



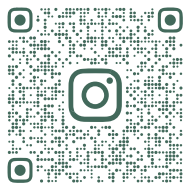
## WELCOME TO GIARDINO CORDUSIO.

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, Sei Bellissimi Belli-no, White Peach Foam

DOMENICA AL MARE 15

Colzani Pineapple, Coconut, Oat

SPUMA 15

Colzani Blueberry, Sei Bellissimi Rossi-No,  
Galvanina Citronade BIO

MELOMULE 15

Colzani Pomegranate, Galvanina Ginger Beer BIO, Lime

PALO-MI 15

Colzani 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 2 13

Tanqueray 13

## OUR SEASONAL SIGNATURES

### GIARDINO'S FIZZ

22

Engine Gin, Lemongrass&Mandarin Cordial, Yellow Chartreuse,  
Ancho Reyes Verde, Liquori Dell'Etna Mandarino

### ITALIAN 75

22

Altamura Vodka, Apple&Eucalyptus Cordial,  
Liquori dell'Etna alla Mela, Ferrari Maximum

### DEFINETELY NOT A NEGRONI

22

Tanqueray No.TEN, Campari, Mancino Bianco Ambrato,  
Mancino Kopi, Cocoa-nut Milk Wash

### IMPROVED FASHIONED

22

The Busker Triple Cask, Laphroaig 10yo,  
Beetroot&Red Fruits Shrub, Umami Licorice Bitter

## MARTINI ALTAR

TUXEDO 18

Portobello Road Gin Old Tom, Mancino Vermouth Secco,  
Maraschino, Absinthe, Bob's Bitter Orange & Mandarin

VESPER 2023 18

Altamura Vodka, Mancino Vermouth Bianco Ambrato,  
Mancino Vermouth Secco

DRY MARTINI CORDUSIO 18

Tanqueray No.TEN, Mancino Vermouth Secco,  
Essentia Bergamotto

GIBSON 18

Tanqueray No.TEN, Mancino Vermouth Secco,  
Morgan's Baby White Onion

HANKY PANKY 20

Mancino Vermouth Rosso, Tanqueray No.TEN, Fernet Hunter

MARTINEZ 20

Tanqueray No.TEN, 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 Bianco, Mancino Vermouth Rosso, Bob's Bitter Orange & Mandarin

### GUIDONI 22

Macallan 12 Double Cask, Bob's Bitter Orange & Mandarin, Mancino Vermouth Chinato, Rinomato Bitter Scuro

### NEGRONI BIANCO 20

Rinomato Americano Bianco, Mancino Vermouth Secco, Roku Gin, Fee Brothers Peach Bitter

### 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

<b>BELLINI</b>	16
White Peach, Jeio DOCG Bisol	
<b>NEGRONI SBAGLIATO</b>	16
Campari, Mancino Vermouth Rosso, Jeio DOCG Bisol	
<b>C&amp;C (CAMPARI SHAKERATO &amp; CILIEGIA)</b>	16
Campari, Marendry, Liquori dell'Etna Ciliegia Dop	
<b>BICICLETTA</b>	16
Campari, Lis Neris Pinot Grigio, Liquori dell'Etna Fragola	
<b>MILANO - TORINO</b>	16
Bitter House Blend, Mancino Vermouth Rosso	
<b>CHINA COCKTAIL</b>	18
Mancino Vermouth Secco, Mancino Vermouth Bianco Ambrato, Clementi China	
<b>IL DECISONE</b>	18
Brugal 1888, Mancino Vermouth Chinato, Liquore dell'Etna Mandarino Marzola Dop	
<b>MILANO MILANO 1927</b>	20
Bitter Campari, Rabarbaro Zucca, Seltz	
<b>INVENTINA</b>	20
Ingham Marsala, da chiedere, Galvanina Pink Grapefruit Soda	

