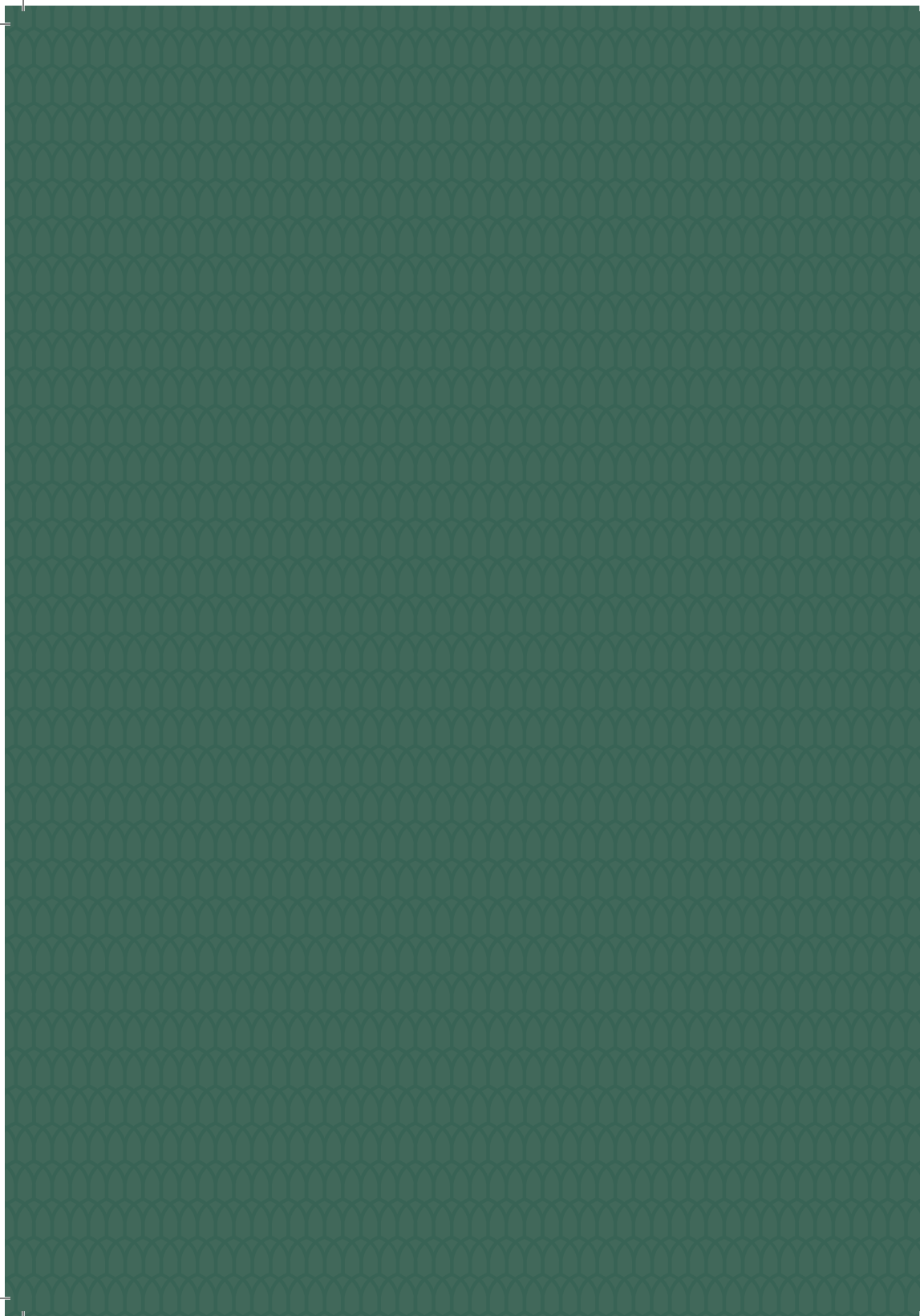




MENÙ



GIARDINO
CORDUSIO





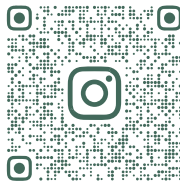
WELCOME TO GIARDINO CORDUSIO,

Where the art of classic mixology blends with the atmosphere of our garden. A magical journey begins with every sip, a tribute to the perfect harmony between botanical inspiration and timeless craftsmanship.

