



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.“

LUNCH

at

GIARDINO CORDUSIO

BISTRO & COCKTAIL BAR



LUNCH

Monday to Friday
from 12pm to 3pm

SALADS AND SANDWICHES

Burrata Caprese (SO2 D)

Burrata cheese from puglia, heritage tomatoes, rocket pesto, shallot

Cordusio Caesar Salad (G E F SO2 M)

Lettuce, parmesan, anchovies, warm chicken breast, bacon, crutons and house caesar dressing

Nicoise salad (F SO2 N S E SE)

Confit tuna, lettuce salad, quail eggs, almond dressing, grapefruit, house togarashi

The Greenhouse Club (G D E SO2)

Shokupan, basil mayonnaise, shredded aubergines, confit tomatoes, pecorino

All sandwiches are served with potato chips.

HOT DISHES

Tagliolini del giardino doppio pomodoro (D G E SO2)

Tagliolini pasta, confit tomato sauce, yellow tomatoes, parmesan, basil

Ravioli cacio e pepe (G E D SO2)

Ravioli pasta filled with pecorino cheese, goose ham, parsley

Stuffed chicken breast (G E N S D C M SE SO2)

Foie gras, apricots, pinenuts

Pan fried salmon fillet (F D SO2)

Roasted salmon, beetroots, hay creme fraiche, dill oil, salmon roe

1 DISH, WATER, COFFEE AND COVER CHARGE: 35€
2 DISHES, WATER, COFFEE AND COVER CHARGE: 45€

G - Gluten | D - Dairy products | N - Contains nuts | A - Peanuts | 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 | LP - Lupins

NIBBLES

To share

Pickled roots salad (SO2 C N) 14
Heritage pickled and raw vegetables, hazelnut dressing

Chickpeas hummus (SO2 SE) 14
Pomegranate, molasses, corn chips

Ligurian style focaccia (G SO2) 14
With cherry tomatoes

Parmesan truffle fries (SO2 D E M) 16
French fries parmesan cheese, black truffle, black truffle aioli

Avocado mini toast (G CR ML F SO2 D) 16
Marinated prawns*, cresses, lime

Vitello tonnato (SO2 F E M) 14
Sous vide veal topside, tuna sauce, capers

Bluefin tuna carpaccio (F SO2) 20
Tuna Fuentes selection*, bloody oranges, salmoriglio

The Salmon club (G D E M F SO2) 26
Shokupan, roasted salmon loin, avocado, lettuce, mustard mayonnaise

Truffle club (G D E M SO2) 32
Shokupan, ham, fontina cheese, truffle dressing, fresh truffle

All sandwiches are served with potato chips.

PREMIUM COLD CUTS

Prosciutto Crudo di Mangalica (SO2) 22
Mangalica's 24 month ham

Angus beef bresaola (SO2) 20

DESSERTS

Macallan crème caramel (D E N SO2) 14
Lightly peated caramel, golden raisin, 12 yo Macallan whiskey

Sacher torte (G D E N SO2) 12
54% chocolate sponge cake, red berries jam

Tiramisù (G D E N SO2) 12
Coffee spongecake, Mascarpone cream, cocoa powder

Petit fours (G D E N SO2) 12
Selection of small pastries