

- CHILDREN'S MENU -

GNOCCHETTO E SUGHETTO
POTATO GNOCCHI WITH SIMPLE TOMATO SAUCE

GLI STROZZABIMBO
HANDMADE STROZZAPRETI PASTA WITH GRANDMA'S RAGOUT

PIZZA RABBIT
A BABY MARGHERITA PIZZA SHAPED LIKE A BUNNY

COTOLETTINA
CRISPY CHICKEN CUTLET WITH FRIED POTATOES

LA SAL...CICCIA
ITALIAN SAUSAGE WITH ROASTED POTATOES



BEVERAGE

HANDCRAFTED BEERS

MINERALE WATER LINX
NATURAL / SPARKLING BOTTLE 75 CL

HOUSE WINE
WHITE, SPARKLING WHITE, STILL RED
1 LITER
1/2 LITER
1/4 LITER

ON TAP COCA COLA
LITTLE
MEDIUM
1 LITER

COCA COLA, FANTA, SPRITE 33 CL
FRUIT JUICE
ORANGE, ANANAS, GREEN APPLE

FRESHLY SQUEEZED ORANGE JUICE
AMARI

BEERS

PILS CHIARA STELLA ARTOIS
PICCOLA - MEDIA

ROSSA LEFFE BICCHIERE 33 CL
PILS CHIARA BECK'S
CHIARA CORONA EXTRA
WEISS FRANZISKANER HELL

FOLLOW US ON SOCIAL MEDIA, AND LEAVE A REVIEW IF YOU LIKE.



CHI_BURLAZ



CHI BURDLAZ GARDEN



CHI BURDLAZ

CLASSIC PIZZAS

FORNARINA
EV OLIVE OIL, ORGANIC OREGANO,
ROSEMARY

MARGHERITA
SAN MARZANO TOMATO,
FIOR DI LATTE CHEESE, BASIL,
EV OLIVE OIL

MARINARA
SAN MARZANO TOMATO, GARLIC,
EV OLIVE OIL, OREGANO, PARSLEY

ROMANA
SAN MARZANO TOMATO, FIOR DI LATTE
CHEESE, SICILIAN ANCHOVIES,
SICILIAN CAPERS

NAPOLI
SAN MARZANO TOMATO,
FIOR DI LATTE CHEESE, SICILIAN
ANCHOVIES

WURSTEL
SAN MARZANO TOMATO,
FIOR DI LATTE CHEESE,
TRENTINO WURSTEL

DIAVOLA
SAN MARZANO TOMATO,
FIOR DI LATTE CHEESE, SPICY SAUSAGE

OUR PIZZAS

CAPRICCIOSA
SAN MARZANO TOMATO,
FIOR DI LATTE CHEESE,
ARTICHOKES, HAM, BLACK OLIVES

BUFALOTTA
SAN MARZANO TOMATO,
BUFFALO MOZZARELLA,
FRESH BASIL

VEGETARIANA
SAN MARZANO TOMATO,
FIOR DI LATTE CHEESE,
PUMPKIN, TROPEA ONION,
CHAMPIGNON, ARTICHOKES,
BLACK CABBAGE

FOUR CHEESES
FIOR DI LATTE, EMMENTAL,
PARMIGIANO REGGIANO,
AGED GORGONZOLA

CALZONE
SAN MARZANO TOMATO,
FIOR DI LATTE CHEESE,
HAM, CHAMPIGNON

SPECIAL PIZZAS

ADRIATICO
SAN MARZANO TOMATO, MARINARA EV OLIVE OIL,
SEAFOOD FROM THE ADRIATIC

SALSIZ E FRIARIELLI
FIOR DI LATTE CHEESE, LOCAL SAUSAGE,
SMOKED PROVOLA CHEESE, SAUTEED TURNIP TOPS

TRICOLORE
FIOR DI LATTE CHEESE, BUFFALO MOZZARELLA,
DATE TOMATOES, ARUGULA,
RE BIANCO PROSCIUTTO AND GRANA CHIPS

MEDITERRANEA
SAN MARZANO TOMATO, FIOR DI LATTE CHEESE,
TUNA, TAGGIASCA OLIVES,
MARINATED TROPEA ONION AND YELLOW DATE TOMATOES

