



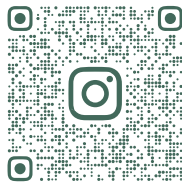
WELCOME TO GIARDINO CORDUSIO.

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



SEASONAL COCKTAILS

Seasons change, flavors remain: the Giardino Cordusio team presents a new cocktail selection that pays tribute to the aromas best representing the essence of each season, highlighting four special ingredients that express nature with character, elegance and creativity.



SPRING

RHUBARB - WHITE TEA - ELDERFLOWER

Fresh, floral, dreamy.

The awakening of nature takes shape in a liquid bouquet where rhubarb meets the delicacy of white tea and the fragrant lightness of elderflower. A sip of spring.

EQUINOZIO

22

Tanqueray No.10, Pisco, Rhubarb, White Tea, Elderflowers, Chocolate bitter

DOPO LA PIOGGIA

22

Ketel One Vodka, Rhubarb, White Tea, Elderflowers, Amaro Amara, Homemade Strawberry Rosé Wine



SUMMER

STRAWBERRY - UMEBOSHI - CHIPOTLE

An explosive encounter between sweetness, acidity and fire. Strawberry is unexpectedly captivated by the fermented note of umeboshi and the smoky touch of chipotle. This is Giardino Cordusio's take on summer: vibrant, unconventional, irresistible.

TRAMONTO SUL GIARDINO

22

Martini Bitter Riserva, Select Bitter, Strawberry, Umeboshi, Chipotle, Noilly Prat Dry, Tomato Water

CREPUSCOLO

22

Casamigos Blanco, Cachaca Leblon, Peach Liquor, Strawberry, Umeboshi, Chipotle, Homemade Pink Grapefruit Soda





AUTUMN

ALMONDS - JASMINE FLOWERS - FIG LEAVES

Soft, green, poetic.

The roundness of almond meets the fragrance of jasmine and the essence of fig leaves. A delicate and sensual balance that unfolds the magic of autumn.

UN RICORDO

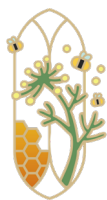
22

Cachaca Leblon, Tanqueray No.TEN, Fava Tonka Liqueur, Jasmine Flower, Fig Leaves, Almonds

SELENE

22

Bacardi Heritage, Bergamot Liqueur, Jasmine Flower, Fig Leaves, Almonds, Orange Blossom Water, China Martini, Seltz



WINTER

FENNEL - POLLEN

Intense, balsamic, unexpected.

Wild fennel paves the way for a deep, aromatic winter, softened by the golden touch of pollen. A contrast that warms, surprises and leaves a lasting feeling.

MIELE D'INVERNO

22

Santa Teresa 1796, Venturo Aperitivo Mediterraneo, Martini Ambrato, Martini Bitter Riserva, Fennel, Pollen, Peychaud's Bitter

EPPURE PRIMAVERA

22

Johnnie Walker Black Label, Roe & Co., Bulleit Bourbon, Fennel, Pollen, Amaro Lucano Anniversario, Ardbeg 10 YO Coffee Infused



SALUTARI

SERA DESTATE 15

Tanqueray 0.0%, Blueberry Juice, Rosemary Agave Syrup,
Lime Juice, Galvanina Ginger Beer

