

EXCLUSIVE

PYT

DINING EXPERIENCE

GIVE YOURSELF A MOMENT OF ESCAPE

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

Forget your everyday life.

Enter a new dimension. Live your EXCLUSIVE DINING EXPERIENCE. A real philosophy, a change of perspective, an invitation to go beyond and leave everything else behind. Simply PYT.

Discover our menu and immerse yourself in a new culinary experience made of colors, shapes and flavors capable of telling you a story.

Start your journey now and give yourself an unforgettable sensory experience.

CRUDITÈ DI MARE

Raw Seafood

Red Prawns

Scampi

Scallops

Oysters Regal Oro

Caviar

With buckwheat bliss and chive crème fraîche

-KALA Baerii Caviar,
obtained from Siberian Sturgeons (*Acipenser Baerii*) 30gr

-KALA Oscietra Caviar
obtained from Russian Sturgeons (*Acipenser Gueldenstaedtii*) 50gr

Sashimi Tris

Tuna, amberjack and salmon served with salicornia and wasabi mayonnaise

Plateau Royal

44 red prawns, 4 scampi, 4 oysters, 4 scallops, 2 sashimi,
1 salmon caviar 50gr

Plateau Imperiale

6 red prawns, 6 scampi, 6 oysters, 6 scallops, 4 sashimi,
2 salmon caviar 50gr

APPETIZERS

Tuna Tartare

With pistachio pesto and burrata

Amberjack Sashimi

with artichoke and parmesan salad and almond cream

Capesante Scotatte

served on saffron potato cream, Jerusalem artichoke chips and roasted mortadella

French Limousine Beef Tartare

served with cashews, ancient mustard sauce and carasau bread

Black Angus Carpaccio

Black Angus Smoked Beef served with Green Apple, Sour Yogurt and Spinach Pesto

Octopus Cacio e Pepe

Octopus cooked at low temperature and grilled with crispy leek fillets and potato cubes

Veal fillet in a carriage

Served with roasted datterini coulis, anchovy cream and gold flakes edible

Puntarelle Salad

served with Taggiasca olives and parmesan

MAIN COURSES

Fresh Spaghetti Chitarra

Garlic, oil and chilli with tuna and lime tartare

Risotto

Served with pistachio and mint pesto, with red prawn tartare, bisque and toasted pistachio grains

Fresh Orecchiette with Three Tomatoes

Served with Burrata

Fresh Spaghettonne

Served with smoked clams and sea urchins

Garganelli

served with lamb ragù, 24-month parmesan fondue and crusco pepper powder

SECOND COURSES

Beef Cheek with Montalcino Red Wine

Served with celeriac cream and fresh black truffle

Tuna Tataki with Black Sesame

served with soy sauce reduction, honey and orange, with escapece courgettes and patanegra bacon

Limousine Beef Fillet

served with pumpkin puree, porcini mushrooms and beef jus

Black Cod Slice with Citrus

Served with eggplant caviar and smoked provola cheese

Monkfish Medallions

Served with black truffle pearls and tomato gazpacho

Potato and Zucchini Millefoglie

Served with tomato soup cream and fried basil

Covers

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

For information regarding the presence of products or substances that cause allergies or intolerances, please contact the service staff, list of allergens 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?