Step inside and get lost in an ambience that invites you to leave the ordinary behind. Our menu is an ode to the abundance of the garden, a symphony of flavours carefully composed to awaken the senses. Each cocktail is a masterpiece, meticulously balanced and presented with an artistic touch.

The real magic happens at the bar, when our bartenders create a dance of liqueurs and fragrant botanicals, authentic elixirs that captivate both the eye and the palate.

Giardino Cordusio is a celebration of the simple joys of life, where time flows slowly and elegance reigns supreme.



@GIARDINOCORDUSIOMILAN

SALUTARI

DOUBLE BELLINI	15
Colzani White Peach Nectar, Sei Bellissimi Belli-No	
DOMENICA AL MARE	15
Colzani Pineapple, Coconut, Oat	
SPUMA	15
Colzani Blueberry, Sei Bellissimi Rossi-No, Cedrata Tassoni	
MELOMULE	15
Colzani Pomegranate, Ginger Beer Tassoni, Lime	
PALO-MI	15
Pink Grapefruit, Fabbri bitter, Seltz	

NON-ALCOHOLIC DRINKS

Sei Bellissimi Rossi-No	13
Sei Bellissimi Belli-No	13
Seedlip Garden 108	13
Seedlip Grove 42	13
Seedlip Spice 94	13
Feral No 4	13
Feral No 2	13



The contemporary art of Martini is not only about the finesse of the mixing, but also the use of high-quality ingredients. Vermouth Mancino is a key signature ingredient, renowned for its balance of sweet and bitter flavours and traditional production methods. This extraordinary spirit has allowed both bars and home bar owners to create a range of Martinis that resemble the classic style, providing a pleasing contrast to the overly sweet blends of the 1990s.

The Martini renaissance shows no signs of slowing down and, with the growing interest in craft and artisanal spirits, it is not surprising that Mancino Vermouth Secco has become an essential ingredient in bars around the world. Giancarlo Mancino believes that consumers will continue to appreciate this classic cocktail while looking for innovative ways to enjoy it throughout the year.

Like an espresso, a Martini is best enjoyed at the bar with your favourite bartender, and Vermouth Mancino is set to play a key role in elevating the modern Martini experience.

A handwritten signature in black ink, appearing to read 'Giancarlo Mancino', positioned above the printed name.

Giancarlo Mancino

MARTINI ALTAR

TUXEDO	18
Portobello Road Gin Old Tom, Mancino Vermouth Secco, Maraschino, Absinthe, Bob's Bitter Orange & Mandarin	
VESPER 2023	18
Elephant Navy Strength or Konik's Tail, Mancino Vermouth Bianco, Mancino Vermouth Secco, Peach	
DRY MARTINI CORDUSIO	18
Gin Mediterraneo Bergamotto, Mancino Vermouth Secco, Essentia Bergamotto	
GIBSON	18
Tanqueray 10, Mancino Vermouth Secco, Morgan's Baby White Onions	
HANKY PANKY	20
Mancino Vermouth Rosso, Gin Mare Capri, Fernet Hunter	
MARTINEZ	20
Citadelle Jardin D'été, Mancino Vermouth Rosso, Maraschino, Liquore dell'Etna Arancio, Bob's Bitter Orange & Mandarin	
CLASSIC COCKTAIL MARTINIS	20

NEGRONI COLLECTIONS

NEGRONI AL FRESCO 22

Mancino Vermouth Rosso, Mancino Vermouth Chinato, Roku Gin, Amaro Lucano Anniversario, Rinomato Bitter Scuro, Rinomato Americano Bianco

