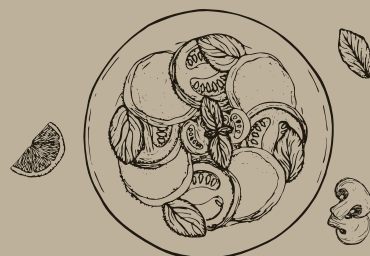


chi burdlaz garden
cucinaofficina

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MENU



OPEN EVERY DAY FROM 12 PM TO 12 AM



THE CHI BURDLAZ CHARCUTERIE



TAGLIERE CHI BURDLAZ 16

OUR NATIONAL SELECTION OF CURED MEATS SERVED
WITH A SAMPLING OF OUR PICKLED VEGETABLES AND SQUACQUERONE
CHEESE PRODUCED BY THE CENTRALE DEL LATTE DI CESENA

PIO TOSINI PROSCIUTTO CRUDO DI PARMA HAM AGED FOR 24 MONTHS 15

SERVED WITH FRIED DUMPLING AND CHEESE FONDUE

PATANEGRA HAM 25

80 G OF 100% IBERIAN BELLOTA CARRASCO
CARTA NERA SELECTION PORK HAM SERVED
WITH CRISPY BREAD

CERVO DI MONTAGNA 14

DELICATE MARINATED VENISON CARPACCIO SERVED WITH ROCKET,
VENERE NERA AGED VINEGAR, RASPBERRIES, PECAN NUTS

CHEESES... OUR SELECTION 15



OUR SUPER-FINE INTERNATIONAL SELECTION OF FINE CHEESES...
WE SERVE IT WITH HOMEMADE PRESERVES AND ORGANIC HONEY AND SEASONAL FRUIT



NAME	TYPE OF MILK	ORIGIN	SPECIAL FEATURES
REYPENAER	COW	HOLLAND	Similar to a gouda, aged, intense yellow colour, balanced and elegant aroma.
OVALYE SENDRÈ	GOAT	FRANCE	Matured with charcoal ash, intense, fresh and acidic taste.
GRUYÈRE PDO	COW	SWITZERLAND	Aged in the cellars of the Tunnel de la Collonge, it is characterised by an enveloping aroma, a persistent and slightly spicy taste.
TESTUN DI GROTTA	COW	ITALY	Medium-aged, intense and harmonious aroma, matured in tuff cellars on wooden planks.
SHOPHIRE BLUECHEESE	COW	ENGLAND	Aged in Port wine and preserved with Corinthian raisins. Cheese characterised by special aromas, hints of caramel and enveloping spicy herbs. Known as one the best blue cheeses in the world.

APPETISERS... FROM THE LAND

PIEDMONTESE BEEF TARTARE 15

TARTARE OF FASSONA BEEF FROM PIEDMONT, HAND-CHOPPED
SERVED WITH SICILIAN CAPERS, ORGANIC EGG YOLK,
DIJON MUSTARD, TROPEA ONION MARINADE

REGGIANO FLAN 12

48-MONTH AGED PARMIGIANO REGGIANO FLAN
ON PARMIGIANO REGGIANO CREAM, BALSAMIC VINEGAR PEARLS
AND CRISPY PROSCIUTTO CRUDO HAM

NONNA MARCELLA'S MEATBALLS 10

SMALL MEATBALLS WITH SAVOURY SAUCE
AND TOASTED BREAD SLICES

OUR GIARDINIERA 10

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES
AND EXTRA VIRGIN OLIVE OIL

THE BEST EGGS IN THE WORLD 12

FREE-RANGE CHICKEN EGGS BY THOMAS MESSNER, COOKED IN TOMATO SAUCE,
PEAS AND ONION WITH MELTED CHEESE AND TOASTED BREAD SLICES
(MOPPING UP YOUR PLATE WITH BREAD IS A MUST!)

