WELCOME TO GIARDINO CORDUSIO

Where the art of classic mixology blends with the atmosphere of our garden. A magical journey begins with every sip, a tribute to the perfect harmony between botanical inspiration and timeless craftsmanship.

Step inside and get lost in an ambience that invites you to leave the ordinary behind. Our menu is an ode to the abundance of the garden, a symphony of flavours carefully composed to awaken the senses. Each cocktail is a masterpiece, meticulously balanced and presented with an artistic touch.

The real magic happens at the bar, when our bartenders create a dance of liqueurs and fragrant botanicals, authentic elixirs that captivate both the eye and the palate.

Giardino Cordusio is a celebration of the simple joys of life, where time flows slowly and elegance reigns supreme.

@GIARDINOCORDUSIOMILAN

LIQUID BLOSSOMS

AFTER BLOOM

A garden after the bloom.
Autumn arrives quietly.

Flowers have given way to leaves, colours grow deeper, and light moves through the garden with a newfound softness.
It is the moment when nature slows down, retreats into itself, and preserves its most intimate aromas: roots, berries, herbs, bark and nuts.
After Bloom is born in this suspended moment.

A journey through an Italian botanical garden between autumn and winter, where every cocktail tells the story of what remains after the bloom: a lingering scent in the air, a fallen leaf, a forgotten fruit, the warmth of the earth.

Because some stories do not end when flowers fade.
They simply become more intimate.

GIARDINO CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



RICHIAMO

fresh, smoky, vibrant



Patrón Reposado Tequila
The Lost Explorer Espadín Mezcal
Sake
Kiwi
Hojicha Tea
Black Sesame
Grapefruit
Lime

(SE, SO2)

22

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



MAREA D'AUTUNNO

dry, mineral, coastal



Gin Mare
Pisco Portón
Grape
Lemon Thyme
Skinos Mastiha
Hazelnut

(N)

22

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM

Alcohol-free cocktail



LUCE D' INVERNO

delicate, floral, luminous



Martini Floreale
Alcohol-free Aperitivo
White Tea
Olive Leaves
Pollen
(SO2)

18

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



SUSSURRO

soft, floral, velvety



Grey Goose Vodka
Cheesecake
Lavender
Cream
(G, D)

22

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



OMBRA VIVA

wild, balsamic, earthy



Bombay Sapphire Gin
Helichrysum
Strawberry Tree Berry
Walnut
Bergamot

(N)

22

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM

Alcohol-free cocktail



SENTIERO

warm, delicate, velvety



Seedlip Spice
Alcohol-free Liqueur
Martini Floreale
Alcohol-free Aperitivo
Pear
Creamy Oolong Tea
White Chocolate

(SO2)

18

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



FOCOLARE

warm, smoky, contemplative



Cognac
Palo Santo
Tobacco
Martini Riserva Rubino
Walnut

(N, SO2)

22

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



DOPO IL TRAMONTO

rich, golden, enveloping



The Macallan 12 Scotch Whisky
Pumpkin
Fino Sherry

(N, SO2)

24

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM

Alcohol-free cocktail



AGRUMETO

fresh, citrusy, aromatic



Mandarin
Non-Alcoholic Bitter
Bay Leaf

(SO2)

18

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



PRIMA NEVE

spiced, vibrant, comforting



Bacardí Heritage Rum
Crème de Cacao Blanc
Calvados
Apple
Black Cardamom
Tonka Bean
Verjus
Lime

(SO2)

22

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM



RESPIRO

resinous, balsamic, warming



Woodford Reserve Bourbon
Woodland Liqueur
Fir

22

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

AFTER
BLOOM

Alcohol-free cocktail



NEBBIA

herbal, refreshing, aromatic



Martini Floreale
Alcohol-free Aperitivo
Dill
Chinotto
(SO2)

18

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

The garden you can drink.
A sensorial, botanical and deeply Italian journey.
A liquid manifesto of our time.