VINTAGE NEGRONI 20

Roku Gin, Campari, Rinomato Americano, Mancino Vermouth Rosso, Bob's Bitter Orange & Mandarin

GUIDONI 20

Villa Zarri Brandy 16 Yo, Bob's Bitter Orange & Mandarin, Mancino Vermouth Chinato, Rinomato Bitter Scuro

NEGRONI BIANCO 20

Rinomato Americano Bianco, Mancino Vermouth Secco, Roku Gin

NEGRONI NOSTRO 20

Gin Gil, Mancino Vermouth Chinato, Bitter Fusetti Banana Amaretto Adriatico

RARE NEGRONI FROM THE SEVENTIES 70

Artemi Dry Gin, Campari, Carpano Antica Formula, All From 70th's
An invitation to experience the '70s with an exclusive and very rare selection of three bottles from the 1970s.

CLASSIC ITALIAN APERITIFS AND COCKTAILS

BELLINI	16
White Peach, Jeio DOCG Bisol	
NEGRONI SBAGLIATO	16
Campari, Mancino Vermouth Rosso, Jeio DOCG Bisol	
C&C (CAMPARI SHAKERATO & CILIEGIA)	16
Campari, Marendry, Liquori dell'Etna Ciliegia Dop	
BICICLETTA	16
Campari, Lis Neris Pinot Grigio, Liquori dell'Etna Fragola	
MILANO - TORINO	16
Bitter House Blend, Mancino Vermouth Rosso	
CHINA COCKTAIL	18
Mancino Vermouth Secco, Mancino Vermouth Bianco Ambrato, Clementi China	
IL DECISIONE	18
La Forza Rum, Mancino Vermouth Chinato, Liquore dell' Etna Mandarino Marzola Dop	
MILANO MILANO 1927	20
Bitter Campari, Rabarbaro Zucca, Seltz	
SNEBBIANTE	20
Absinthe, Rabarbaro Zucca, Grappa	
LE GRANDI ACQUE	20
Anisetta Meletti, Gin Morton Tonka, Nonino Moscato, Kummel	

SPRITZES

LAMBRUSCO	16
Lambrusco Sorbara Christian Bellei, Marendry Fabbri, Three Cents Cherry Soda	
SOAVE	16
Soave Classico Tamellini, Rinomato Americano Bianco Cedrata Tassoni, Zafferano	
BARBERA	16
Barbera Nizza DOCG Gusti, Pomegranate, Mancino Vermouth Chinato, Perrier	
PRIMITIVO	16
Negroamaro Rosato Mjere, Mancino Vermouth Sakura, Bitter Tassoni, Three Cents Soda Grapefruit	

TAP COCKTAILS

FRENI E FRIZIONI BAR SELECTION

Hugo	16
American	16

BITTER & LOVE

CARATTERE ITALIANO	16
Contratto Fernet, Cugini Caruso Chinotto	
SICILIAN NEGRONI	18
Mancino Vermouth Rosso, Campari, Amara, Marsala De Bartoli	
AMARETTO SOUR	16
Amaretto Adriatico, Limone di Sorrento IGP	
MANHATTAN 1939	18
Elijah Craig Small Batch, Mancino Vermouth Chinato, Liquori dell' Etna Ciliegia DOP, Lucano Essenza	
BROOKLYN COCKTAIL 1914	22
Mitcher Rye, Mancino Vermouth Secco, Amer Picon, Maraschino	



AMARI

Herbal liqueurs, commonly enjoyed as an after-dinner digestive. Italian bitters are characterised by a bittersweet, sometimes syrupy flavour and an alcohol content between 16% and 35%.