ROMAGNA STYLE
WHITE BASE WITH SQUACQUERONE CHEESE,
ARUGULA, CARMELISED FIGS AND RE BIANCO PROSCIUTTO

WINTER [NEW]
WHITE BASE WITH FIOR DI LATTE AND CACIOCAVALLO CHEESE,
POTATOES, BLACK CABBAGE AND SAUSAGE

MONTEFELTRO [NEW]
WHITE BASE WITH FIOR DI LATTE AND MONTEFELTRO BLUE CHEESE,
ROASTED MANTUAN PUMPKIN,
BLACK CABBAGE AND PEPPERED BACON

GOURMET PIZZAS ON ROMAN PINSA

CRUDO E BURRATA
ROMAN BASE, PROSCIUTTO AGED 24 MONTHS RE BIANCO FILIERA IIO,
APULIAN STRACCIATELLA CHEESE

LA SIGNORA MARGHERITA
ROMAN BASE, PACCATELLE DI SAN MARZANO "GUSTAROSSO" TOMATOES,
BUFFALO MOZZARELLA FROM CAMPANIA AND FRESH BASIL

LA MORTAZZA E PISTACCHI
ROMAN BASE WITH "FAVOLA" MORTADELLA,
PISTACHIO CREAM AND APULIAN STRACCIATELLA CHEESE

SELVAGGIA
ROMAN BASE WITH APULIAN FIOR DI LATTE CHEESE, WILD SALMON TARTARE,
TERIAKY SAUCE, GREEN TOBIKO, STRACCIATELLA, MAIOCADO

AUTUMN FLAVOURS
ROMAN BASE WITH APULIAN FIOR DI LATTE CHEESE, TRUFFLED PORCINI MUSHROOMS,
SPECK FROM ALTO ADIGE, SMOKED BURRATINA CHEES, BLACK TRUFFLE PEARLS

GALLEGA
FRIED PINSO, SMOKED CARPACCIO OF GALLEGA BEEF, PARMESAN FONDUE,
BALSAMIC VINEGAR PEARLS, FRESH THYME, TOASTED WALNUTS

PIZZA DOUGH

CLASSIC 24/30 HOURS RISING TIME, TYPE 1 MOLINO RONCI FLOUR WITH FRESH WHEAT GERM
FOR OUR CLASSIC PIZZA. WE HAVE CREATED A FUSION BETWEEN THE NEAPOLITAN PIZZA AND THE RIMINI STYLE PIZZA
TO COMBINE FRAGRANCE AND SOFTNESS. THIS PIZZA IS RELATIVELY THIN WITH A WIDE CRUST, AS TRADITION COMMANDS.
LONG RISE TIMES AND HIGH HYDRATION HELP US MAKE A LIGHT, DIGESTIBLE PIZZA.

ROMAN PINSO RISES IN 48 HOURS, TYPE 2 STONE GROUND MOLINO PIVETTI FLOUR
THE ROMAN DOUGH HAS BECOME FAMOUS FOR ITS CRISPY TEXTURE AND LIGHTNESS.
IT'S A BIT THICKER AND DIFFERENT FROM CLASSIC PIZZA CRUST. ITS HIGH HYDRATION AND LONG RISING TIME ALLOWS THE DOUGH
TO PUFF UP AND SEEM "EMPTY". THIS ALLOWS THE PRODUCT TO BE HIGHLY DIGESTIBLE.

chi burdlaz garden
cucinaofficina

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- FROM THE LAND -

OUR CHARCUTERIE BOARD

SELECTION OF CURED MEATS IIO:
PROSCIUTTO HAM 24 MONTHS RE BIANCO, ITALIAN SALAMI,
LONZINO, MORTADELLA "FAVOLA", SEASONED COPPA,
ROLLED PANCETTA, SQUACQUERONE CHEESE FROM CASEIFICIO PASCOLI,
THICK HOMEMADE PIADINA AND JAR OF OUR GIARDINIERA SALAD