## SPRITZES

<b>LAMBRUSCO</b>	16
Lambrusco Sorbara Christian Bellei, Marendry Fabbri, Three Cents Cherry Soda	
<b>SOAVE</b>	16
Soave Classico Tamellini, Rinomato Americano Bianco, Galvanina Citronade BIO, Zafferano Argalà	
<b>BARBERA</b>	16
Ratafia Rossi, Rinomato Bitter Scuro, Galvanina Classic Tonic BIO	
<b>PRIMITIVO</b>	16
Negroamaro Rosato Mjere, Mancino Vermouth Sakura, Galvanina Pink Grapefruit soda BIO	

## TAP COCKTAILS

### FRENI E FRIZIONI BAR SELECTION

Hugo	16
Americano	16

## BITTER & LOVE

CARATTERE ITALIANO 16

Contratto Fernet, Galvanina Chinotto BIO

SICILIAN NEGRONI 18

Mancino Vermouth Rosso, Campari, Amara, Ingham Marsala

AMARETTO SOUR 16

Amaretto Adriatico, Limone di Sorrento IGP

MANHATTAN 1939 18

Elijah Craig Bourbon, Mancino Vermouth Chinato,  
Liquori dell'Etna Ciliegia DOP, Lucano Essenza

BROOKLYN COCKTAIL 1914 22

Mitcher's 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
Cynar 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
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

## PORTO, SHERRY & MARSALA

Cesar Florido Fino En Rama Pena del Aguila	13
Ingham Marsala	13

## LIQUOR & BITTER

Adriatico Amaretto	10
Adriatico Latte di Mandorla	10
Argalà Zafferano	10
Argalà Pastis	10
Doragrossa Bareskten Absinte	10
Mamma Mia Limoncello	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
Galliano l'Autentico	10
Venturo Aperitivo Mediterraneo	10

## GIN

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

## VODKA

Altamura Vodka	16
Ketel One	16
Vulcanica Vodka Siciliana	16
Tito's Hand Made	16
Vodka Berto	16
Konik's Tail	18
Potocki	18
Belvedere	18
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
Viviana Reposado	18
Casa Dragones Anejo	35
Los Siete Misterios Doba	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

## SUGAR CANE

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
Matusalem 23 Yo	25
Zacapa Edition Negra	25
Zacapa 23	20
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.

15ml

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

Single Malt, Speyside, Vintage 1997

*Sweet, floral, lightly spiced and creamy*

99

<b>Ledaig, 2021 Edition, A.b.v. 49%</b> Single Malt, Island, Vintage 1992 <i>Citric, round and ethereal profile</i>	75
<b>Fettercairn, 2017 Edition, A.b.v. 45%</b> Single Malt, Highland, Vintage 1995 <i>Sweet, creamy, vigorous and persistent</i>	35
<b>Royal Brackla, Edition 2022, A.b.v. 57%</b> Single Malt, Highland, Vintage 2008 <i>Wild flowers, cotton candy and lemony</i>	35
<b>Braeval, 2018 Edition, A.b.v. 49.50%</b> Single Malt, Speyside, Vintage 1994 <i>Spring flowers, Mediterranean herbs and dark chocolate</i>	40
<b>Glenburgie, 2016 Edition, A.b.v. 45%</b> Single Malt, Speyside, Vintage 1995 <i>Balsamic and peppery with hints of liquorice</i>	25
<b>Spey, 2022 Edition, A.b.v. 45%</b> Single Malt, Speyside, Vintage 1999 <i>Hints of Sherry, creamy and slightly citrusy</i>	15
<b>Cambus, 2018 Edition, A.b.v. 45%</b> 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
Macallan 25 Yo	650

## BLENDED

Johnnie Walker Black	16
Rock Island Sherry Blended Whisky	16
Chivas 18 Yo	18
Compas Box the Peat Monster	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
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