Lucano	10
Lucano Anniversario	10
Lucano Amaro Essenza	10
Hermite	10
Amara Amaro d'Arancia Rossa	10
Amaro di Torino Doragrossa	10
Gynar 70	10
Casoni del Ciclista	10
Clementi China	10
Jefferson	10
Riserva Carlo Alberto Mandragola	10
Silvio Carta Bomba Carta	10
Petrus Bonekamp	10
Fernet Branca	10
Contratto Fernet	10
Fernet Hunter	10
Fernet Hunter Granit	10

The “Amaro” (bitter) is typically made by steeping herbs, roots, flowers, barks and/or citrus peel in alcohol, neutral spirits or wine, mixing the citrate with sugar syrup and letting the mixture age in barrels or bottles. The bitter is typically enjoyed neat, sometimes with a citrus slice. It can also be consumed on the rocks or with tonic water, and is often used in cocktails.

VERMOUTH

Mancino Marino	15
Mancino Vecchio	20
Mancino Bianco	10
Mancino Rosso	10
Mancino Secco	10
Mancino Chinato	10
Mancino Kopi	10
Mancino Sakura	10
Carpano Antica Formula	10
Casoni al Mallo Di Noci	10
Le Quintinye Vermouth Dry	10
Vermouth Rosso Contratto	10
Rossa al Mirto Macchia	10
Carlo Alberto Bianco	10
Carlo Alberto Rosso	10
Carlo Alberto Extra Dry	10
Carlo Alberto Premium	10
Carlo Alberto Rosso Premium	10
Giusti Giuseppe Vermouth all'Aceto Balsamico	80

PORTO, SHERRY & MARSALA

Cesar Florido Fino En Rama Pena del Aguila	13
Fonseca 10 Yo Tawny	13
Fonseca 20 Yo Tawny	13
Marsala Superiore Oro De Bartoli	13
Marsala Vecchio Samperi Perpetuo De Bartoli	13

LIQUOR & BITTER

Adriatico Amaretto	10
Adriatico Latte di Mandorla	10
Argalà Zafferano	10
Argalà Pastis	10
Bebo Coffee Liqueur	10
Doragrossa Bareskten Absinte	10
Chinotto Doragrossa	10
Curacao Mediterraneo	10
Doragrossa Liquore al Caffè	10
Mamma Mia Limoncello	10
Rabarbaro Doragrossa	10
Violetta Doragrossa	10
Tassoni Sambuca	10
Argalà Aperitivo Bitter Originale	10
Aperol	10
Bitter Fusetti	10
Bitter Fusetti Banana	10
Bitter Macchia	10
Campari	10
Marendry	10
Rinomato l'Aperitivo Deciso	10
Rinomato Bitter Scuro	10
Rinomato Americano Bianco	10
Tassoni Bitter	10
Select	10
Zucca Rabarbaro	10
Zucca Rabarbaro Riserva	10
Chartreuse Giallo	12
Chartreuse Verde	12
Get 27	10
Galliano l'Autentico	10

GIN

Haymans	18
Citadelle Jardin D'été	18
Gin Tanqueray 10	18
Gin Doragrossa	18
Gin Roku	18
Gin Grifu Silvio Carta	18
Gin Gil	18
Tonka Roby Marton	20
Gin Villa Ambrosa	18
Haymans Old Tom	18
Acqua di Gin Agrumata	18
Acqua di Gin Floreale	18
Gin Big Gino	18
Gin Kapriol Blood Orange & Peach	18
Gin Kapriol Grapefruit and Hibiscus	18
Gin Mare Capri	20
Gin Sabatini London Dry	18
Alpestre Gin London Dry	18
Portobello Road Gin Old Tom	18
Macchia Gin	18
Gin Mediterraneo Bergamotto Doragrossa	18
Gin Mare	20
Nikka Coffey Gin	20
Hendrick's	20
Gin Villa Ascenti	18
Elephant Navy Strength	22
G'Vine Floraison	18
Aqua Luce	18
Gin Marton's	20
Gin Ki No Bi	18
Gin Jinzu	22
Kinotea	22
Monkey 47	22
Solaro Capri Gin	22
Kinobi K Kilchoman Cask	22
Sipsmith Sloe Gin	18
Plymouth Dry	18
No3 Gin	18