OUR SUPER CROSTONE 13

RUSTIC HOT AU GRATI BREAD SLICES IN SEVEN DIFFERENT COMBINATIONS



- WILD HERBS, MOUNTAIN CACIOTTA CHEESE, WALNUTS
- STEWED RED CHICORY AND SMOKED PROVOLA CHEESE
- PORCINI MUSHROOMS, TALEGGIO CHEESE, GUANCIALE BACON
- ARTICHOKEs, PROSCIUTTO COTTO HAM, GORGONZOLA CHEESE
- SPECK PORK BELLY HAM, ZUCCHINI, PECORINO CHEESE AND ZUCCHINI FLOWER
- SAUSAGE, ONIONS, DRIED TOMATOES, MOZZARELLA
- EGGPLANT PARMIGIANA



OUR HOME AND HAND-MADE PASTA

MADAME TAGLIATELLA 12

HANDMADE EGG TAGLIATELLE WITH MEAT RAGOUT...
JUST AS MY GRANDMOTHER USED TO

PASTA AND BEANS... THE REAL RECIPE 12

SOUP WITH HAND MADE MALTAGLIATI PASTA
AND LAMON BORLOTTI BEANS, TOASTED BREAD SLICES

WOODLAND PAPPARDELLA 14

HANDMADE COCOA PAPPARDELLE PASTA WITH FOREST
MUSHROOMS AND WILD BOAR RAGOUT, THYME INFUSION

VELLUTATA VIOLINA 10

CREAM OF VIOLINA SQUASH WITH GINGER,
ORANGE AND CRISPY BREAD

RAVIOLI WITH MIXED WILD HERBS 13

TWO-TONE RAVIOLI STUFFED WITH RICOTTA AND MIXED WILD HERBS
CREAMED WITH GOLDEN SAGE AND ALPINE BUTTER
SERVED WITH PARMIGIANO REGGIANO FONDUE

MISTER CAPPELLETTO 12

HOMEMADE CAPPELLETTI SERVED IN GOOD MEAT BROTH
(YOU CAN ALSO REQUEST PASSATELLI IN BROTH)

GNOCCHETTI RISOTTATI 13

POTATO GNOCCHI COOKED RISOTTO-STYLE WITH PUMPKIN CREAM,
GORGONZOLA FONDUE AND BEEF FILLET BITES

MOUNTAIN POLENTA 14

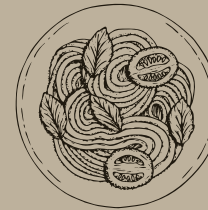
WITH WILD BOAR RAGOUT AND PORCINI MUSHROOMS



AUNT OTTAVIA'S CARBONARA 12

SHE USED BRONZE-DRAWN RIGATONI, A GOOD PEPPERY BACON,
THE EGGS FROM HER HENS AND A GOOD PECORINO ROMANO DOP.

WE DON'T HAVE OUR OWN HENS, BUT FOR THE REST,
WE'VE COPIED IT IN A BIG WAY!



FROM OUR OPEN GRILL



OUR INTERNATIONAL SELECTION OF BONE MEAT

	MARBLING	ORIGIN	AVAILABLE CUTS	PRICE
SHIROY FRISONA ITALIANA	•••••	ITALY	ENTRECOTE FIORENTINA	7 HUNDRED GRAMS
SCOTTONA MARCHIGIANA	••	ITALY	ENTRECOTE FIORENTINA	6 HUNDRED GRAMS
BLACK ANGUS PIEMONTESE MEAT GUST	•••	ITALY	ENTRECOTE FIORENTINA	7 HUNDRED GRAMS
TAMACO DARK RED	•••••	SPAIN	ENTRECOTE FIORENTINA	8 HUNDRED GRAMS
OMAHA PACKERS	••••	US	FIORENTINA	9 HUNDRED GRAMS
JONH STONE	•••	IRELAND	TOMAHAWK	8 HUNDRED GRAMS
LA PEZZATA ROSSA (ITALIAN BREED)	•••	ITALY	ENTRECOTE FIORENTINA	6 HUNDRED GRAMS
DANISH HEIFER	••••	DENMARK	ENTRECOTE FIORENTINA	7 HUNDRED GRAMS