GIARDINO
CORDUSIO
BISTRO & COCKTAIL BAR

MARTINI ALTAR

TUXEDO — 20
Bombay Sapphire Gin, Noilly Prat, Maraschino, Absinthe, Orange & Mandarin Bitter

VESPER 2026 — 20
Grey Goose Vodka, Martini Ambrato Riserva, Noilly Prat

DRY MARTINI CORDUSIO — 20
Bombay Sapphire Premier Cru Gin, Noilly Prat, Bergamot

GIBSON — 20
Bombay Sapphire Gin, Noilly Prat, Cordusio Pearl Onion

HANKY PANKY — 20
Bombay Sapphire Gin, Martini Rubino Riserva, Fernet Hunter

MARTINEZ — 20
Bombay Sapphire Gin, Martini Rubino Riserva, Maraschino, Orange Liqueur, Orange & Mandarin Bitter

CLASSIC MARTINI COCKTAILS — 20

NEGRONI COLLECTION

NEGRONI IN ANFORA 22
Martini Riserva Rubino, Martini Riserva Ambrato, China Martini, Bombay Sapphire Gin, Martini Bitter Riserva, Vermouth Chinato

AMBRATO 22
Bombay Sapphire Gin, Dry Vermouth, Vermouth Chinato, China Martini, Saffron

BOREALE 22
Bombay Sapphire Gin, Bareksten Akvavit, Vermouth Chinato, Martini Riserva Rubino, Fernet Hunter

DESIERTO 22
Patrón Silver Tequila, Sotol Coyote Durango, Vermouth Chinato, Martini Riserva Ambrato, Select Aperitivo, Ancho Reyes Verde Liqueur

RESERVA 22
Santa Teresa 1796 Rum, Martini Riserva Rubino, Martini Bitter, Crème de Cacao, Ratafia Rossi, Chocolate

RARE NEGRONI FROM THE SEVENTIES 70
An invitation to savor the '70s with an exclusive and very rare selection of vintage bottles dating back to the 1970s.

CLASSIC ITALIAN APERITIFS AND COCKTAILS

BELLINI 16
White Peach, Jeio DOCG Bisol

C&C (CAMPARI SHAKERATO & CILIEGIA) 16
Campari, Marendry, Liquori dell'Etna Cherry DOP

BICICLETTA 16
Campari, Lis Neris Pinot Grigio, Liquori dell'Etna Strawberry

MILANO - TORINO 16
Bitter House Blend, Martini Rubino Riserva

MILANO MILANO 1927 20
Campari, Rabarbaro Zucca, Seltz

INVENTINA 20
Marsala DOC, Martini Bitter Riserva, Galvanina Pink Grapefruit Soda

SPRITZES

LO SPEZIATO 18
Zenzerello Ginger & Lemon Liqueur, Prosecco, Seltz

IL FIORITO 18
Martini Ambrato Riserva, China Martini, St-Germain Elderflower Liqueur, Passion Fruit, Martini Floreale, Prosecco, Soda

L'AUDACE 18
Aperitivo Deciso Rinomato, Falernum, Apple, Prosecco, Red Bull

L'AGRUMATO 18
Amaro Amara Orange Liqueur, Fig, Marsala, Aka Fig Leaf Kombucha

IL VELLUTATO 18
Aperitivo Cordusio, Peach, Rosé Wine, Galvanina Pink Grapefruit Soda

MARTINI SELECTION

ST-GERMAIN SPRITZ 18
St-Germain Elderflower Liqueur, Prosecco, Soda

MARTINI BITTER SPRITZ 18
Martini Bitter, Prosecco, Soda

MARTINI BIANCO SPRITZ 18
Martini Bianco, Prosecco, Soda

AMARI

Herbal liqueurs, commonly enjoyed as an after-dinner digestive. Italian bitters are characterised by a bittersweet, sometimes syrupy flavour and an alcohol content between 16% and 35%.

	50ml
Lucano	10
Lucano Anniversario	10
Lucano Amaro Essenza	10
Hermite	10
Amarello	10
Amara Amaro d'Arancia Rossa	10
Cynar 70	10
Casoni del Ciclista	10
China Martini	10
Jefferson	10
Riserva Carlo Alberto Mandragola	10
Silvio Carta Bomba Carta	10
Petrus Bonekamp	10
Fernet Branca	10
Contratto Fernet	10
Fernet Hunter	10
Fernet Hunter Granit	10

The "Amaro" (bitter) is typically made by steeping herbs, roots, flowers, barks and/or citrus peel in alcohol, neutral spirits or wine, mixing the citrate with sugar syrup and letting the mixture age in barrels or bottles. The bitter is typically enjoyed neat, sometimes with a citrus slice. It can also be consumed on the rocks or with tonic water, and is often used in cocktails.