ODE AL SOLE 15

Martini Vibrante, SeiBellissimo Rossi-No, Galvanina Ginger Ale

SABATO DEL VILLAGGIO 15

Seedlip Grove 42, Lapsang Souchong Citrus Cordial,
Galvanina Tonic Water

ARCOBALENO 15

Seedlip Garden 108, Raspberry Syrup, Pink Grapefruit Juice,
Matcha Tea

EVA 15

Seedlip Spice 94, Apple Juice, Lime, Soda, Black Pepper

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

Tanqueray 0.0% 13

Martini Floreale 13

Martini Vibrante 13

MARTINI ALTAR

TUXEDO	18
Tanqueray No.TEN, Noilly Prat, Maraschino, Absinthe, Bob's Bitter Orange & Mandarin	
VESPER 2023	18
Ketel One Vodka, Martini Riserva Ambrato, Noilly Prat	
DRY MARTINI CORDUSIO	18
Tanqueray No.TEN, Noilly Prat, Essentia Bergamotto	
GIBSON	18
Tanqueray No.TEN, Noilly Prat, Morgan's Baby White Onion	
HANKY PANKY	20
Martini Rubino Riserva, Tanqueray No.TEN, Fernet Hunter	
MARTINEZ	20
Tanqueray No.TEN, Martini Rubino Riserva, Maraschino, Liquori dell'Etna Orange, Bob's Bitter Orange & Mandarin	
CLASSIC COCKTAIL MARTINIS	20

NEGRONI COLLECTIONS

NEGRONI IN ANFORA 22

Martini Rubino Riserva, Martini Ambrato Riserva, China Martini, Tanqueray No.TEN, Martini Bitter Riserva, Cocchi Americano Bianco

VINTAGE NEGRONI 20

Tanqueray No.TEN, Bitter Martini Riserva, Cocchi Americano Bianco, Martini Rubino Riserva, Bob's Bitter Orange & Mandarin

GUIDONI 22

Zacapa Solera Gran Reserva, Chocolate Bitter, Martini Rubino Riserva, Pimento Liqueur, Martini Bitter Riserva

NEGRONI BIANCO 20

Cocchi Americano Bianco, Noilly Prat, Roku Gin, Fee Brothers Peach Bitter

NEGRONI DAL MESSCO 20

Bitter Martini Riserva, Martini Rubino Riserva, Don Julio Blanco, Lime, Lemongrass

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	
C&C (CAMPARI SHAKERATO & CILIEGIA)	16
Campari, Marendry, Liquori dell'Etna Cherry DOP	
BICICLETTA	16
Campari, Lis Neris Pinot Grigio, Liquori dell'Etna Strawberry	
MILANO - TORINO	16
Bitter House Blend, Martini Rubino Riserva	
MILANO MILANO 1927	20
Campari, Rabarbaro Zucca, Seltz	
INVENTINA	20
Marsala DOC, Martini Bitter Riserva, Galvanina Pink Grapefruit Soda	

SPRITZES

LAMBRUSCO

16

Lambrusco Sorbara Christian Bellei, Marendry Fabbri,
Three Cents Cherry Soda

SOAVE

16

Soave Classico Tamellini, Cocchi Americano Bianco,
Galvanina Citronade BIO, Zafferano Argalà

VENTURO

16

Venturo Aperitivo Mediterraneo, Prosecco Valdobbiadene, Soda

PRIMITIVO

16

Hofstatter Lagrein Rosé, Martini Floreale,
Galvanina Pink Grapefruit Soda BIO

TAP COCKTAILS

St-Germain Hugo

16

Martini Americano

16

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
China Martini	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
Amaro Nonino Quintessentia	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

Martini Ambrato Riserva	10
Martini Rubino Riserva	10
Noilly Prat	10
Carpano Antica Formula	10

LIQUOR & BITTER

	50ml
Adriatico Amaretto	10
Adriatico Latte di Mandorla	10
Argalà Zafferano	10
Argalà Pastis	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
Martini Bitter Riserva	10
Tassoni Bitter del Lago	10
Select	10
Zucca Rabarbaro	10
Chartreuse Yellow	12
Chartreuse Green	12
Galliano l'Autentico	10
Venturo Aperitivo Mediterraneo	10

GIN

	50ml
Bombay Sapphire	18
Bombay Sapphire Premier Cru	22
Haymans	18
Citadelle Jardin D'été	18
Tanqueray Dry	18
Tanqueray No. TEN	20
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
Oxley	22
Jinzu	22
Kinotea	22
Monkey 47	22
Kinobi K Kilchoman Cask	22
Plymouth	18
No3 Gin	18