HAVE A LOOK AT OUR MEAT SHOWCASE WE CHOOSE AMONG THE BEST LOINS FROM ALL OVER THE WORLD WE ALWAYS HAVE SOMETHING NEW

MEAT CUTS

FILETTO DI MANZO 25

BALKAN FAT OX FILLET 300 G

RIBEYE

URUGUAY BEEF



STEAK 400 GR 25 - SLICED GRILLED STEAK 300 GR 20



FROM THE BUTCHER'S



BIG GRILLED SELECTION 18

SELECTION OF GRILLED MEATS SOURCED FROM THE MIGANI BUTCHER SHOP IN RIMINI
LOCAL SAUSAGE, RIBS, FILLET, MUTTON, SLICED BEEF STEAK, PORK SHOULDER



CANADIAN BISON
RIBYE 35
300 GR

PREMIUM BEEF

GREATER OMAHA PACKERS
BEEF TENDERLOIN 30
250 GR



PICANHA ANGUS 25
ARGENTINA
GOLD BULL



POUSSIN ON FIRE 16

MARINATED AND GRILLED FREE-RANGE ROMAGNOLO POUSSIN
SERVED WITH NEW POTATOES AND ROSEMARY AROMA



CHIBUR[GER] 14

BEEF BURGER 200 GR, ARTISANAL SESAME BUN, STRINGY CHEESE, ROASTED BACON,
STEWED ONION, TOMATO, SALAD, SERVED WITH RUSTIC POTATO WEDGES AND OUR BBQ



COVER CHARGE 2

EMPTY PIADINA 1

FROM THE GRILL TO THE PAN...



FILETTO SOTTOBOSCO 25

BEEF FILLET COOKED AT LOW TEMPERATURE,
WITH PORCINI MUSHROOMS, CHANTERELLES MUSHROOMS,
ITS CREAM AND MINI POTATOES IN BUTTER

LA GUANCIA DI PETER 20

PETER PHARM VEAL CHEEK MARINATED IN RED BEER COOKED AT LOW
TEMPERATURE SERVED WITH CELERIAC PUREE, ITS GRAVY,
ROASTED CARROTS AND SOUS VIDE COOKED APPLES

POLLETTO BIO 14

ORGANIC CHICKEN BREAST SEARED
WITH AROMATIC HERB OIL SERVED
WITH ROASTED VEGETABLES



AGNELLO NEW ZEELAND 18

"CAP-OFF" LAMB CHOPS COOKED AT LOW TEMPERATURE
AND CRISPY BREAD WITH HERBS, ITS DEMI GLACE,
JERUSALEM ARTICHOKE CREAM AND STEWED ARTICHOKE



FARAONA PORCHETTATA 16

SUPREME BONELESS CORN-FED FRENCH GUINEA FOWL STUFFED AND PORCHETTA-STYLE COOKED,
SERVED WITH NEW POTATOES, SOUS VIDE SHALLOTS AND CRANBERRY SAUCE

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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 852/04 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.



VEGGIE CORNER



OUR GREEN CARBONARA 12

BRONZE-DRAWN SPAGHETTI GENTILE WITH SEARED VEGGIES,
TURMERIC AND VEGAN CREAM

PASTA AND BEANS... THE REAL RECIPE 12

LAMON BORLOTTI BEAN SOUP
WITH ORGANIC WHOLEMEAL PASTA

OUR GIARDINIERA 10

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES
AND EXTRA VIRGIN OLIVE OIL

WINTER SALAD 10

MIXED FIELD LEAVES, PUMPKIN, CHICKPEAS,
ORANGE, AVOCADO, SESAME SEEDS



VELLUTATA VIOLINA 10

CREAM OF VIOLINA SQUASH WITH GINGER,
ORANGE AND CRISPY BREAD



VEGETARIAN

REGGIANO FLAN 12

48-MONTH AGED PARMIGIANO REGGIANO FLAN ON PARMIGIANO REGGIANO
CREAM AND BALSAMIC VINEGAR PEARLS

POLPETTINE VEG 10

CHICKPEA AND VEGETABLE MEATBALLS WITH HERB BREADING
SERVE WITH VEGAN BEETROOT MAYONNAISE AND ROASTED VEGETABLES



RAVIOLONE ALLE ERBE 13

TWO-TONE RAVIOLI STUFFED WITH RICOTTA AND MIXED WILD HERBS
CREAMED WITH GOLDEN SAGE AND ALPINE BUTTER
SERVED WITH PARMIGIANO REGGIANO FONDUE



