

LUNCH

at

GIARDINO
CORDUSIO

BISTRO & COCKTAIL BAR



LUNCH

From Monday to Saturday 12 pm - 15 pm

SALADS AND CARPACCIO

Pumpkin and radicchio salad (N, SO2, SE)

Pumpkin delica, radicchio salad, dukkha

Carpaccio di bresaola Chiavennasca (D, E, M, SO2)

Beef bresaola carpaccio, Parmesan 24 months and rocket mayonnaise

FIRST DISHES

Carrot soup (G, D, SO2)

Ginger-flavoured, bread croutons and goat cheese

Tagliolini al pomodoro (G, D, E, SO2)

Fresh egg pasta, datterino tomato sauce, datterini confit and basil

Ravioli Cacio e pepe (G, D, SO2)

Egg pasta filled with cacio e pepe, smoked duck

MAIN DISHES

Veal cheek hunterstyle (D, SO2, G, C)

served with corn polenta

Salmon fillet (D, F, SO2, S)

Slowcooked, potato cream with horseradish, soya and spring onion

1 DISH, WATER, COFFEE AND COVER CHARGE: 35€

2 DISH, WATER, COFFEE AND COVER CHARGE: 50 €

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

Our fish and coffee come from sustainable sources, ensuring freshness and respect for the environment

NIBBLES

To share

Pinzimonio (C) served with Laudemio extra virgin olive oil	14
Chickpea hummus (G C SE SO2) Chickpea cream, peperone crusco and Laudemio olive oil	14
Cantabrian anchovies, bread and butter (F G SO2 D) Crunchy sourdough, home made butter and Cantabrian anchovies	14
Focaccia barese (G SO2) Home made focaccia with datterini tomatoes and extra virgin olive oil	12
Truffle Club (G E D M SO2) Baked ham, fontina, black truffle and black truffle dressing	28
Vitello Tonnato (E F M SO2) Roasted veal, tuna sauce, capers and anchovies	16
Red Eggplant Veg Club Sandwich (G E D M SO2) Marinated red aubergines, pecorino di Pienza and sundried tomato mayo	22

COLD CUTS

Prosciutto crudo di Mangalica stagionato 24 mesi (SO2)	20
Capocollo stagionato, selezione Jolanda de Colò (SO2)	14
Bresaola Chiavennesca "Nobili" (SO2)	14

CHEESE & DESSERT

Cheese selection (D) Matico fiorito, Groviera fiorito, Blu tunt with apricot compote	24
Macedonia (SO2) Fruit salad with a light vanilla and citrus dressing	10
Chocolate mousse with hazelnuts (N SO2 D) Chantilly cream	10
Small pastisserie selection (G E D SO2) Custard cream cannoccino, fruit tart, custard cream bigné	8



GIARDINO CORDUSIO

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We inform our kind customers that some commonly used raw materials are among the allergenic substances indicated by the EC Reg. Directive 2011/1169. 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 2004/853, annex III, section VIII, chapter 3, letter D, point 3.: