IL LUOGO

AIMO E NADIA · MILANO

MICHELIN 2026

RELAIS & CHATEAUX

LE SOSTE

LES GRANDES TABLES DU MONDE

The Chefs Alessandro Negrini and Fabio Pisani
invite you to discover the great culture of Italian cuisine
through the *Territori*

The Manager Nicola Dell'Agnolo and the Sommelier Alberto Piras
will accompany you
to an extraordinary journey of tastes and flavors

TERRITORI

Discover the philosophy of *Aimo e Nadia Group*

Territori

Scampi from Santa Margherita with slightly hot chilli pepper,
lard from Colonnata and almond

Stuffed Carmagnola rabbit, capers from Pantelleria,
lemon from Cetrara and 'alla luciana' octopus sauce

Giancarlo's garden delights

Risotto (Carnaroli variety) with zucchini flower,
dried porcini mushrooms from Abetone and 'scapece' zucchini

Dedicated to Milan
tortelli filled with Piedmontese beef ossobuco
and its marrow with a reduction of beef stock, saffron and Parmigiano aged 30 months

Pigeon by Miroglio cooked in *lavec,*
its consommé flavoured with verbena and agnoli filled with liver

Pre-dessert

Il neccio
chestnut flour, buffalo ricotta cheese, rhubarb and nuts from Bleggio

info@aimoenadia.com
ig@aimoenadia

Our dishes are made with many different ingredients not always mentioned on the menu.
Please inform us about any allergy or intolerance when we take the order.
According to Reg. 852/2004/EU some foods might be blast chilled.