VODKA

Ketel One	16
Vulcanica Vodka Siciliana	16
Tito's Hand Made	16
Vodka Berto	16
Konik's Tail	18
Potocki	18
Belvedere	16
Grey Goose	18
Nikka Coffey Vodka	20
Beluga Gold	30

AGAVE

Casamigos Blanco	16
Olmecca Altos blanco	16
Patron Silver	16
Casamigos Reposado	18
Olmecca Altos Reposado	18
Volcán De Mi Tierra Blanco	16
Viviana Reposado	18
Casa Dragones Anejo	35
Los Siete Misterios Doba	18
La Dama Tequila	18
Los Arango Reposado	18
Coyote Triunfo del Desierto Chihuahua	18
Sotol Triunfo del Desierto Durango	20
Dangerous Don Mezcal Caffè	18
Yuu Bal Pechuga	20
Don Julio 1942	55
Clase Azul Reposado	60
Clase Azul Plata	60
Clase Azul Durango	75

RUM

The Lovers Rum	16
La Forza Rum	16
Matusalem 7 Yo	16
Plantation Over Proof	16
Bumbu	16
Rum Calibio	16
Clement Blanc Canne Bleu	16
Flor De Caña 12 Yo	16
Matusalem 15 Yo	18
Brugal Gran Reserva 1888	18
Flor de Caña 20 Yo	25
Matusalem 23 Yo	25
Zacapa Edition Negra	20
Brugal Colección	25
Visionaria Zacapa X.o.	25
Cachaca Leblon	25

WHISKY

GIARDINO CORDUSIO'S SELECTION

Samaroli Since 1968, Rome

Italian company that bottles whisky independently in the pursuit of perfection and distinctiveness from barrel to barrel.. Samaroli bottles tasting experiences.

15 ML

Braeval, 2020 Edition, A.b.v. 47,70 %

99

Single Malt, Speyside, Vintage 1997

Sweet, floral, lightly spiced and creamy

Ledaig, 2021 Edition, A.b.v. 49 % Single Malt, Island, Vintage 1992 <i>Citric, round and ethereal profile</i>	75
Fettercairn, 2017 Edition, A.b.v. 45 % Single Malt, Highland, Vintage 1995 <i>Sweet, creamy, vigorous and persistent</i>	35
Royal Brackla, Edition 2022, A.b.v. 57 % Single Malt, Highland, Vintage 2008 <i>Wild flowers, cotton candy, lemony</i>	35
Braeval, 2018 Edition, A.b.v. 49.50 % Single Malt, Speyside, Vintage 1994 <i>Spring flowers, Mediterranean herbs and dark chocolate</i>	40
Glenburgie, 2016 Edition, A.b.v. 45 % Single Malt, Speyside, Vintage 1995 <i>Balsamic, peppery with hints of liquorice</i>	25
Spey, 2022 Edition, A.b.v. 45 % Single Malt, Speyside, Vintage 1999 <i>Hints of Sherry, creamy and slightly citrusy</i>	15
Cambus, 2018 Edition, A.b.v. 45 % Single Grain, Lowland, Vintage 1990 <i>Exotic dried fruits, black cherry, leather and earth</i>	17

We serve our special selection in a 15ml measure.

SCOTLAND

Caol Ila 12 Yo	16
Ardbeg 10 Yo	18
Glenscotia 15 Yo	20
Glenmorangie Nectar D'Or	20
Lagavulin 16 Yo	25
Macallan 12 Yo	22
Macallan 15 Yo	30
Caol Ila 18 Yo	40
Macallan 18 Yo	55
Caol Ila 25 Yo	99

BLENDED

Johnnie Walker Black	16
Rock Island Sherry Blended Whisky	16
Chivas 18 Yo	18
Compas Box the Peat Monster	20
Compas Box Experimental Grain	20
Johnnie Walker Blue	55
Chivas 25 Yo	70