VERMOUTH

Martini Ambrato Riserva	10
Martini Rubino Riserva	10
Noilly Prat	10
Carpano Antica Formula	10

LIQUOR & BITTER

	50ml
Adriatico Latte di Mandorla	10
Argalà Zafferano	10
Argalà Pastis	10
Limoncello	10
Tassoni Sambuca	10
Aperol	10
Bitter Fusetti	10
Bitter Fusetti Banana	10
Bitter Macchia	10
Campari	10
Marendry	10
Martini Bitter Riserva	10
Tassoni Bitter del Lago	10
Select	10
Zucca Rabarbaro	10
Zenzerello	10
Galliano l'Autentico	10
Venturo Aperitivo Mediterraneo	10
Chartreuse Yellow	12
Chartreuse Green	12
Adriatico Amaretto	15



ROKU COLLECTION

The premium gin by House of Suntory, the Japanese artisanal house. Meticulously crafted with 6 unique Japanese botanicals, harvested during Shun - the moment of peak freshness.
These distinctive ingredients blend with classic botanicals to create a harmonious and refined gin: delicate, complex, and deeply balanced.

50ml

ROKU 15

Balanced and floral, with notes of cherry blossom, green tea, and Japanese citrus. Smooth on the palate, with a fresh and slightly spicy finish.

ROKU SAKURA BLOOM EDITION 17

Inspired by Hanami, the traditional Japanese celebration of cherry blossom season, it enhances the delicacy of Sakura. More aromatic and enveloping, with an elegant floral profile and a silky texture.

ROKU NORYO EDITION 17

Inspired by the Japanese concept of Noryo, the pleasure of cooling off during summer, it highlights the notes of the two teas in the recipe - Sencha and Gyokuro - creating a fresh and lively Roku, with citrus accents and light herbal nuances.
Perfect for refreshing drinks and light aperitifs.

GIN

	50ml
Tanqueray Dry	15
Tanqueray No. TEN	15
Bombay Sapphire	15
Bombay Sapphire Premier Cru	15
Bombay Bramble	15
Haymans	15
Citadelle Jardin D'été	15
Hendrick´s	15
Plymouth	15
No3	15
Grifu Silvio Carta	15
Gil	15
Haymans Old Tom	15
Acqua di Gin Agrumata	15
Acqua di Gin Floreale	15
Big Gino	15
Kapriol Blood Orange & Peach	15
Gin Mare Capri	15
Alpestre	15
Portobello Road Old Tom	15
Macchia	15
Gin Mare	15
Doragrossa	15
Villa Ascenti	18
Sabatini	18
Kapriol Grapefruit & Hibiscus	18
Nikka Coffey	18
Elephant Navy Strength	18
G'Vine Floraison	18
Aqua Luce	18
Ki No Bi	18
Oxley	18
Jinzu	18
Principum Bergamotto e Peperoncino	18
Roby Marton	20
Tonka Roby Marton	20
Ki No Bi Tea	20
Monkey 47	20
Ki No Bi K Kilchoman Cask	20

VODKA

	50ml
Altamura	15
Ketel One	15
Vulcanica Siciliana	15
Tito's Hand Made	15
Vodka Berto	15
Konik's Tail	15
Haku	15
Belvedere	15
Grey Goose	15
Nikka Coffey	18
Potocki	18
Wyndistillery Tuscan	18
Beluga Gold	30
Grey Goose Altius	35

AGAVE

	50ml
Casamigos Blanco	18
Casamigos Reposado	20
Casamigos Añejo	25
Casamigos Mezcal	20
Clase Azul Plata	35
Clase Azul Durango	45
Clase Azul Reposado	55
Don Julio Blanco	18
Don Julio Reposado	25
Don Julio Añejo	30
Don Julio 1942	55
Patron Silver	18
Patron Reposado	18
Patron Añejo	18
Patron El Alto	50
The Lost Explorer Tequila Blanco	16
The Lost Explorer Tequila Reposado	18
The Lost Explorer Mezcal Espadìn	18
The Lost Explorer Mezcal Tobalà	30
The Lost Explorer Mezcal Salmiana	35

