

VOCE

AIMO E NADIA

*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.*

## GRAN TOUR DELL'800

Oyster, like a mojito

○(12)(14)

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Ligurian sea amberjack with yogurt, avocado and capers from Pantelleria

(A)○(4)(7)

Codfish cook in oil with fennel on cauliflower cream and citrus sauce

(A)○(4)

Grilled porcini mushrooms with potatoes and chards

○(7)

Spaghettoni (Gerardo di Nola producer) with 'purple' shrimps marinated with fresh herbs from the Garden of Alessandro and its narrow

(A)○(1)(2)(4)(14)

Squids from Ligurian Sea filled with “pappa al pomodoro” on 'cacciucco' fish soup

(A)○(1)(2)(4)(14)

Tenderloin of young beef in crust of herbs, celery, ginger sauce

○(1)(7)(9)

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Predessert ○

The Gran Tour dessert ○

The complete menu € 150,00 (oyster + 6 courses + predessert and dessert)

The menu of 3 courses € 120,00 (oyster + 3 courses + predessert and dessert)

Wine tasting: 4 pairing of wine € 50,00

Wine tasting: 7 pairing of wine € 75,00

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)

Spaghettoni (Gerardo di Nola producer) with sturgeon sauce and Amalfi lemons

*Siberian Royal 10 g*

○(1)(2)(4)(9)(14)

'Purple' shrimps marinated with Mothia salt  
on chickpeas from Murge and Coratina olive oil

*Beluga 10 g*

(A)○(2)(4)(14)

Predessert

○

The dessert dedicated to Alessandro Manzoni

○

Menu € 160,00

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## SPECIAL

*Plataan Royal Voce* (suggested for 2)

Oysters, 'purple' shrimps from Sanremo, Ligurian scampi, cuttlefish tagliatelle, amberjack tartare, shellfish

(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

Mezzi paccheri pasta (Gerardo di Nola producer) with lobster from Tyrrhenian Sea 'alla pescatora' with shellfish (serving for 2)

(A)○(1)(2)(4)(7)(9)(14)

€ 125,00

*The lobster from Tyrrhenian Sea : the catalana of Voce*

(A)○(2)(7)(9)

€ 23,00 per hg

Tagliolini pasta with fresh white truffle from Alba

○(1)(7)

€ 28,00 + fresh white truffle from Alba € 12,00 per grams

Fresh white truffle from Alba

€ 12,00 per grams

## CALVISIUS CAVIAR TASTING

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

	<b>Tradition Royal</b> ○(4)	<b>Siberian Royal</b> ○(4)	<b>Beluga</b> ○(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, 2015 Ferrari

€ 69,00

Trento Extra Brut,

Riserva del Fondatore Giulio Ferrari 2008, Ferrari

€ 210,00



## À-LA-CART MENU

Young beef tartare (Fassona breed), beetroot, 'tonnata' sauce and red chicory

(T)(A)○(4)(3)(9)(10)

Codfish cook in oil with fennel on cauliflower cream and citrus sauce

(A)○(4)

'Purple' shrimps marinated with Mothia salt on chickpeas from Murge and Coratina olive oil

(T)(A)○(2)(4)(14)

Roasted porcini mushrooms with potatoes and chards

(T)○(7)

Risotto (Carnaroli variety), turnip tops, 'alla pescatora' stew, capers and lemons

(A)○(7)(4)(2)(14)

Spaghettoni (Gerardo di Nola producer) with 'purple' shrimps  
marinated with fresh herbs from the Garden of Alessandro

(A)○(2)(4)(14)(1)

*Etrurian soup*: black cabbage, vegetables from the garden, spelt,  
chickpeas from Murge, wild fennel seeds

(A)○(1)(9)

Tortelli stuffed with boiled meat, cream Parmesan cheese aged 30 months  
and 'bagnetto verde' sauce

(T)○(1)(7)(9)

Squids from Ligurian Sea filled with "pappa al pomodoro" on 'cacciucco' fish soup

(A)○(1)(2)(4)(14)

Seabass from Ligurian Sea cooked on its skin with saffron and shellfish

(A)○(2)(4)(14)

Guinea fowl roll stuffed with chestnuts  
with porcini mushrooms, potatoes and rhubarb compote

(T)○(9)

Tenderloin of young beef from mountain farm in crust of herbs, with celery and ginger sauce

○(1)(7)(9)

Piedmontese young beef cheek with Brunello di Montalcino and roasted Jerusalem artichoke

(T)○(9)(12)

Selection of: 2 dishes € 95,00 // 3 dishes € 130,00 // 4 dishes € 160,00

Prices are per person, excluded beverages

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(T) Possibility to add fresh white truffle from Alba, € 12,00 per gram

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## DESSERT

Desserts from Voce patisserie

○ € 14,00

Trilogy of Voce petits fours

○ € 11,00

## 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 VOCE

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 SO<sub>2</sub>.
- (13) Lupine and related products.
- (14) Molluscs and related products.

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