Gaja Grappa Invecchiata di Barbaresco 15

## PISCO

Pisco Mosto Verde Italia 16

Pisco Fontana Acholado 16

Pisco Quebranta 16

## WINES BY THE GLASS

### BUBBLES

125ml

#### **Franciacorta Docg**

Contadi Castaldi, <i>Blànc</i> , Extra Brut, 2019	16.00
Bellavista, <i>Alma Assemblage 1</i> , Extra Brut, NV	17.00
Ca' Del Bosco, <i>Cuvée Prestige</i> , Extra Brut, 46 <sup>a</sup> Edizione	19.00
Bellavista, <i>Alma Assemblage 1</i> , Rosé, NV	21.00

#### **Trento Doc**

Ferrari, <i>Perlè Bianco Riserva</i> , Brut, 2016	23.00
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#### **Champagne**

André Jacquart, Premier Cru, <i>Vertus Experience</i> , Blanc de Blancs, Extra Brut, NV	24.00
André Jacquart, Premier Cru, <i>Rosé Experience</i> , Rosé de Saignee, Extra Brut, NV	30.00

### WHITE WINES

125ml

Ceretto, <i>Arneis Blangé</i> , 2022 Langhe Doc, Piedmont, Italy "Arneis"	14.00
Domaine George, Chablis, <i>Vielles Vignes</i> , 2022 Burgundy, France "Chardonnay"	16.00
Gaja, <i>Idda</i> , 2022 Etna Doc, Sicily, Italy "Carricante"	19.00
Quintodecimo, <i>Exultet</i> , 2023 Fiano di Avellino Doc, Campania, Italy "Fiano" <small>CORAVIN</small>	23.00
Pascal Jolivet, Sancerre, <i>Le Chêne Marchand</i> , 2022 Loire Valley, France "Sauvignon Blanc" <small>CORAVIN</small>	26.00

## ROSÉ WINES

125ml

Minuty, *Prestige*, 2022

14.00

Provance, France "Grenache, Syrah Blend"

Tormaresca, *Furia di Calafuria*, 2022

16.00

Salento Igt, Puglia, Italy "Negramaro, Syrah Blend"

## RED WINES

125ml

Massolino, Nebbiolo, 2022

14.00

Langhe Doc, Piedmont, Italy "Nebbiolo"

Isole e Olena, Chianti Classico, 2020

16.00

Tuscany, Italy "Sangiovese"

Albert Bichot, Bourgogne, *Origines*, 2021

19.00

Burgundy, France "Pinot Noir"

Giovanni Montisci, *Barrosu*, 2022

24.00

Cannonau di Sardegna Igt, Sardinia, Italy "Cannonau" 

Bodega Benjamin de Rothschild & Vega Sicilia,  
*Macán Clásico*, 2019

34.00

Rioja, Spain "Tempranillo" 

Tenuta Tignanello, *Tignanello*, 2020

46.00


Tuscany, Italy "Sangiovese Blend" 

## SWEET WINE

100ml

Donnafugata, *Ben Ryé*, 2021

25.00

Passito di Pantelleria Doc, Sicily, Italy "Zibibbo" 

## FORTIFIED WINES

100ml

Cantine Florio, Marsala Dolce, Superiore, 2017

15.00

Marsala Doc, Sicily, Italy "Marsala Blend "

Fonseca, 10 Years Old, Tawny Port

21.00

Douro, Portugal "Touriga National, Tinto Roriz Blend "

## BEERS

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

## SOFT DRINK

Galvanina Pink Grapefruit BIO	8
Galvanina Classic Tonic BIO	8
Galvanina Ginger Beer BIO	8
Galvanina Ginger Ale BIO	8
Galvanina Orangeade BIO	8
Galvanina Chinotto BIO	8
Galvanina Mandarin and Prickly Pear BIO	8
Galvanina Lemonade BIO	8
Galvanina Citronade BIO	8
Coca Cola	8
Coca Cola Zero	8
Three Cent Cherry Soda	8

## FRUIT JUICES & NECTARS

### COLZANI SELECTION

Orange	8
Pineapple	8
Apricot	8
Blueberry	8
Tomato	8
Pink 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