AGAVE

	50ml
Los Siete Misterios Doba	18
Los Arango Reposado	18
Dangerous Don Mezcal Caffè	18
Yuu Bal Pechuga	18
Coyote Triunfo del Desierto Chihuahua	20
Sotol Triunfo del Desierto Durango	20
Còdigo 1530 Origen Extra Añejo	25
Tapatio Excelencia Gran Reserva Extra Anejo	35
Casa Dragones Anejo	45

SUGAR CANE

	50ml
Matusalem 7 y/o	15
Plantation Over Proof	15
Plantation Original Dark	15
Clement Blanc Canne Bleu	15
Matusalem 15 y/o	15
Flor De Caña 12 y/o	18
Santa Teresa 1796	18
Bumbu	18
Equiano Light	18
Brugal Gran Reserva 1888	18
Diplomatico Selecion De Familia	18
Rum Calibio	20
Zacapa Solera Gran Reserva	20
Matusalem 23 y/o	20
Samaroli - Yehmon Vintage Blended Rum, Edition 2022	25
Zacapa Edition Negra	30
Visionaria Zacapa XO	35
Zacapa Royal Gran Reserva	50

WHISKY

GIARDINO CORDUSIO'S SELECTION

Samaroli Since 1968, Rome
Italian company that bottles whisky independently in the pursuit of perfection and distinctiveness from barrel to barrel. Samaroli bottles tasting experiences.

	15ml
Linkwood Distillery, Edition 2022, a.b.v. 45% Single Malt, Speyside *A rich and dense spirit whose specific gravity is noteworthy*	15
Cambus Distillery, Edition 2018, a.b.v. 45% Single Grain, Lowland, Vintage 1990 *Exotic dried fruits, black cherry, leather and earth*	20
Glentaucher Distillery, Edition 2022, a.b.v. 45% Single Malt, Speyside, Vintage 2008 *Juicy and creamy aromas stand out, providing a rich sensation*	25
Fettercairn Distillery, Edition 2017, a.b.v. 45% Single Malt, Highland, Vintage 1995 *Sweet, creamy, vigorous and persistent*	30
Royal Brackla Distillery, Edition 2022, a.b.v. 57% Single Malt, Highland, Vintage 2008 *Wild flowers, cotton candy and lemony*	35
Braeval Distillery, Edition 2018, a.b.v. 49.5% Single Malt, Speyside, Vintage 1994 *Spring flowers, Mediterranean herbs and dark chocolate*	40

	15ml
Ledaig Distillery, Edition 2022, a.b.v. 43% Single Malt, Island, Vintage 1992 *Citric, round and ethereal profile*	45
Braeval Distillery, Edition 2022, a.b.v. 43% Single Malt, Speyside, Vintage 1994 *Sweet, floral, lightly spiced and creamy*	50
Glenburgie Distillery, Edition Singapore 2023, a.b.v. 50.2% Single Malt, Speyside, Vintage 1995 *Balsamic and peppery with hints of liquorice*	60

We serve our special selection in a 15ml measure.

SCOTLAND

	50ml
Aberfeldy 12 y/o	18
Caol Ila 12 y/o	18
Ardbeg 10 y/o	18
Talisker Storm	18
Talisker Skye	18
Glenmorangie Nectar D'Or	22
Lagavulin 16 y/o	25
Ardmore 2009 15 Yo 2nd Fill Bourbon - Signatory	25
Kilchoman Italian Cities No. 2 Rome	35
Caol Ila 18 y/o	45
Caol Ila 25 y/o	80
Talisker 25 y/o	85
Macallan 12 y/o	25
Macallan 15 y/o	35
Macallan 18 y/o	55
Macallan Art is the Flower	175
Macallan Time: Space Mastery 200th Anniversary	280
Macallan 25 y/o	350
Johnnie Walker Black	15
Johnnie Walker Blue	55
Rock Island Sherry Blended Whisky	18
Rock Island 14 y/o	18
Compass Box the Peat Monster	20
Chivas Regal 18 y/o	20
Chivas Regal 25 y/o	60

JAPAN

	50ml
Toki	18
Nikka From the Barrel	18
Nikka Yoichi Single Malt	18
Nikka Coffey Grain	20
Nikka Miyagikyo Single Malt	22
Hibiki Harmony	30
The Hakushu Distiller's Reserve	35
Yamazaki 12 y/o	45
Hibiki Blossom	50
The Hakushu 18 y/o 100th Anniversary	190