JAPAN

Toki	18
Nikka From the Barrel	20
Nikka Coffey Grain	22
Hibiki Harmony	30
The Hakushu Reserve	40
Yamazaki 12 Yo	45
Hibiki Blossom	50
The Hakushu 100th Anniversary	50

TAIWAN

Kavalan Port Finish	22
Kavalan Triple Sherry	22
Kavalan Sherry Oak	25

WHISKEY

Canadian Club	16
Elijah Craig Small Batch	18
Woodford Reserve	18
Knob Creek Straight	20
Teeling Stout	20
Teeling Small Batch	20
Michter's American	25
Michter's Small Batch	25
Michter's Rye	25
Elijah Craig Small Batch Barrel Proof	30

ACQUAVITE

Bareksten Acquavite	15
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COGNAC

Louis XIII	400
Maison Ferrand Reserve	15
Remy Martin X.o.	40
Hennessy X.o.	55

ARMAGNAC

Bordeneuve Hors D'age 16

CALVADOS

Coquerel X.o. 16

BRANDY

Villa Zarry Brandy 16 Yo 16

Villa Zarry Brandy 18 Yo Marsala 18

GRAPPA

Marchesi de Bianchi Pinot 15

Grappa Delme d'Or Pilzer 15

Nannoni Grappa di Brunello Bianca 15

Distilleria Montanaro "Ometti" Grappa di Barolo 15

Capovilla Grappa di Merlot 15

Tignanello Grappa 15

Gaja Grappa Invecchiata di Barbaresco 15

Poli Grappa Barili di Sassicaia 15

PISCO

Pisco Mosto Verde Italia 16

Pisco Fontana Acholado 16

Pisco Quebranta 16

WINES BY THE GLASS

CHAMPAGNE & BUBBLES 125 ML

Cuvée , Laurent Perrier, Nv	25
Brut Cuvée Rosè, Laurent Perrier, Nv	35
Maximum Blanc De Blanc, Ferrari, Nm	16
Alma Grande CuvéeNo Dosage, Bellavista, Nm	22

WHITE 150 ML

Riesling,Gottsacker, Weingut Seckinger, Germania – 2021	16
Sauvignon Blanc, Livio Felluga, Livio Felluga, Italia, Friuli – 2022	20
Chablis Vieilles Vignes Domanine George	25

ROSÉ 150 ML

Minuty Prestige Rosè	15
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RED 150 ML

Nero D'avola, Sherazade, Donnafugata, Italia, Sicilia – 2021	16
Barbaresco, Vigna Rionda, Massolino, Italia, Piemonte – 2020	22
Sangiovese & Blend, Chianti Classico, Isole E Olena Italia, Toscana – 2020	30

BEERS

Asahi	9
Menabrea	9
Ichnusa non Filtrata	9
Olonella Stout	13
White Ale	13
Tarciso Session IPA	13

SOFT DRINK

Cugini Caruso Orange soda	8
Cugini Caruso Chinotto Italian Character	8
Cugini Caruso Tangerine soda	8
Cugini Caruso Lemonade	8
Coca Cola	8
Coca Cola Zero	8
Tassoni Cedrata	8
Tassoni Organic Ginger Beer	8
Tassoni Organic Ginger Ale	8
Tassoni Tonic Super Fine	8
Three Cent Pink Grapefruit	8
Three Cent Cherry Soda	8

FRUIT JUICES & NECTARS

COLZANI SELECTION

Orange	8
Pineapple	8
Apricot	8
Blueberry	8
Tomato	8
Grapefruit	8
White Peach	8

WATER

Surgiva Still 0,50	8
Surgiva Sparkling 0.50	8
Surgiva Still 0,25	5
Surgiva Sparkling 0,25	5
Perrier	7