FINE CHEESES

- BLU DEL MONTEFELTRO BLUE CHEESE
 - CERATO FOSSA DELL'ABBONANZA
 - COW'S MILK CHEESES AGED IN BEESWAX
 - SEMI-SOFT GOAT CHEESE FOSSA DELL'ABBONANZA
 - BIRROZZO CHEESE FROM IL BUON PASTORE FARM
 - PECORINO CHEESE AGED IN SPENT GRAIN
 - L'AROMATICO CHEESE IL BUON PASTORE FARM
- PECORINO MADE FROM RAW ORGANIC MILK CURED IN HERBS
- HOMEMADE JAM AND NATURAL HONEY FROM THE HIVE

FASSONA TARTARE

PIEDMONTESE FASSONA BEEF TARTARE
SERVED WITH SICILIAN CAPERS, ORGANIC EGG YOLK,
DIGIONE MUSTARD AND MARINATED TROPEA ONIONS

NONNA MARCELLA'S MEATBALLS
SMALL MEATBALLS WITH SAVORY SAUCE AND BREAD CROSTINI

OUR GIARDINIERA SALAD
WE MAKE IT OURSELVES, WITH IN-SEASON VEGETABLES AND EV OLIVE OIL

SMOKED CARPACCINO
LIGHTLY SMOKED BEEF CARPACCIO, WITH WILD HERB SALAD,
TOASTED WALNUTS, WILLIAM PEAR SLICES, PECORINO DI FOSSA CHEESE,
CRISP CELERY CURLS

PRIMOSALE FUSION
PRIMOSALE CHEESE SEARED WITH CRISP BREAD FLAVOURED WITH HERBS
GRILLED POLENTA AND BROCCOLI PUREE DRIZZLED WITH EV OLIVE OIL

OVETTO CBT
ORGANIC EGG COOKED AT LOW TEMPERATURE,
CREAM OF BLACK BREAD AND PECORINO CHEESE AND TURNIP GREENS FOAM

WINTER SALAD
MIXED WILD HERBS, BABY SPINACH, RED TURNIP, CRISP FENNEL,
ORANGE, GOAT CHEESE FOSSA DELL'ABBONANZA AND TOASTED WALNUTS



ROLLED HOMEMADE PASTA

MADAME TAGLIATELLA
HOMEMADE EGG TAGLIATELLE WITH MEAT RAGOUT...
LIKE MY GRANDMA USED TO MAKE

CRISP LASAGNETTA
"CRISPY" LASAGNETTA LAYERED WITH VEAL RAGOUT,
BLACK CABBAGE AND FONDUE OF FOSSA DI SOGLIANO CHEESE

CARNAROLI YELLOW (MIN. 2 PEOPLE)
CREAMY MERACINQUE CARNAROLI RICE WITH SAFFRON,
SMOKED BURRATINA CHEESE FROM APULIA
AND TOASTED PGI HAZELNUTS FROM PIEMONTE

AGNOLOTTI BRASATO
AGNOLOTTI FILLED WITH BRAISED BEEF WITH MALGA BUTTER AROMATISED
WITH NATURAL TANGERINE AND BROWN GRAVY

PAPPARDELLA CINGHIALE
SEMI-WHOLE GRAIN PAPPARDELLE WITH HERBS AND WHITE RAGOUT
MADE WITH CHOPPED WILD BOAR, VEGETABLES AND PIOPPINI MUSHROOMS

AUNT OTTAVIA'S CARBONARA
SHE USED LARGE BRONZE DIE SPAGHETTI, GOOD PEPPERED GUANCIALE,
EGGS FROM HER OWN HENS AND EXQUISITE PECORINO ROMANO DOP.
WE DON'T KEEP CHICKENS, BUT WE'VE COPIED HER RECIPE PERFECTLY!

