

EXCLUSIVE

PYT

DINING EXPERIENCE

GIVE YOURSELF A MOMENT OF ESCAPE



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

Scampi

Scallops

Fasolari

Oysters

Regal Selection Or

Caviar

Served with buckwheat blinis and fresh chive cream

KĀLA Baerii caviar, obtained from Siberian Sturgeons (Acipenser Baerii) 30g

KĀLA Oscietra caviar, coming from specimens of Russian Sturgeon 50g
(Acipenser Gueldenstaedtii)

Tartare trio

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

Plateau Royal

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

Plateau Imperiale

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

* 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

Salmon Tartare

Coulis of yellow cherry tomatoes, almonds, basil guacamole

Sea bass tartare

Caper, grapefruit and pink pepper pesto

Japanese amberjack sashimi

Asparagus, fennel and hazelnut salad

Octopus with cheese and pepper

Grilled Cbt octopus with crispy leek fillets and potatoes

Catalan-style lobster

1/2 lobster, mango, fennel, orange, red onion, tomato concassè and bisque

Piedmontese Fassona tartare

Cashews, ancient mustard sauce, carasau bread

Beef carpaccio

Smoked Black Angus beef, green apple, sour yogurt and rocket pesto

Stuffed courgette flower

Ricotta, mint, anchovy cream, purple potatoes and black summer truffle

FIRST COURSES

Fresh spaghetti alla Chitarra

Mediterranean seafood, slightly spicy

Risotto

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

Fresh Orecchiette

Red prawn tartare, pistachio and mint pesto

Handmade Tortelli

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

Spaghetti with three tomatoes

Guitar spaghetti with three tomatoes and apulian burratina

SECOND COURSES

Saint Peter

Slice of San Pietro, aubergine caviar and tomato gazpacho

Roasted octopus tentacle

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

Turbot in herb bread crust

Asparagus and celeriac cream

Limousine Beef Fillet

Saffron mayonnaise, guacamole, rocket and datterini cherry tomatoes

Limousine Beef Fillet

Pioppino mushrooms, potato rosti and tipinambur

Cover charge

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)



LADIES AND
GENTLEMEN, THE SHOW
IS ABOUT TO BEGIN.

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