VODKA

	50ml
Altamura Vodka	16
Ketel One	16
Vulcanica Vodka Siciliana	16
Tito's Hand Made	16
Vodka Berto	16
Konik's Tail	18
Haku Vodka	16
Potocki	18
Belvedere	18
Grey Goose	18
Nikka Coffey Vodka	20
Beluga Gold	30

AGAVE

	50ml
Casamigos Blanco	16
Casamigos Reposado	18
Casamigos Añejo	25
Casamigos Mezcal	18
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio Añejo	25
Don Julio 1942	55
Patron Silver	16
Patron Reposado	18
Patron Añejo	25
Patron El Alto	55
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
Clase Azul Reposado	60
Clase Azul Plata	60
Clase Azul Durango	75

SUGAR CANE

	50ml
Santa Teresa 1796	18
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 Solera Gran Reserva	20
Visionaria Zacapa XO	25
Zacapa Royal Gran Reserva	30

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 %

99

Single Malt, Speyside, Vintage 1997

Sweet, floral, lightly spiced and creamy

Ledaig, 2021 Edition, A.b.v. 49% 75
Single Malt, Island, Vintage 1992
Citric, round and ethereal profile

Fettercairn, 2017 Edition, A.b.v. 45% 35
Single Malt, Highland, Vintage 1995
Sweet, creamy, vigorous and persistent

Royal Brackla, Edition 2022, A.b.v. 57% 35
Single Malt, Highland, Vintage 2008
Wild flowers, cotton candy and lemony

Braeval, 2018 Edition, A.b.v. 49.50% 40
Single Malt, Speyside, Vintage 1994
Spring flowers, Mediterranean herbs and dark chocolate

Glenburgie, 2016 Edition, A.b.v. 45% 25
Single Malt, Speyside, Vintage 1995
Balsamic and peppery with hints of liquorice

Spey, 2022 Edition, A.b.v. 45% 15
Single Malt, Speyside, Vintage 1999
Hints of Sherry, creamy and slightly citrusy

Cambus, 2018 Edition, A.b.v. 45% 17
Single Grain, Lowland, Vintage 1990
Exotic dried fruits, black cherry, leather and earth

We serve our special selection in a 15ml measure.

SCOTLAND

	50ml
Aberfeldy 12 Yo	16
Caol Ila 12 Yo	16
Ardbeg 10 Yo	17
Glenscotia 15 Yo	20
Glenmorangie Nectar D'Or	20
Talisker Storm	20
Talisker Skye	20
Lagavulin 16 Yo	25
Macallan 12 Yo	20
Macallan 15 Yo	25
Caol Ila 18 Yo	40
Macallan 18 Yo	55
Caol Ila 25 Yo	99
Talisker 25 Yo	99
Macallan 25 Yo	650

BLENDED

	50ml
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

	50ml
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
Ichiro's Malt And Grain	60
Ichiro's Malt Double Distilleries	60
Ichiro's Malt Double Distilleries 2021	60
Ichiro's Malt Wine Wood Reserve	60
Ichiro's Malt Chichibu	60
Ichiro's Malt M.W.R.	60

TAIWAN

	50ml
Kavalan Port Finish	22
Kavalan Triple Sherry	22
Kavalan Sherry Oak	25

WHISKEY

	50ml
Canadian Club	16
Woodford Reserve	18
Roe & Co.	18
Teeling Small Batch	20
Michter's American	25
Michter's Small Batch	25
Michter's Rye	25
Bulleit Bourbon	16
Bulleit Rye	16
Bulleit Bourbon 10 Yo	18

ACQUAVITE

	50ml
Bareksten Acquavite	15

COGNAC

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

ARMAGNAC

	50ml
Bordeneuve Hors D'age	16

CALVADOS

	50ml
Calvados Selection Christian Drouin	16

BRANDY

	50ml
Villa Zarry Brandy 16 Yo	16
Villa Zarry Brandy 18 Yo Marsala	18

GRAPPA

	50ml
Marchesi De Bianchi Pinot	15
Grappa Delme d'Or Pilzer	15
Nannoni Grappa di Brunello Bianca	15
Gaja Grappa Invecchiata di Barbaresco	15