CAPPELLETTO AND TRADITION
HANDMADE CAPPELLETTI FILLED WITH VEGETABLES,
PORK AND MORTADELLA SERVED IN DELICIOUS MEAT BROTH

STROZZAFARRO
HANDMADE STROZZAPRETI PASTA MADE FROM FARRO,
WITH BLACK CABBAGE PESTO ON BLUE CHEESE CREAM AND TOASTED WALNUTS



- CREAMS AND SOUPS -

CHICKPEA SOUP
SOUP WITH CHICKPEAS, JERUSALEM ARTICHOKES
AND QUINOA AROMATISED WITH NATURAL ORANGE

CHE ZUPPA!
SOUP WITH ORANIC PEARLED SPELT, PORCINI MUSHROOMS, LEEKS AND PUMPKIN CREAM



VELLUTATA VIOLINA
VELOUTE' OF VIOLINA SQUASH FLAVOURED WITH GINGER
WITH CRISP BREAD AND MONTEFELTRO BLUE CHEESE

TWELVE VEGETABLE SOUP
SOUP MADE WITH SEASONAL VEGETABLES SERVED WITH BREAD CROUTONS

COVER CHARGE

EMPTY PIADINA

FROM THE BUTCHER SHOP



LA MANZA ROSSA DEI FIORDI (WADDEN SEA BEEF)

WADDEN SEA BEEF IS RAISED WITH METHODS FROM 1000 YEARS AGO ON THE SALT MEADOWS OF THE WADDEN SEA IN DENMARK. ITS MEAT HAS AN UNMISTAKABLE TASTE, UNIQUELY TENDER WITH A BRIGHT RED COLOUR. WE'VE SELECTED THIS TYPE OUT OF MANY AND WE ASSURE YOU IT IS REALLY SPECIAL!

WADDEN SEA BEEF TAGLIATA 300 G
RIBEYE 400 G
FILLET 300 G
FIorentina STEAK 1000-1500 G
ENTRECÔTE 800-1000 G

THE GRILL



FROM THE BEST BREEDERS IN THE WORLD



JAPANESE WAGYU BMS 4/5

SIRLOIN 150 G
 SERVED WITH PIPING HOT EARTHENWARE, STONE WHERE YOU CAN SEAR YOUR OWN WAGYU MEAT WITH CRISP VEGETABLES AND PONSU SAUCE

RUBIA GALLEGA CARNICAS LYO

(AVAILABLE IN ENTRECÔTE - FIORENTINA STEAKS WEIGHING FROM 800 G TO 1.8 KG)
 RUBIA GALEGA CARNICAS LYO IS THE FINEST SELECTION OF THE RUBIA DELLA GALIZIA BREED. IT IS AGED FOR 60 DAYS, WHICH MAKES IT EXTREMELY TENDER AND GIVES THE MEAT AN EXQUISITE FRAGRANCE AND A DECISIVE AND PERSISTANT TASTE

TOMAHAWK JOHN STONE

(AVAILABLE IN CUTS FROM 800 TO 1200 G DEPENDING ON THE SIZE OF THE BONE)
 JOHN STONE SELECTS THE BEST IRISH BEEF FROM GRASS-FED HERDS. THEIR EXCLUSIVE DRY AGING PROCEDURE GIVES THE MEAT A UNIQUE FLAVOUR. IN ADDITION, JOHN STONE WON THE "GOLD MEDAL" AT THE WORLD STEAK CHALLENGE 2017 & 2018

GREATER OMAHA PACKERS

(AVAILABLE ONLY IN FIORENTINA CUTS WEIGHING FROM 800 G TO 1.5 KG)
 CONSIDERED AMONG THE BEST MEAT IN THE USA FOR DECADES. THE BEST BEEF BREEDS LIKE SHORTON, HEREFORD AND ANGUS ARE PASTURE RAISED. THIS MEAT HAS A LOVELY MARBLING AND A DELICATE TASTE. ITS BUTTERY TEXTURE WILL MELT IN YOUR MOUTH

A TOUR OF 4 CONTINENTS

RECOMMENDED FOR TWO PEOPLE

WE'VE SELECTED FOUR DIFFERENT MEATS FROM THE BEST BREEDERS IN THE WORLD. WE WANTED TO OFFER A UNIQUE SENSORIAL TOUR TO ENJOY FILLET FROM