COVER CHARGE 2

EMPTY PIADINA 1

FROM THE GARDEN



SPICCHIONI RUSTICI 6

CRISPY POTATO WEDGES, HINTS OF SCENTS AND HERBS

PATATINE CON LA BUCCIA 5

FRIED POTATOES WITH PEEL

ERBETTE SALTATE 6

WILD HERBS SAUTÉED IN A SKILLET WITH EARLY GARLIC AND FRESH CHILI PEPPER

ZUCCA MANTOVANA ARROSTITA 6

OVEN-ROASTED MANTUAN PUMPKIN WITH ROSEMARY AND THYME

PLEUROTUS ALLA BRACE 7

GRILLED PLEUROTUS MUSHROOMS WITH GARLIC, PARSLEY AND GOOD OIL

FRICANDÒ D'INVERNO 6

MIXED SEASONAL VEGETABLES COARSELY CHOPPED AND ROASTED IN THE OVEN WITH AROMATIC HERBS

INSALATINA DI CAMPO 5

MIXED WILD SALAD, CARROTS, VESUVIO TOMATOES AND CRISPY FENNEL





THE SEA



COLD

TARTARE RAFFINATA 15

AMBERJACK TARTARE, MANGO GEL, LIME,
CRISPY CHIPS, CELERY CURLS

TENTACOLO ARROSTITO 15

*TENTACLES OF FLAMBÉED OCTOPUS, CREAMY CAULIFLOWER,
TAGGIASCA OLIVES, AND EXTRA VIRGIN OLIVE OIL POTATO MASH

I GRATINATI... COME UNA VOLTA 15

RAZOR SHELLS AND CANESTRINI FISH, MUSSELS, SCALLOPS, PRAWNS...
AU GRATIN WITH FRAGRANT BREAD

SARDINA IN CARROZZA 13

CRISPY SARDINES IN PANKO TEMPURA, STUFFED WITH STRINGY
PROVOLA CHEESE, ON PORCINI MUSHROOM PUREE

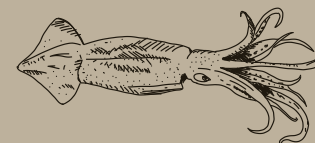
NON È UNA SEMPLICE INSALATA DI MARE 15

CUTTLEFISH, OCTOPUS, STRIPED PRAWNS, SQUID SERVED WARM
ON A COLOURFUL VARIETY OF CRUNCHY VEGETABLES, SALAD, SPROUTS AND TOASTED ALMONDS



LA SEPPIA CON PISELLI... A MODO MIO 16

STEWED CUTTLEFISH "AS PER TRADITION",
REVISITED ON CREAMY PEAS



COVER CHARGE 2

EMPTY PIADINA 1



FRESH PASTA, SEA AND ELBOW GREASE



***LO SCOGLIO 2.0 18**

(SERVED IN ITS COPPER CASSEROLE)

FRESH HAND-MADE EGG TAGLIOLINI PASTA,
WITH A SEAFOOD SAUCE, SOME DATTERINO TOMATOES,
HAND-CHOPPED PARSLEY

GAMBERI E LIMONE...

SEXY VERSION 18

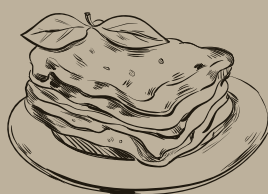
BRONZE-DRAWN SPAGHETTI, CREAMED IN TURNIP GREENS EMULSION,
RED SHRIMP TARTARE, LEMON SCENT, TARALLI BREAD CRUMBS

CARNAROLI MANDARINO E PESCIOLINO 18

CARNAROLI RICE AROMATISED WITH MANDARIN,
PIECES OF ADRIATIC FISH, BLACK GARLIC EMULSION

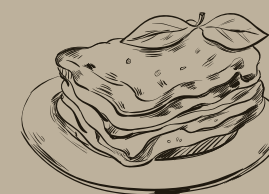
PASSATELLO ALLA RIMINESE 14

ROMAGNA-STYLE PASSATELLI PASTA
WITH CLAMS ON DELICATE CANNELLINI CREAM



OUR SEAFOOD LASAGNA 15

PUFF PASTRY MEDALLIONS AU GRATIN WITH SEAFOOD, FISH BÉCHAMEL SAUCE
SERVED ON CRUSTACEANS AND BASIL LASER



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FROZEN PRODUCTS - DISHES MARKED WITH AN ASTERISK (*) MAY BE PREPARED WITH RAW MATERIALS THAT WERE FROZEN AT ORIGIN DEPENDING ON MARKET AVAILABILITY.