MANGIARE AL BAR

TO SHARE

Pinzimonio c served with Laudemio olive oil	15
Chickpea hummus G C SE SO2 Chickpea cream, peperone crusco, Laudemio olive oil	15
Mini Maritozzi with Fassona beef tartare G E F S SO2 Savory Maritozzo, Piedmontese Fassona beef* tartare, capers, herring roe	22
Selection of Parmigiano Reggiano aged 24-48-60 months D G "Montanari e Gruzza" cheese factory	22
Truffle Club G E D M SO2 Ham, sweet provola, black truffle, truffle mayonnaise	28
The Veg Club G E D M SO2 Red aubergines in oil, Pecorino cheese from Pienza, mayonnaise with dried tomatoes	22
Lobster roll G C R E F N D C M SO2 Marinated lobster, brioche bread, celeriac, Tropea onions, lime	25
Vitello Tonnato E F M SO2 Roasted veal, Tuna sauce, capers and anchovies	18
Violet prawns from Mazara del Vallo CR SO2 Violet prawns*, fennel, radishes and lemon dressing	35
Bluefin tuna* sashimi from the Mediterranean sea F N SO2 Red tuna fillet*, oranges, jalapeño and toasted almonds	25

G - Gluten | D - Dairy products | N - Contains nuts | A - Peanuts | V - Vegetarian | VG - Vegan | E - Egg and derivatives |
S - Soya and derivatives | SE - Sesame | M - Mustard | C - Celery | ML - Molluscs | F - Fish | CR - Crustaceans
SO2 - Sulfur Dioxide and Sulphites | GF - Gluten Free | LP - Lupins

We inform our kind customers that some commonly used raw materials are among the allergenic substances indicated by the EC Reg. Directive 1169/2011. It is not possible to exclude the total absence of one or more allergens. For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff.
Some products are subjected to negative temperature blast chilling on site, to guarantee quality and safety for greater consumer protection.
The fish intended to be consumed raw or practically raw has been subjected to preventive reclamation treatment in compliance with the requirements of EC Regulation 853/2004, annex III, section VIII, chapter 3, letter D, point 3. *Frozen product.

COLD CUTS

All our cold cuts are accompanied by Giardiniera from the Morgan company

Mangalica ham, aged 24 months ^{SO2}	30
Seasoned capocollo, Jolanda de Colò selection ^{SO2}	26
Artisanal Chiavennesca Bresaola ^{SO2}	24

SALADS

Marinetti Salad ^{D SO2} "La Cancellese" buffalo mozzarella, marinated tomatoes, shallots and basil	24
Quinoa Salad ^{SO2} Multicolored quinoa, cherry tomatoes, avocado and pickled turnips	18
Cordusio salad ^{G E F D M SO2} Chicken breast, croutons, guanciale, anchovies, Caesar sauce and parmesan aged 24 months	20