GALICIA (SPAIN) EUROPE - WAGYU (JAPAN) ASIA - SILVER FERN FARMS (NEW ZEALAND) OCEANIA - OMAHA PACKERS (UNITED STATES)

LA CICCIAGRILL

SELECTION OF MEATS FROM THE MIGANI BUTCHER SHOP IN RIMINI, GRILLED AS YOU WATCH. ITALIAN SAUSAGE, RIBS, FILLET WRAPPED IN GUANCIALE, MUTTON, BEEF TAGLIATA (MANZA), FRESH COPPA



- BEYOND THE GRILL -



FILETTO PEPPINO

BOCCONCINI DI FILETTO DI MANZA ROSSA CBT 250 G
 SERVITI CON SALSA AL PEPE VERDE, PATATA SCHIACCIATA E CIALDINE DI PANE CROCCANTE

POLLETTO BIO

ORGANIC CHICKEN BREAST COOKED AT LOW TEMPERATURE. SEARED WITH HERBED OIL AND SERVED WITH WILD SALAD AND TOASTED ALMONDS

LA GUANCIA PETERS FARM

VEAL JOWL MARINATED IN RED BEER, SLOWLY BRAISED AND SERVED WITH CELERIAC PUREE, GOLDEN APPLE CBT, ITS OWN GRAVY AND ROASTED CARROTS

I CINQUE LESSI

FIVE DIFFERENT CUTS OF ITALIAN MEAT BOILED AND SERVED WITH BOILED VEGETABLES AND HOMEMADE SAUCES

GALLETTO CONTEMPORANEO

CORN-FED SPRING CHICKEN SLOWLY STEWED WITH NEW POTATOES AND ARTICHOKE, SERVED IN ITS OWN GRAVY WITH BILBERRIES

RIBS DI RE NERO

SMOKED AT THE MOMENT
 MARINATED PORK RIBS COOKED SLOWLY AT LOW TEMPERATURE, SERVED WITH SWEET POTATO PUREE AND ITS BBQ SAUCE

LA PLUMA DI RE NERO

PORK PLUMA FLAVOURED WITH HERBS, COOKED AT LOW TEMPERATURE WITH QUINCE GRAVY AND SEARED SEASONAL VEGETABLES



FROM THE SEA



COLD DISHES

SEASONED TUNA

RED TUNA COLD CUTS CURED WITH HERBS AND RAINBOW PEPPERCORN, SERVED WITH A FRESH SALAD OF ARTICHOKE AND JERUSALEM ARTICHOKE MARINATED WITH BERGAMOT

ITALIAN SASHIMI

FOUR TYPES OF ITALIAN FISH SERVED WITH FRUIT, HERBS AND SPROUTS

TARTARE SELVAGGIA

WILD RED KING SALMON TARTARE, CORN CHIPS, SALMON ROE AND LIGHT GUACAMOLE

NOT A SIMPLE SEAFOOD SALAD

WARM STEAMED CUTTLEFISH, OCTOPUS, PRAWNS, AND SQUID ON A COLOURFUL BED OF CRISP VEGETABLES, LETTUCE, SPROUTS AND TOASTED ALMONDS

COCKTAIL 2020

OUR OWN VERSION OF THE SHRIMP COCKTAIL WITH STEAMED SHRIMP AROMATISED WITH CITRUS, SEARED SCAROLA GREENS AND TOMATO MAYONNAISE

WARM DISHES

OCTOPUS AND POTATOES

GOLDEN OCTOPUS TENTACLES WITH RUBY PAPRIKA, MASHED SWEET POTATOES, MAYONNAISE MADE FROM OCTUPUS BROTH AND SEMIDRY ORANGE

DID YOU SAY LIVORNESE?

