



AXYHOTELS  
InnSTYLE

SIP & SAVOR  
food concept

MENU

### **Middle-Eastern Pinzimonio**

*Not the usual dip, but a traditional Middle Eastern sauce  
embellished with Persian saffron*

Crudités of vegetables (carrots, celery, fennel, and radishes)  
accompanied by organic chickpea hummus and deep red saffron pistils produced by  
Thiercelin, a company classified as Living Heritage by the French Ministry of the Economy

15



### **Milan-Tokyo**

*The delicacy of cauliflower with the perfume of the Rising Sun wrapped in an unmistakable  
flavor of the famous Piedmontese blue cheese with a golden touch of saffron*

Baked cauliflower terrine marinated in sake,  
melted PDO Castelmagno and Persian red saffron pistils

16



### **Precious Salad**

*Quinoa salad only for "meat lovers" enriched with world-famous fine meat*

Quinoa with Italian Pezzata Rossa goulash,  
Wagyu pastrami, pulled Danè pork, toasted walnuts  
and edible dried flowers topped with teriyaki sauce

18

## **Gold from the Valleys**

*An authentic high-altitude experience from Valtellina and Valsassina*

PDO "Valtellinese Slinzega" beef and creamy PDO "Blu di capra" goat's cheese accompanied by black rye bread croutons with salted butter and organic chestnut honey

19



## **Autumn Sword**

*The slow smoking of swordfish blended with autumnal flavors*

A carpaccio of Mediterranean swordfish smoked in beech wood with pomegranate seeds and sprouts of six different essences accompanied by hot breads and breadsticks from Turin

19



## **Winter Tuna**

*Fresh, light, and fragrant tuna meets the winter flavours*

Yellowfin tuna carpaccio smoked in beech wood fennel filanger and Sicilian orange suprême served with a basket of warm bread

19



## **King Poke**

*The delicate meat of the Blue Crab from Mediterranean waters enriches our divine quinoa salad with savory and aromatic ingredients*

Quinoa with Royal Blue Crab\*, avocado, Taggiasca olives, Trentino trout roe and blue poppy seeds

22

## **Plate of Cured Meats and Cheeses**

*selection of typical pork products from Parma  
and alpine cheeses representing Italian excellence*

10-month-aged Fiocco di culatello, 4-month-aged Gentile salami,  
8-month-natural-aged pork neck | Podere Cadassa di Parma

45 days aged PDO creamy Gorgonzola Fior di Pannerone | Piedmont  
30 days semi-matured Quartirolo | Lombardy  
60 days aged PDO Castelmagno | Piedmont

Served with black cherry jam, quince, thyme and rosemary jam  
and five-pepper blueberry jam, accompanied by  
warm Roman focaccia and stretched Turin breadsticks

22



## **Gourmet Burger Trio**

*Bread buns stuffed with typical tasty meat from Italy and the world*

Black bun\* with Italian red Pezzata goulash and Pata Negra lard  
Curry bun\* with Wagyu pastrami and avocado cream  
Onion bun\* with Dané pulled pork and caramelized onion

24



## **Burrata and Anchovies**

*From the shores of the Spanish Sea, the exquisite anchovy meets  
the famous burrata Pugliese cheese for one  
of the most successful and well-established combinations*

Andria Burrata, Cantabrian anchovies,  
and PGI date tomatoes served with a basket of warm bread

26

## **Mozzarella Burger**

*The scent of smoked salmon in a mix of delicate flavours*

Mozzarella bun stuffed with Norwegian smoked salmon, PGI cherry tomatoes, and hemp pesto accompanied by warm Roman focaccia

22



## **Grazing in the woods**

*Fine, lean, and tender Piedmontese Fassona beef, of Made in Italy excellence, enhanced by the decisive flavors of truffle and Gorgonzola cheese*

Fassona tartare with black truffle veils and creamy PDO Piedmontese Gorgonzola

28



## **The Rich and the Poor**

*The enveloping creaminess of the quintessential Veneto pairing of polenta and salt cod, enhanced by fine ingredients symbolizing international cuisine*

Hot polenta cubes with creamed cod and Persian saffron pistils, pata negra lard, refined black truffle, Rougiè foie gras pate and oyster leaf sprouts

28



## **Veggie Salad**

*A complete, tasty, and light dish with selected ingredients enhanced by a mix of organic herbs*

BIO misticanza salad, tofu, PGI date tomatoes, Taggiasche olives, and pistachios, dressed with a homemade pomegranate vinaigrette

18

# DESSERT\*

## **The Glutton**

*The Piedmontese hazelnut takes center stage in this sensory crunchy dessert*

Hazelnut mousse, caramelized hazelnut filling,  
and crunchy milk chocolate and hazelnut coating

9



## **Tiramisù**

*A classical Italian dessert reworked in a modern way with a touch of creativity*

Coffee-soaked ladyfingers, mascarpone cheese cream,  
coffee shortcrust pastry, and a sprinkle of bitter cocoa powder

9



## **Granny Concetta**

*The creaminess of typical Lombardy cheese  
is the star of this delicate and fragrant dessert*

Butter tartlet, mascarpone cream, and berries  
sprinkled with coconut flakes

9



## **Sacher**

*The sweet flavors of Vienna contained within a single-portion  
of Sacher cake, covered in 70% dark chocolate*

Chocolate sponge cake, apricot jam, and dark chocolate covering

9

# WINE LIST



## WHITE

Arneis Recit   Monchiero Carbone   <i>Piedmont</i>   37,5 cl   13,5%		10
Garda Chardonnay   Gozzi   <i>Lombardy</i>   75cl   13%	5	20
Sette   Molino 7cento   <i>Lazio</i>   75cl   13,5%	7	25
Riesling   Appassionata GG   <i>United States</i>   75cl   13%		65
Etna Bianco   P. Caciorgna   <i>Sicily</i>   75cl   13%		80

## Red

Chianti   Buccia nera Campriano   <i>Tuscany</i>   37,5cl   14%		10
Garda Merlot   Gozzi   <i>Lombardy</i>   75cl   13%	5	20
Cento   Molino 7cento   <i>Lazio</i>   75cl   13%	7	25
Brunello di Montalcino   I Poggione   <i>Tuscany</i>   75cl   14,5%		80
Pinot Noir   J. Cristopher   <i>United States</i>   75cl   13,5%		80
Amarone della Valpolicella   Vigneti di Ettore   <i>Veneto</i>   75cl   16%		95

## Sparkling

Valdobbiadene Prosecco Superiore   Col Sandago   75 cl   11,5%	7	25
Franciacorta Brut Saten   La costa di Ome   <i>Lombardy</i>   75cl   12,5%		40
Champagne Pur Meunier Brut Nature   Cristophe Mignon   <i>France</i>   75cl   12%		90
Champagne Rose Brut Rubis De La Rune   Vincent Charlot   <i>France</i>   75cl   12,7%		95
Champagne Brut Millesimato   Pol Roger   <i>France</i>   75cl   12,5%		110
Champagne Brut Belle Epoque   Perrier-jouet   <i>France</i>   75 cl   12,5%		350