## FROM "VIA DEL TÈ"

### TÈ

English Breakfast	10
Earl Grey	10
Jasmine	10

## THE FINEST SELECTION FROM "VIA DEL TÈ"

Giardini Segreti, Lago Delle Ninfee	12
Le Signore Delle Camelie, Violetta	12
Aria, Italian green tea	12

### INFUSIONS

Chamomile	9,50
Fennel and licorice	9,50
Berries	9,50
Ginger Lemon	9,50

*Pair your relaxing moment with:*

Plain croissant <small>(G D E SO2 N)</small>	2,5
Pain au chocolat <small>(G D E SO2 N)</small>	3,5
Stuffed croissants available upon request <small>(G D E SO2 N)</small>	3,5

*Available until 6 pm*

<b>Monoportions</b> <small>(G D E SO2 N)</small>	<b>8</b>
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*The monoportions change with the seasons*

*Available until 6 pm*

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

## MANGIARE AL BAR

### TO SHARE

<b>Pinzimonio</b> (C)	14
served with Laudemio extra virgin olive oil	
<b>Chickpea hummus</b> (G C SE SO2)	14
Chickpea cream, peperone crusco and Laudemio olive oil	
<b>Pane croccante, Burro e acciughe del Cantabrico</b> (F G SO2 D)	14
Crunchy sourdough, home made butter and Cantabrian anchovies	
<b>Focaccia barese</b> (G SO2)	12
Home made focaccia with datterini tomatoes and extra virgin olive oil	
<b>Truffle Club</b> (G E D M SO2)	28
Baked ham, fontina, black truffle and black truffle dressing	
<b>Vitello Tonnato</b> (E F M SO2)	16
Roasted veal, tuna sauce, capers and anchovies	
<b>Crudo di gamberi* di Mazara del Vallo</b> (CR D SO2 F)	35
Raw violet prawns, greek yogurt, mandarin and cucumber	
<b>Sashimi di tonno* rosso</b> (F G SO2 S)	18
Yuzu emulsion, pickled radishes and bresaola	

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.:



## SALADS & COLD CUTS

<b>Insalata di zucca e radicchio</b> <small>(S02)</small>	<b>18</b>
Delica roasted pumpkin, radicchio and dukkha spices	
<b>La caprese</b> <small>(D S02)</small>	<b>20</b>
Buffalo mozzarella, marinated tomatoes, shallots and basil	
<b>Prosciutto crudo di Mangalica stagionato 24 mesi</b> <small>(S02)</small>	<b>20</b>
<b>Capocollo stagionato, selezione Jolanda de Colò</b> <small>(S02)</small>	<b>14</b>
<b>Bresaola Chiavennese "Nobili"</b> <small>(S02)</small>	<b>14</b>

## HOT DISHES

<b>Ratatouille</b> <small>(N S02)</small>	<b>18</b>
Aubergines, tomatoes, courgettes and toasted hazelnut	
<b>Cacio e pepe tortelli</b> <small>(G D S02)</small>	<b>22</b>
Egg pasta filled with cacio e pepe and smoked duck	
<b>Tagliolini pasta, seaweeds and Caviar ARS da Vinci royal</b> <small>(G D F E S02)</small>	<b>40</b>
Eggs pasta, seaweed butter and sturgeon roe da Vinci Royal	

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S02 - Anidride Solforosa e Solfiti | GF - Senza Glutine | LP - Lupini

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## CHEESE & DESSERT

<b>Cheese selection</b>	<b>24</b>
Matico fiorito, Groviera fiorito, Blu tunt with apricot compote	
<b>Macedonia</b>	<b>10</b>
Fruit salad with a light vanilla and citrus dressing	
<b>Chocolate mousse with hazelnuts</b>	<b>10</b>
Chantilly cream	
<b>Small pastisserie selection</b> (G E D S O2 N)	<b>8</b>
Custard cream cannoncino, fruit tart, Custard cream bignè	

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.

