



# 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

*Served with potato chips*

## HOT DISHES

### Tagliolini del giardino doppio pomodoro (D G E SO2)

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

### Ricotta cheese colourgiones (G E D SO2)

Sheep ricotta cheese, peas, parma ham

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

Foie gras, apricots, pinenuts

### Seabass fillet (F D SO2)

Salmoriglio condiment, seasonal vegetables

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)

Heritage pickled and raw vegetables, hazelnut dressing

### Chickpeas hummus (SO2 SE)

Pomegranate, molasses, corn chips

### Ligurian style focaccia (G SO2)

With cherry tomatoes

### Parmesan truffle fries (SO2 D E M)

French fries parmesan cheese, black truffle, black truffle aioli

### Prawns catalana\* (F CR ML D SO2)

Avocado, datterini, greek yogurt, cress

### Vitello tonnato (SO2 F E M)

Sous vide veal topside, tuna sauce, capers

### Truffle club (G D E M SO2)

Shokupan, ham, fontina cheese, truffle dressing, fresh truffle

## PREMIUM COLD CUTS

### Prosciutto Crudo di Mangalica (SO2)

Mangalica's 24 month ham

### Angus beef bresaola (SO2)

### Smoked tuna loin "Bernardini" (F SO2 N)

Citrus and almonds

## DESSERTS

### Macallan crème caramel (D E N SO2)

Lightly peated caramel, golden raisin, 12 yo Macallan whisky

### Tiramisù (G D E N SO2)

Coffee spongecake, Mascarpone cream, cocoa powder

### Petit fours (G D E N SO2)

Selection of small pastries