

VOCE

IN GIARDINO

Menu

Piazza della Scala has a new voice.

Housed in the historic buildings where the Gallerie d'Italia museum is located in the heart of the city of Milan, the VÒCE restaurant tells the story of a project that weaves together food, culture and art.

Aimo e Nadia, point of reference of Italian gourmet cuisine for over 50 years, has a cultural approach to food. Fabio Pisani and Alessandro Negrini, their heirs, bring their vision of Italian cuisine into the Gallerie d'Italia, interweaving it with the rich artistic proposal of the museum.

A menu that takes birth from the strong bond with the Italian territory and the close relationship with the many producers of excellent raw materials of our peninsula.

An enogastronomic and cultural experience whose ideal completion is a visit to the Gallerie d'Italia.

THE GARDEN MENU

Oyster, like a mojito

○(12)(14)

Raw tagliatelle of cuttlefish from Adriatic Sea with Amalfi lemon, black pepper,
quinoa wafer, carousel cucumber and yogurt

(A)○(7)(14)

Codfish with almond milk, chards and Taggiasca olives

(A)○(4)(7)(8)

Early vegetables cream with burrata cheese from Andria and baked cherry tomatoes

(A)○(7)

Spaghetti (Gerardo di Nola producer) 'cacio e pepe' with raw shrimps and dill

(A)○(1)(2)(7)(9)

Amberjack from Ligurian Sea in crust of cuttlefish ink with asparagus and sea zabaione

(A)○(1)(3)(4)(7)(9)(12)

Duck, caramelised in honey, with eggplant *au gratin*, horseradish and shallot

(A)○(7)(9)

Predessert ○

Yogurt meringue, raspberries and basil

○(3)(7)

The complete menu € 140,00 (oyster + 6 tastings + predessert and dessert)

The menu of 3 courses € 110,00 (oyster + 3 tastings + predessert and dessert)

Wine tasting: pairing of wine € 45

The menu is for the whole table

Prices are per person, excluded beverages

(A) Dish prepared with fresh ingredients subsequently frozen according to legislative requirements.

○The symbol indicates dishes that may contain allergens.

Our dishes are composed of many ingredients sometimes not mentioned in the description.

Please report any allergy or intolerance at the time of the order and refer to the allergen list on the last page of the menu.

THE CAVIAR MENU

Oysters with sour cream flavored with citrus

Traditional Royal 10 g

○(4)(7)(14)

Spaghettini (Gerardo di Nola producer) served warm, with oil, chive and shallot

Siberian Royal 10 g

○(1)(4)

Potatoes from Polignano with butter from Valsassina and soft egg yolk

Beluga 10 g

○(3)(4)(7)

Predessert

Tartlet with orange marmalade, zabaglione and grape must

○(1)(3)(7)(12)

Menu € 160,00

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SPECIAL

Plateau Royal Voce (suggested for 2)

Oysters, 'purple' shrimps from Sanremo, Ligurian scampi, cuttlefish tagliatelle, amberjack tartare, Sicilian tuna carpaccio

(A)○(2)(7)(8)(11)

€ 140,00

Oyster Plateau

Special Viking's Maree Pink Oyster, Norway

Violet Special Fine de Claire (Charente Maritime), Norway

1 pc

€ 8,00

8 pc

€ 50,00

16 pc

€ 100,00

CALVISIUS CAVIAR TASTING

The maître can suggest you the best combination to taste the caviar you prefer

	Tradition Royal ○(4)	Siberian Royal ○(4)	Beluga ○(4)
g 10	€ 27,00	€ 30,00	€ 65,00
g 30	€ 69,00	€ 80,00	€ 190,00
g 50	€ 115,00	€ 135,00	€ 335,00
g 100	€ 228,00	€ 270,00	€ 670,00

The sommelier suggests

Trento Brut Perlé, 2014 Ferrari

€ 57,00

Trento Extra Brut,

Riserva del Fondatore Giulio Ferrari 2007, Ferrari

€ 160,00



THE SEA

Raw tagliatelle of cuttlefish from Adriatic Sea with Amalfi lemon, black pepper, quinoa wafer, carousel cucumber and yogurt

(A)○(7)(14)

Ligurian amberjack tartare with avocado and green asparagus with toasted sesam seeds

(A)○(4)(7)(8)

Raw 'purple' shrimps from Sanremo
on early vegetables cream, burrata cheese from Andria and shrimps sauce

(A)○(2)(7)(9)

Sicilian tuna carpaccio with sea salt,
marinated ginger and almond mayonnaise

(A)○(4)(7)(8)

Raw Shellfish Plateau:

'purple' shrimps from Sanremo and Ligurian Sea scampi

(A)○(2)

Spaghetti (Gerardo di Nola producer) 'cacio e pepe' with raw shrimps and dill

(A)○(1)(2)(7)(9)

Amberjack from Ligurian Sea in crust of cuttlefish ink with asparagus and sea zabaione

(A)○(1)(3)(4)(7)(9)(12)

The dish of the day ○

Selection of 2 dishes € 95,00

Selection of 3 dishes € 130,00

Selection of 4 dishes € 160,00

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DESSERT

Tartlet with orange marmalade, zabaglione and grape must ○(1)(3)(7)(12)	€ 12,00
Yogurt meringue, raspberries and basil ○(3)(7)	€ 12,00
Tiramisù roll with amaretto ice cream ○(1)(3)(7)(8)	€ 12,00
Dessert of the day	€ 12,00
Cup Gusto17 ice cream, three flavors	€ 12,00

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DRINKS

Panna mineral water 75 cl	€ 5,00
San Pellegrino mineral water 75 cl	€ 5,00
Soft drinks	€ 5,00
Fresh squeezed citrus	€ 7,00
Espresso coffee	€ 3,00
Decaffeinated coffee	€ 3,50
American coffee	€ 3,50
Barley coffee ○(1)	€ 4,00
Marocchino ○(7)	€ 3,50
Cappuccino ○(7)	€ 4,00
Tea and infusions selection	€ 7,00
Baladin nazionale 33 cl	€ 10,00
Baladin nazionale 75 cl	€ 15,00
Baladin Metodo Classico 75 cl	€ 30,00
Baladin Rock'n'Roll 33 cl	€ 10,00
Baladin Super Bitter 33 cl	€ 10,00
Cocktail	€ 15,00
Cover charge	€ 3,00

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DEDICATED TO VÒCE

To tell you that I love you.

In a low voice, waiting for your answer, aloud.

Together.

With joy we decide to sing loudly, without caring about anything.

Without music, with music.

The voice of friendship, of a few, of everyone.

I, who do a wonderful job, I dedicate a sign that will always be, for you, my friendly voice.

Gavino Sanna

**SUBSTANCES OR PRODUCTS THAT POTENTIALLY CAN CAUSE ALLERGIES
OR INTOLERANCES IN SENSITIVE SUBJECTS:**

- (1) Cereals containing gluten and related products.
- (2) Crustaceans and related products.
- (3) Eggs and related products.
- (4) Fish and related products.
- (5) Peanuts and related products.
- (6) Soybeans and related products.
- (7) Milk and related products (including lactose).
- (8) Nuts, namely almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Queensland nuts and related products.
- (9) Celery and related products.
- (10) Mustard and related products.
- (11) Sesame seeds and related products.
- (12) Sulfur dioxide and sulphites at concentrations higher than 10 mg / kg or 10 mg / liter reported as SO₂.
- (13) Lupine and related products.
- (14) Molluscs and related products.

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