FILLETTED RED MULLET IN CRISP BREADED MOZZARELLA, FRIED AND SERVED ON "FOAMY" LIVORNESE SAUCE

WARM TAPAS

ANCHOVIES IN CRISP TEMPURA WITH TURNIP GREENS AND SMOKED BURRATA CHEESE. STEAMED SALTED COD ON POTATOES WITH BERGAMOT AND FERMENTED VEGETABLES, OCTOPUS TENTACLES, CORN CHIPS, MASHED SWEET POTATO, SEMIDRY ORANGE, MAYONNAISE MADE FROM OCTUPUS BROTH

CRISP & TENDER SCALLOPS

SCALLOPS WITH CRISP DOUBLE SESAME BREADING, SEARED AND SERVED ON CREAM OF FENNEL DATE TOMATO CONFIT AND FRIED BASIL



PASTA, THE SEA AND THE ROLLING PIN



*LO SCOGLIO 2.0

SERVED IN A COPPER POT, FRESH HOMEMADE EGG TAGLIOLINI NOODLES WITH A SEAFOOD SAUCE, A DATE TOMATOES AND SOME PARSLEY

MANICA E BACCALÀ (COOKING TIME 15 MIN)

MEZZI RIGATONI PASTA BY "PIETRO MASSI", PIECES OF SALTED COD, ROMANESCO BROCCOLI AND TOMATO CONFIT ON CREAM OF BLACK BREAD

TORTELLI GALLINELLA

TORTELLONE WITH TURMERIC PASTA FILLED WITH TUB GURNARD FISH CREAMED IN ITS STOCK WITH MARJORAM, ON A CREAM OF PURPLE POTATOES AND LEMON FOAM

SHRIMP AND PATANEGRA RISOTTO

MERACINQUE CARNAROLI RICE CREAMED WITH BERGAMOT, PATANEGRA LARD AND PINK SHRIMP CARPACCIO

SEAFOOD CARBONARA... MY WAY

LET'S CALL IT A "FAKE CARBONARA" THE GENTLE SPAGHETTONE MEETS A FLAVOURFUL SEAFOOD RAGOUT AND AN EGGLESS CREAM... AND PARMESAN? NOPE... ONLY EXCELLENT TUNA BOTTARGA

PASSATELLO POVERACCIO

WHOLEWHEAT BREAD PASSATELLO WITH SQUID, SALICORNIA AND POVERACCE CLAMS SERVED ON A CREAM OF RED LENTILS



SMALL FRIED



PARANZA FISH

MIXED FRIED FISH FROM OUR SEAS, SQUID, SHRIMP AND CRISP VEGETABLES

SPIEDINO SCOMPOSTO

TENDER SQUID AND ITALIAN PRAWNS WITH HERBED BREAD COOKED ON HOT COALS, SERVED WITH DELICATE SALAD AND TOMATO CONFIT

SEA BASS BBQ

FRESH SEA BASS 600-800 G COOKED ON HOT COALS, WITH HERBED BREAD

CERNIA E LAURO

ROASTED GROUPE WITH BAY LEAF, CITRUS SAUCE, MASHED POTATO WITH OIL AND SAUTEED TURNIP GREENS

PAPPA DI MARE

TOMATO CREAM SOUP WITH SEAFOOD FLAVOURS AND SEARED SEAFOOD AND PARSLEY SAUCE

- OUR GOURMET SANDWICHES -

CHIBUR (GER)

WADDEN SEA BEEF HAMBURGER 250 G, HOMEMADE BUN, SAUTEED PORCINI MUSHROOMS, MILD PROVOLA CHEESE, ROASTED BACON, COLESLAW. SERVED WITH OUR BBQ SAUCE AND RUSTIC POTATOES

BLACK SALTED COD

BLACK BUN, SALTED COD FISH COOKED AT LOW TEMPERATURE, MARINATED TROPEA ONION, TOMATO CONFIT, TARTAR SAUCE AND MASHED BAKED POTATO WITH CITRUS

CIABATTINA PULLED

CRISP HOMEMADE CIABATTINA BREAD, PULLED PORK, OUR BBQ SAUCE, GUACAMOLE, CABBAGE, MARINATED TROPEA ONION SERVED WITH A MASHED SWEET POTATO WITH NUTMEG

