

LUNCH

at

GIARDINO
CORDUSIO

BISTRO & COCKTAIL BAR



LUNCH

AVAILABLE FROM 12PM TO 3PM

SALADS AND CARPACCIO

Beef tartare (E, SO2, G, M)

Beef tartare, smoked yolk, crispy spelt, dijon mustard

Quinoa salad (D, SO2)

Quinoa salad, avocado, yogurt, radishes

FIRST DISHES

Gnocchi (G, D, E, SO2)

Gnocchi, robiola cheese and spring vegetables

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

Cacio e pepe ravioli, confit tomatoes, basil, red vinegar

SECOND DISHES

Pan fried tuna (F, SO2, S)

Pan fried tuna loin, citrus, fennel

Veal cheek (C, SO2, D, N, GF)

Veal cheek, asparagus

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

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

COLD CUTS

Prosciutto Crudo di Mangalica (SO2) Aged 24 months	20
Bresaola Chiavennasca (SO2) From Valtellina, with extra virgin olive oil	14
Smoked swordfish (F, SO2, N) Walnuts, grapefruit, olive oil	24

DESSERT

Macedonia (SO2) Fruit salad with a light vanilla and citrus dressing	10
Coppa Solero (D, SO2, N) Vanilla panna cotta, mango and passion fruit salad	12
Small pastisserie selection (G, E, D, SO2) Custard cream cannoncino, fruit tart, custard cream bignè	10



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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."