



# 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 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.

\*Defrosted product.

# LUNCH

*at*

# GIARDINO CORDUSIO

BISTRO & COCKTAIL BAR



# LUNCH

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€

A 10% service charge will be added to the bill and remains at your discretion.

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

14

### Chickpeas hummus (SO2 SE)

Pomegranate, molasses, corn chips

14

### Ligurian style focaccia (G SO2)

With cherry tomatoes

14

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

French fries parmesan cheese, black truffle, black truffle aioli

16

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

Avocado, datterini, greek yogurt, cress

22

### Vitello tonnato (SO2 F E M)

Sous vide veal topside, tuna sauce, capers

14

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

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

32

## PREMIUM COLD CUTS

### Prosciutto Crudo di Mangalica (SO2)

Mangalica's 24 month ham

22

### Angus beef bresaola (SO2)

20

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

Citrus and almonds

18

## DESSERTS

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

Lightly peated caramel, golden raisin, 12 yo Macallan whisky

12

### Tiramisù (G D E N SO2)

Coffee spongecake, Mascarpone cream, cocoa powder

12

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

Selection of small pastries

12