DESSERTS

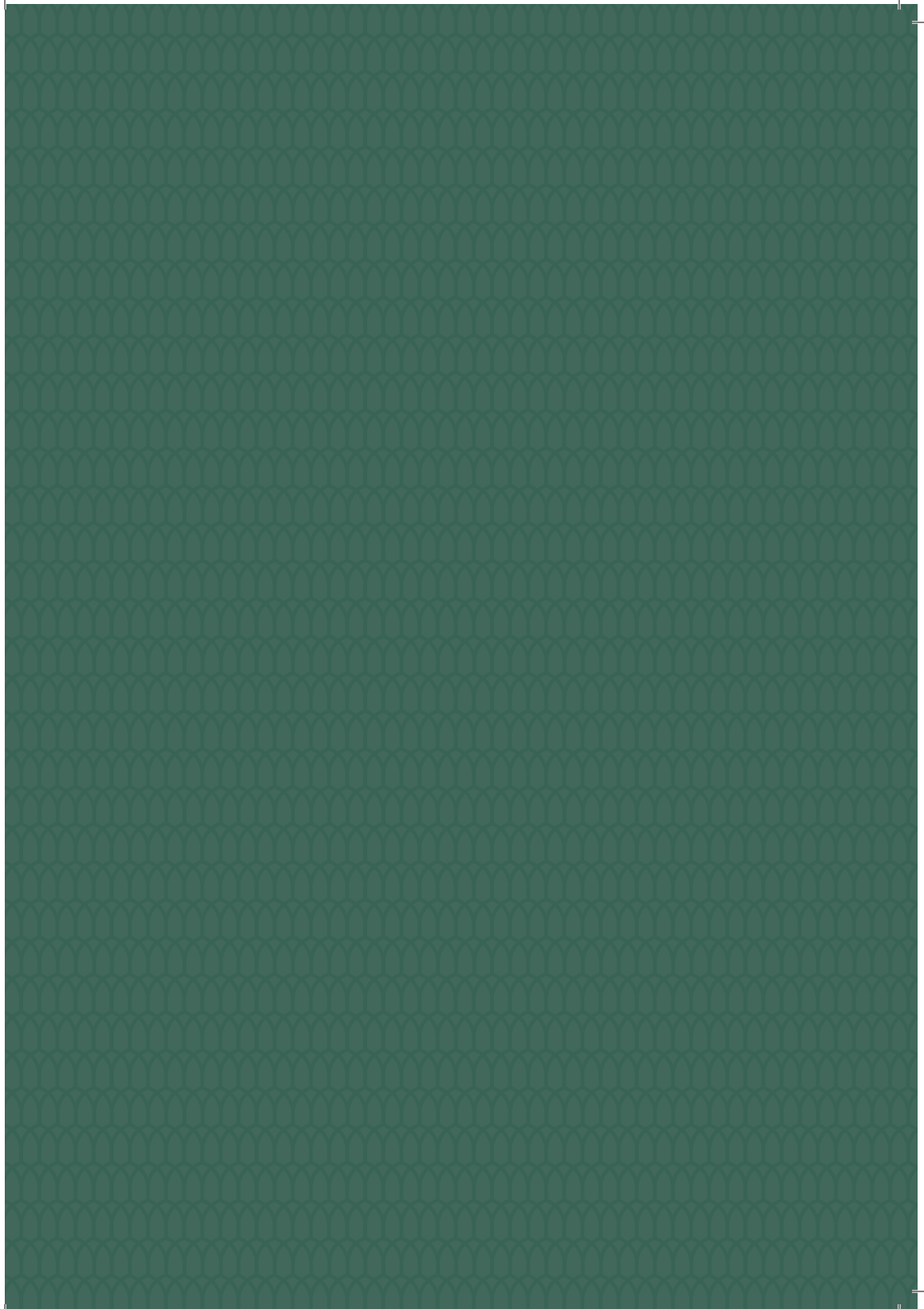
Sgroppino ^{G E N D SO2} Emilio Panzardi lemon sorbetto from Sorrento, Fior di Latte Emilio Panzardi , Mamma Mia Limoncello, Ca' del Bosco Cuvée Prestige	12
Bonet with Almonds and Cocoa ^{G E N D SO2} Almond and bitter cocoa pudding, caramel and amaretti	12
Rum Babà ^{G L E SO2} Traditional Rum Babà with vanilla cream and red berries	12

G - Glutine | D - Latticini | N - Contiene frutta a guscio | A - Arachidi | V - Vegetariano | VG - Vegano | E - Uovo e derivati
S - Soia e derivati | SE - Sesamo | M - Senape | C - Sedano | ML - Molluschi | F - Pesce | CR - Crostacei
SO2 - Anidride Solforosa e Solfiti | GF - Senza Glutine | LP - Lupini

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As you embark on a delicious journey of flavours and experiences at Giardino Cordusio, we hope your experience was truly remarkable. Your presence has enriched our retreat, and we invite you to remain in contact with us to explore more culinary delights and captivating offers. Stay in touch and follow us to stay updated on our latest creations, events, and moments of indulgence. Giardino Cordusio is more than a destination; it is a tapestry of memories waiting to be woven. It was a pleasure having you with us and we look forward to welcoming you to our garden-inspired retreat soon.





GIARDINO
CORDUSIO