio del cortile antico **24**

(Tender sliced beef sirloin served with radicchio and sautéed baby potatoes)

“1086” Beef Fillet, a tribute to the year of our origins **39**

(Prime beef fillet with fresh porcini mushrooms) ⁽¹²⁾

Argento e agrumi ^(1,7,12) **25**

(Sea bass fillet seared with untreated lemon with soft green salad)

Costata del forziere cistercense ^(3,9,10) **39**

(30-day dry-aged, pasture-raised heifer ribeye steak, served with roasted potatoes in a hot copper dish)

Banchetto del fuoco e del raccolto ^(1,12) **9,5/ per 100 gr**

(Fire and Harvest Feast: 30-day dry-aged, pasture-raised heifer Florentine T-bone steak, grilled and carved, served with roasted potatoes, seasonal grilled vegetables over "carta musica" crispy flatbread [minimum weight 1.2 kg])

Involtini del pellegrino siculo ^(1,4,7,8) **19**

(Swordfish rolls stuffed with pistachios in a tomato, olive, and caper berry sauce, served with a Venere black rice timbale)

* Product stored at 0°C – ° Blast chilled product o

Ristorante Borgo di Vione

CHEESES

A selection of Lombard cheeses served with chestnut honey from the South Milan Agricultural Park

***Gorgonzola naturale PDO di Besate* ⁽⁷⁾ 7**

(Natural Gorgonzola PDO from Lombardy, produced in the countryside between the South Park and the Ticino river)

***Valtellina Casera PDO stagionato oltre 180 giorni* ⁽⁷⁾ 7**

(Valtellina Casera PDO cheese, aged over 180 days: An alpine cheese with a compact texture and a rich, full flavor that refines through long aging)

***Salva Cremasco DOP* ⁽⁷⁾ 7**

(Salva Cremasco PDO: An ancient traditional farmhouse cheese from the Lombard plains, originating from the countryside around Crema)

LARGE SALADS

***Insalata del chiostro* ^(1,3,7) 16**

(Cloister Salad: Fresh garden mixed greens, organic hard-boiled egg, Grana Padano cheese shavings, sourdough croutons, and Milano mayonnaise)

***Insalata del chiostro e del pollaio* ^(1,3,4,7,11) 18**

(Cloister and Poultry Salad: Fresh garden mixed greens, low-temperature slow-cooked farm chicken breast, organic hard-boiled egg, Grana Padano cheese shavings, Milano mayonnaise, and sourdough croutons)

***Pescato in viaggio verso Vione* ^(2,3,4,6,7,9,10) 18**

(Fresh mixed greens, oil-preserved tuna fillets from our pantry, seared shrimp* tails, and saffron pearls)

* Product stored at 0°C – ° Blast chilled product o

SIDE DISHES

***Le arrostitute del focolare* 6**

(Oven-roasted potatoes)

***Grigliata della sera contadina* 7**

(Farmhouse-style grilled vegetables)

***Spinaci dell'orto al profumo d'aglio* 8**

(Garden spinach infused with garlic)

***Sfoglie croccanti di patate Vione* ^(1,3,4,6) 8**

(Crispy Vione potato chips)

Cover charge and **house-made artisanal bread** made with sourdough, durum wheat semolina, and stone-ground ancient grains — € 4 per person

Ristorante Borgo di Vione

PASTRY & DESSERTS

La semplicità di cascina 7

(Artisanal pastry cream tart) ^(1,3,7,10,11,12)

Ricordo di mele e profumo di casa 7

(Mamma Lucia's apple and chocolate chip cake served with house-made fresh cream)
^(1,3,7,10,11,12)

Dolce del mulino di Vione 7

(Our signature take on cheesecake) ^(1,3,6,7,8,10)

Il buio e la nocciola 7

(Tiramisu with hazelnut cream and cocoa powder) ^(1,3,6,7,8)

Nuvola del Borgo 8

(Creamy mascarpone mousse with fresh strawberries and crispy mini meringues) ^(3,5,7,8,10)

FRESH FRUIT

Fresh seasonal fruit 7

Mixed berries *(subject to market availability)* **10**

Mixed berries with vanilla gelato *(subject to market availability)* ^(3,7) **12**

Ristorante Borgo di Vione

Allergeni – Allergen – Allergène

Regolamento EU n° 1169/2011 art.44

“Caro ospite/cliente. Se hai delle allergie e/o intolleranze alimentari chiedi pure informazioni sul nostro cibo e sulle nostre bevande. Siamo preparati per consigliarti nel migliore dei modi”.

Allergenic substances contained in some of our dishes and drinks:

- (1) CEREALS CONTAINING GLUTEN*
- (2) CRUSTACEANS and shellfish-based products*
- (3) EGGS and egg products*
- (4) FISH and fish-based products*
- (5) PEANUTS and peanut products*
- (6) SOY and soy-based products*
- (7) MILK (including lactose) and milk-based products*
- (8) NUTS*
- (9) CELERY and celery-based products*
- (10) MUSTARD and mustard products*
- (11) SESAME SEEDS and sesame seed products*
- (12) SULPHUR DIOXIDE AND SULPHITES*
- (13) LUPINS and lupine-based products*
- (14) MOLLUSCS and mollusc-based products*