



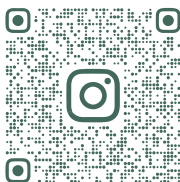
WELCOME TO GIARDINO CORDUSIO.

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

NIBBLES

TO SHARE

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

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

Fish, coffee and tea are sustainable and locally sourced

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.*

COLD CUTS

Prosciutto crudo di Mangalica stagionato 24 mesi <small>(S02)</small>	20
Capocollo stagionato, selezione Jolanda de Colò <small>(S02)</small>	14
Bresaola Chiavennesca "Nobili" <small>(S02)</small>	14

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

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CHEESE & DESSERT

Cheese selection (D SO2) 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 (D SO2 N) Chantilly cream	10
Small pastisserie selection (G E D SO2 N) Custard cream cannoncino, fruit tart, custard cream bignè	8

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.