JAPAN

	50ml
Ichiro's Malt Double Distilleries	40
Ichiro's Malt And Grain World Blended	45
Ichiro's Malt Wine Wood Reserve	45
Ichiro's Malt M.W.R.	45
Ichiro's Malt Double Distilleries Chichibu X Komagatake 2021	65
Ichiro's Malt Chichibu Paris Edition	70

TAIWAN

	50ml
Kavalan Port Finish	20
Kavalan Triple Sherry	25
Kavalan Oloroso Sherry Oak	30

WHISKEY

	50ml
Canadian Club	15
Bulleit Rye	15
Bulleit Bourbon	15
Bulleit Bourbon 10 Yo	18
Woodford Reserve	18
Michter's American	20
Michter's Small Batch	20
Michter's Rye	20
Angels Envy	22
Willett Noah's Mill	25
Roe & Co.	15
Teeling Small Batch	15

ACQUAVITE

	50ml
Bareksten Acquavite	15

ARMAGNAC

	50ml
Bordeneuve Hors d´Age	20

COGNAC

	50ml
Tesseron LOT N° 90	35
Tesseron LOT N° 53	80
Tesseron LOT N° 29	135
Rèmy Martin VSOP	18
Maison Ferrand Reserve	25
Rèmy Martin XO	40
Grosperrin Petit Champagne 1970	80
Louis XIII	390

CALVADOS

	50ml
Calvados Selection Christian Drouin	15

BRANDY

	50ml
Villa Zarry Brandy 16 Yo	20
Villa Zarry Brandy 18 Yo Marsala	25

GRAPPA

	50ml
Marchesi De Bianchi, Grappa di Pinot	15
Bruno Pilzer, Grappa Delmè D'or	15
Nannoni, Grappa di Brunello Bianca	15
Montanaro, Grappa di Barolo	15
Gaja, Grappa di Barbaresco	20
Luigi Francoli, Grappa Invecchiata, Barolo Cask Finish	20
Jacopo Poli, Barili di Sassicaia	30

PISCO

	50ml
Pisco Fontana, Acholado	15
Pisco Tabernero, Quebranta	15
Pisco Porton, Mosto Verde	18

WINES BY THE GLASS

BUBBLES

125ml

Bollicine Italia

Ferrari, Maximum, Blanc De Blancs, Brut, NV 16
Trento DOC, Trentino Alto Adige

Ca' Del Bosco, Cuvée Prestige, Extra Brut, 48ª Ed. by Magnum 18
Franciacorta DOCG, Lombardy

Ca' Del Bosco, Cuvée Prestige, Rosé, Extra Brut, 48ª Ed., NV 19
Franciacorta DOCG, Lombardy

Champagne

Henriot, Souverain, Brut, NV by Magnum 21

Henriot, Rosé, Brut, NV 25

Krug, Grande Cuvée, 173eme Ed., MV 70

VINI BIANCHI

125ml

Lugana, Cà dei Frati, 2025 12
Lugana DOC, Lombardy, Italy, "Turbiana"

Ribolla Gialla, Gradis'Ciutta, Robert Princic, 2025 14
Collio DOC, Friuli, Italy "Ribolla Gialla"

Chablis, Les Chanoines, Domaine Laroche, 2025 17
Bourgogne, France "Chardonnay"

Idda, Gaja, 2024 19
Sicilia DOC, Sicily, Italy "Carricante"

Via del Campo, Quintodecimo, 2025 21
Irpinia DOC, Campania, Italy "Falanghina" CORAVIN

ROSÉ WINES

125ml

AIX, Maison Saint Aix, 2025 — 16
Côtes d'Aix-en-Provance, Provence, France "Grenache, Syrah, Cinsault Blend"

RED WINES

125ml

Nebbiolo, Davide Fregonese, Langhe DOC, 2023 — 12
Langhe DOC, Piedmont, Italy "Nebbiolo"

Chianti Classico, Isole e Olena, 2023 — 14
Chianti Classico DOCG, Tuscany, Italy "Sangiovese"

Bourgogne Rouge, Origines, Albert Bichot, 2024 — 18
Bourgogne, France "Pinot Noir"

Barbaresco, Ceretto, 2022 — 22
Barbaresco DOCG, Piedmont, Italy "Nebbiolo"

