

LUNCH

*at*

GIARDINO  
CORDUSIO

BISTRO & COCKTAIL BAR



# LUNCH

AVAILABLE FROM 12 AM TO 3 PM

## SALADS AND CARPACCIO

Carrot and dukkah salad (N, SO2, SE)

Cooked and raw carrots, pickled, coconut yogurt and dukkah

Smoked tuna carpaccio (F, SO2)

Smoked tuna carpaccio, red oranges and mediterranean dressing

## FIRST DISHES

Chickpea, black cabbage and guanciale soup (SO2, G)

Chickpeas, black cabbage, homemade bread croutons and guanciale

Livornese style tagliolini (G, D, E, SO2)

Tagliolini, tomato sauce, olives, red onions and basil

Ravioli cacio e pepe (G, D, SO2, E)

Egg pasta filled with cacio e pepe, smoked duck

## MAIN DISHES

Confit pig belly (D, SO2, G, C)

Confit pig and mashed potatoes with herbs

Grilled swordfish fillet (D, F, SO2, G)

Swordfish, sautéed chard, lemon and parsley

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, blutunt 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

BISTRO & COCKTAIL BAR

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.\*