

NIBBLES

TO SHARE

- Pinzimonio** (C) **14**
Served with Laudemio extra virgin olive oil
- Green peas hummus** (G C SE SO2) **14**
Cold pea purée, tahina, lime, fresh pea salad
- Focaccia barese** (G SO2) **10**
Home made focaccia with datterini tomatoes, extra virgin olive oil
- Mini maritozzi** (CR F SO2 G D E) **16**
Raw pink prawns tartare, radishes and "colatura di alici" in a mini brioche bun
- Fritto di mare** (G D E SO2 F CR M) **18**
Fried seafood mix, with prawns and squid, paprika mayonnaise
- Cordusio Club** (G D E SO2 M) **24**
Local bresaola beef, buffalo mozzarella, lettuce, tomato and oregano in a soft white bread
(Vegetarian and vegan options available)
- Truffle Club** (G E D M SO2) **28**
Baked ham, fontina, black truffle, black truffle dressing

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 <small>(S02)</small> Aged 24 months	20
Bresaola Chiavennasca <small>(S02)</small> From Valtellina, with extra virgin olive oil	14
Smoked swordfish <small>(F S02 N)</small> Walnuts, grapefruit, olive oil	24

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DESSERT

Macedonia <small>(SO2)</small>	10
Fruit salad with a light vanilla and citrus dressing	
Coppa Solero <small>(D SO2 N)</small>	12
Vanilla panna cotta, mango and passion fruit salad	
Small patisserie selection <small>(G D E N SO2)</small>	10
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.