Tignanello, Tenuta Tignanello, Toscana IGT, 2022 — 42
Toscana IGT, Tuscany, Italy "Sangiovese Blend"

SWEET & FORTIFIED

100ml

Ben Ryé, Donnafugata, 2022 — 23
Passito di Pantelleria DOC, Sicily, Italy "Zibibbo"

Tawny Port, Fonseca, 10 Y/O — 18
Valle del Duero, Portugal "Touriga National, Tinto Roriz Blend "

BEERS

Asahi	7
Menabrea	7
Ichnusa non Filtrata	7
Tarciso Session IPA	13

SOFT DRINKS

Tonica Classica Galvanina	8
Soda Water Galvanina	8
Ginger Ale Galvanina	8
Ginger Beer Galvanina	8
Bitter Lemon Galvanina	8
Coca Cola	8
Coca Cola Zero	8
Red Bull	8
Red Bull Sugar Free	8

FRUIT JUICES & NECTARS

Orange	8
Pineapple	8
Apricot	8
Blueberry	8
Tomato	8
Pink Grapefruit	8
White Peach	8
Apple	8

ACQUA

Surgiva Naturale 0,50	5
Surgiva Frizzante 0.50	5
Perrier	7

FROM "VIA DEL TÈ"

TÈ

English Breakfast	6
Earl Grey	6
Jasmine	6

THE FINEST SELECTION FROM "VIA DEL TÈ"

Giardini Segreti, Lago Delle Ninfee	8
Le Signore Delle Camelie, Violetta	8

INFUSIONS

Chamomile	8
Fennel and licorice	8
Berries	8
Ginger Lemon	8

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

Coffee and tea and are sustainable and locally sourced

NIBBLES

TO SHARE

Winter pinzimonio (F, E, M, SO2) **14**
Heritage winter roots, anchovy dressing

Beetroot hummus (SE, G, SO2) **14**
Beetroots, chickpeas, molasses, corn chips, xérès, dill

Mondeghili alla milanese (G, D, E, M, SO2) **16**
Traditional Milanese meatballs with mortadella and parmesan. Parsley and lemon dressing

Ligurian focaccia (G, SO2) **24**
Ligurian focaccia, datterini, 24 months cured ham

Truffle club (G, D, E, M, SO2) **32**
Shokupan, cooked ham, fontina cheese, black truffle dressing, fresh black truffle. (Served with potato chips)

Vegan sandwich (SE, S, SO2) **18**
Multicereal bread, roasted pumpkin, marinated tofu, chilli - lime dressing

SALADS

Pumpkin and radicchio salad (SE, N, SO2) **16**
Roasted delica pumpkin, radicchio, dukkah, cashew, balsamic vinegar

Cordusio Caesar salad (F, D, G, E, M, SO2) **18**
Baby gem, anchovies, chicken breast, guanciale, 24 months parmesan

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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 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.".

ENTREE

Braided buffalo mozzarella caprese style (D, SO2) **18**
Braided buffalo mozzarella, confit tomatoes, lime, vanilla

Vitello tonnato (F, E, M, SO2) **20**
Roasted veal, tuna sauce, capers, anchovies

Aged beef tartare a l'ancienne (M, E, SO2) **24**
Served at the table with traditional condiments, bread chips

Tuna belly Fuentes (F, E, S, M, SO2) **22**
Tuna belly, cooked and raw seasonal veg, tartar sauce, soy

MAINS

Tortellini double cream and parmesan (G, D, E, M, SO2) **24**
Artisanal tortellini pasta filled with cured ham, 24 months parmesan fondue

Chicory and sheep's ricotta ravioli (G, D, E, M, SO2) **26**
Homemade egg pasta ravioli, chicory, sheep's ricotta, vegetable jus

Confit coalfish (F, S, G, SO2) **28**
Confit coalfish fillet, winter citrus sauce, marinated courgettes

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

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.".

DESSERTS

Tiramisù (G, D, E, N, SO2) **12**
Traditional coffee sponge, mascarpone cream, cocoa

Tarte tropézienne (G, D, E, N, SO2) **12**
Brioche tarte with orange blossom chantilly

Artisanal panettone (G, D, E, N, SO2) **12**
Panettone with candied citrus, choice of cream between chocolate, pistachio, mascarpone

Petit four selection (G, D, E, N, SO2) **12**

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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.