PISCO

	50ml
Pisco Mosto Verde Italia	16
Pisco Fontana Acholado	16
Pisco Quebranta	16

WINES BY THE GLASS

BUBBLES

125ml

Franciacorta DOCG

Ca' Del Bosco, <i>Cuvée Prestige</i> , Extra Brut, 47 th Edition	by Magnum	17
Bellavista, <i>Alma Assemblage 1</i> , Brut Nature, NV		19
Ca' Del Bosco, <i>Cuvée Prestige</i> , Rosé, Extra Brut, 47 th Edition		21

Trento DOC

Ferrari, <i>Maximum</i> , Blanc De Blancs, Brut, NV	16
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Champagne

Henriot, <i>Souverain</i> , Brut NV	by Magnum	21
Henriot, Rosé, Brut NV		26
Krug, <i>Grande Cuvée</i> , 172 ^{eme} Edition	MV	75

WHITE WINES

125ml

Robert Princic, Gradis'Ciutta, Ribolla Gialla, 2024	12
Collio DOC, Friuli, Italy "Ribolla Gialla"	
Villa della Torre, <i>Selva del Vescovo</i> , Lugana, 2024	13
Lugana DOC, Lombardy, Italy, "Turbiana"	
Domaine Laroche, <i>Les Chanoines</i> , Chablis, 2023	16
Burgundy, France "Chardonnay"	
Gaja, <i>Idda</i> , 2022	19
Etna DOC, Sicily, Italy "Carricante"	
Quintodecimo, <i>Via del Campo</i> , Falanghina, 2024	22
Fiano di Avellino DOC, Campania, Italy "Falanghina"	



ROSÉ WINES

125ml

Maison Saint Aix, *AIX*, 2024 14
Côtes d'Aix-en-Provence, Provence, France "Grenache, Syrah, Cinsault Blend"

RED WINES

125ml

Davide Fregonese, Nebbiolo, 2022 14
Langhe DOC, Piedmont, Italy "Nebbiolo"

Isole e Olena, Chianti Classico DOCG, 2021 16
Tuscany, Italy "Sangiovese"

Albert Bichot, Bourgogne, *Origines*, 2021 19
Burgundy, France "Pinot Noir"

Ceretto, Barbaresco, 2021 24
Barbaresco DOCG, Piedmont, Italy "Nebbiolo"

Bodega Benjamin de Rothschild & Vega Sicilia, 34
Macán Clásico, 2020
Rioja, Spain "Tempranillo" 

Tenuta Tignanello, *Tignanello*, 2022 46
Toscana IGT, Tuscany, Italy "Sangiovese Blend" 

SWEET WINE

100ml

Donnafugata, *Ben Ryé*, 2022 25
Passito di Pantelleria DOC, Sicily, Italy "Zibibbo" 

FORTIFIED WINES

100ml

Cantine Florio, Marsala Dolce, Superiore, 2018 15
Marsala DOC, Sicily, Italy "Marsala Blend "

Fonseca, 10 Years Old, Tawny Port 21
Douro, Portugal "Touriga National, Tinto Roriz Blend "

BEERS

Asahi	9
Menabrea	9
Ichnusa non Filtrata	9
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 Cents Cherry Soda	8

FRUIT JUICES & NECTARS

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

INFUSIONS

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

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

Coffee and tea are sustainable and locally sourced

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
Pane croccante, Burro e acciughe del Cantabrico ^(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, sundried tomato mayo	22

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 (S02)	20
Capocollo stagionato, selezione Jolanda de Colò (S02)	14
Bresaola Chiavennesca "Nobili" (S02)	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) **24**

Matico fiorito, groviera fiorito, blu tunt with apricot compote

Macedonia (SO2) **10**

Fruit salad with a light vanilla and citrus dressing

Chocolate mousse with hazelnuts (D SO2 N) **10**

Chantilly cream

Small pastisserie selection (G E D SO2 N) **8**

Custard cream cannoncino, fruit tart, custard cream bignè

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

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.

