

EXCLUSIVE

PYT

DINING EXPERIENCE



# GIVE YOURSELF A MOMENT OF ESCAPE

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*PYT Milan, where every desire to escape from reality comes to life.*

Inebriate your senses. Forget about your everyday life. Enter a new dimension. Live your EXCLUSIVE DINING EXPERIENCE. A real philosophy, a change of perspective, an invitation to go further and leave everything else behind. Simply PYT.

Discover our menu and immerse yourself in a new culinary experience made of colours, shapes and flavors capable of telling you a story; start your journey now and give yourself an unforgettable sensory experience.



# MENU

# SEA FOOD

## *Raw*

|            |   |
|------------|---|
| Red Prawns | 9 |
| Scampi     | 8 |
| Scallops   | 8 |
| Fasolari   | 5 |

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## *Oysters*

|                    |   |
|--------------------|---|
| Regal Selection Or | 9 |
|--------------------|---|

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## *Caviar*

Served with buckwheat blinis and fresh chive cream

|   |     |     |
|---|-----|-----|
| KĀLA Baerii caviar, obtained from Siberian Sturgeons (Acipenser Baerii)                     | 30g | 90  |
| KĀLA Oscietra caviar, coming from specimens of Russian Sturgeon (Acipenser Gueldenstaedtii) | 50g | 180 |

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## *Tartare trio*

30

Salmon, sea bass and amberjack natural or according to the chef's seasonings

## *Plateau Royal*

130

4 red prawns, 4 scampi, 4 oysters, 4 scallops, 4 cockles  
2 tartares according to the catch

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## *Plateau Imperiale*

160

6 red prawns, 6 scampi, 6 oysters, 6 scallops, 6 cockles  
2 tartares according to the catch

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\* All plateaux must be considered with the addition of lemons, homemade wasaby mayonnaise, sweet and sour shallot sauce and may vary depending on the daily availability of the products.

# STARTERS

|   |    |
|---|----|
| <i>Salmon Tartare</i>   | 24 |
| Coulis of yellow cherry tomatoes, almonds, basil guacamole                |    |
| <hr/>   |    |
| <i>Sea bass tartare</i>   | 28 |
| Caper, grapefruit and pink pepper pesto                                   |    |
| <hr/>   |    |
| <i>Japanese amberjack sashimi</i>   | 30 |
| Asparagus, fennel and hazelnut salad                                      |    |
| <hr/>   |    |
| <i>Octopus with cheese and pepper</i>                                     | 28 |
| Grilled Cbt octopus with crispy leek fillets and potatoes                 |    |
| <hr/>   |    |
| <i>Catalan-style lobster</i>  | 48 |
| 1/2 lobster, mango, fennel, orange, red onion, tomato concassè and bisque |    |
| <hr/>   |    |
| <i>Piedmontese Fassona tartare</i>  | 24 |
| Cashews, ancient mustard sauce, carasau bread                             |    |
| <hr/>   |    |
| <i>Beef carpaccio</i>   | 26 |
| Smoked Black Angus beef, green apple, sour yogurt and rocket pesto        |    |
| <hr/>   |    |
| <i>Stuffed courgette flower</i>   | 28 |
| Ricotta, mint, anchovy cream, purple potatoes and black summer truffle    |    |

# FIRST COURSES

*Fresh spaghetti alla Chitarra* 28

Mediterranean seafood, slightly spicy

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*Risotto* 24

Creamed with pea cream, drops of burrata and dried tomato pesto

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*Fresh Orecchiette* 30

Red prawn tartare, pistachio and mint pesto

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*Handmade Tortelli* 30

Cheese and pepper fondue, lime, monkfish ragout, broad beans and toasted hazelnuts

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*Spaghetti with three tomatoes* 24

Guitar spaghetti with three tomatoes and apulian burratina

# SECOND COURSES

*Saint Peter* 38

Slice of San Pietro, aubergine caviar and tomato gazpacho

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*Roasted octopus tentacle* 32

Puntarelle, Taggiasca olives, burrata and sweet and sour red onion cream

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*Turbot in herb bread crust* 36

Asparagus and celeriac cream

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*Limousine Beef Fillet* 36

Saffron mayonnaise, guacamole, rocket and datterini cherry tomatoes

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*Limousine Beef Fillet* 36

Pioppino mushrooms, potato rosti and tipinambur

*Cover charge* 20

The cover charge includes the opportunity to live the complete PYT Milano experience with different shows every evening performed by exceptional performers, DJ sets and wardrobe.

For information regarding the presence of products or substances that cause allergies or intolerances, contact the service staff, allergen list available on request (EC regulation 1169/2011)

# WINE LIST



LADIES AND  
GENTLEMEN, THE SHOW  
IS ABOUT TO BEGIN.

*A new dimension awaits  
you, are you ready to let go?*