LENTIL BURGER

VEGAN GREEN BUN, BURGER OF LENTILS AND PUMPKIN, MARINATED TROPEA ONION, BROCCOLI PUREE, VEGAN MAYONNAISE WITH TURMERIC, TOMATO CONFIT SERVED WITH ROASTED PUMPKIN



- FROM THE GARDEN -

RUSTIC SLICES

LARGE SLICES OF RUSTIC POTATOES WITH HERBS

PATATINE CON LA BUCCIA

FRENCH FRIES WITH THE SKINS

ERBETTE SALTATE

WILD HERBS, SAUTEED IN A SKILLET WITH EARLY GARLIC AND FRESH PEPERONCINO

ROASTED MANTUAN PUMPKIN

OVEN-ROASTED MANTUAN PUMPKIN WITH ROSEMARY AND THYME

FRICANDÒ D'INVERNO

MIXED SEASONAL VEGETABLES CUT IN CHUNKS AND OVEN-ROASTED WITH HERBS

WILD SALAD

WILD MISTICANZA GREENS, BABY CARROTS, VESUVIO TOMATOES AND CRISP FENNEL

VEGAN DISHES

TWELVE VEGETABLE SOUP

SOUP MADE WITH SEASONAL VEGETABLES SERVED WITH BREAD CROUTONS

CHICKPEA AND JERUSALEM ARTICHOKE SOUP

SOUP WITH CHICKPEAS, JERUSALEM ARTICHOKE AND QUINOA AROMATISED WITH NATURAL ORANGE

CHE ZUPPA!

SOUP WITH ORGANIC PEARLED SPELT, PORCINI MUSHROOMS, LEEKS AND VIOLINA PUMPKIN CREAM

VELLUTATA VIOLINA VEG

VELOUTÉ OF VIOLINA SQUASH FLAVOURED WITH GINGER WITH CRISP BREAD

VEGGIE SALAD

WILD MISTICANZA GREENS, BABY SPINACH, WALNUTS, CRISP FENNEL, ORANGES, PUMPKIN AND QUINOA

PUMPKIN&FRIENDS "MEAT" BALL

BALLS OF QUINOA, MANTUAN PUMPKIN AND TURNIP GREENS SERVED WITH VEGAN MAYONNAISE WITH TURMERIC AND DELICATE SALAD

LENTIL BURGER

VEGAN GREEN BUN, BURGER OF LENTILS AND PUMPKIN, MARINATED TROPEA ONION, BROCCOLI PUREE, TOMATO CONFIT SERVED WITH ROASTED PUMPKIN AND VEGAN MAYONNAISE WITH TURMERIC

STROZZAFARRO

STROZZAPRETI PASTA MADE FROM ORGANIC FARRO, WITH BLACK CABBAGE PESTO AND TOASTED WALNUTS

ALLERGENS - PLEASE INFORM THE DINING ROOM STAFF IF YOU NEED TO AVOID CERTAIN FOODS OR ALLERGENS BEFORE PLACING YOUR ORDER. WE CANNOT EXCLUDE THE POSSIBILITY OF CROSS CONTAMINATION DURING PREPARATIONS IN THE KITCHEN. THEREFORE OUR DISHES CAN CONTAIN THE FOLLOWING ALLERGENS PURSUANT TO REG. UE 1169/11
 RAW MATERIALS / PRODUCTS BUTCHERED LOCALLY - SOME FRESH PRODUCTS OF ANIMAL ORIGIN, LIKE FISH PRODUCTS CONSUMED RAW, ARE SUBJECTED TO QUICK TEMPERATURE REDUCTION TO GUARANTEE QUALITY AND FOOD SAFETY AS DESCRIBED IN THE HACCP PLAN PURSUANT TO REG. CE 853/04 AND REG. CE 853/04. FROZEN PRODUCTS - DISHES MARKED WITH AN ASTERISK () MAY BE PREPARED WITH RAW MATERIALS THAT WERE FROZEN AT ORIGIN DEPENDING ON MARKET AVAILABILITY.