FISH DISHES

BRANZINO BBQ 22

600\800 GR FRESH SEA BASS COOKED ON THE GRILL,
WITH BREAD SCENTED WITH AROMATIC HERBS

* SPIEDINO SCOMPOSTO 16

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



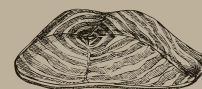
* FRITTO DI PARANZA

SMALL 14 - LARGE 20

CATCH OF THE DAY MIXED FRIED FISH, SQUID,
PRAWNS AND CRUNCHY VEGETABLES

TATAKI DI SPADA 20

SEARED SWORDFISH WITH SMOKED TOMATO EMULSION,
LECCINO OLIVE PATE, POTATOES AND CAPER LEAVES



ROMBETTO AL PROFUMO DELL'ORTO 20

TURBOT FILLET SEARED WITH BAY LEAVES, CRISPY BREAD WITH CAPERS
AND JERUSALEM ARTICHOKE CREAM



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



CHI_BURLAZ



CHI BURDLAZ GARDEN

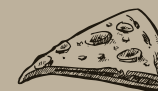
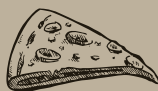


CHI BURDLAZ

COVER CHARGE 2

EMPTY PIADINA 1

PIZZA OR PINSA?



WE HAVE CHOSEN TO MERGE THEM AND TRANSFORM THE EXPERIENCE OF A CLASSIC PIZZA, INTO A MORE SATISFYING AND FUN ONE.
WE HAVE COMBINED THE DELICACY OF A PIZZA, WITH THE FRAGRANCE AND CRUNCHINESS OF THE NOW FAMOUS ROMAN-STYLE PINSA.

WE OFFER THEM IN SOME CLASSIC AND SOME MORE REFINED VERSIONS

EACH PINSA IS TOPPED WITH PRODUCTS OF EXTRAORDINARY QUALITY AND RESEARCH OF THE ITALIAN TERRITORY.

LA MARINARA 8

SAN MARZANO PRESERVED TOMATOES,
MURAGLIA MARINARA-SCENTED OIL, SICILIAN OREGANO

LA SIGNORA MARGHERITA 10

SAN MARZANO PRESERVED TOMATOES, BUFFALO MOZZARELLA
FROM CAMPANIA, BASIL, EVO OIL

LA NAPOLI 11

SAN MARZANO PRESERVED TOMATOES, BUFFALO MOZZARELLA
FROM CAMPANIA, OREGANO, SICILIAN ANCHOVIES

LA DIAVOLA 12

SAN MARZANO PRESERVED TOMATOES, BUFFALO MOZZARELLA FROM
CAMPANIA, OREGANO, SPICY CALABRIAN VENTRICINA PORK SAUSAGE

LA FAVOLA 14

LA FAVOLA DI PALMIERI MORTADELLA, BURRATA CHEESE
FROM APULIA, PISTACHIO CREAM

LA CRUDO E BURRATA 14

PIO TOSINI PROSCIUTTO CRUDO DI PARMA HAM AGED FOR 24 MONTHS,
BURRATA CHEESE FROM APULIA

LA FINOCCHIONA 15

FINOCCHIONA TOSCANA PDO SALAMI, SMOKED BURRATA CHEESE,
SAUTÉED PORCINI MUSHROOMS

LA CANTABRICO 16

LA ROSITA CANTABRIAN ANCHOVIES, BURRATA CHEESE
FROM APULIA, TOMATO CONFIT



BEVERAGE

MINERAL WATER LINX
NATURAL / SPARKLING BOTTLE 75 CL

3

HOUSE WINE
WHITE, SPARKLING, STILL RED

1 LITER
1/2 LITER
1/4 LITER

11

6

4

DRAFT COCA COLA

LITTLE
MEDIUM
1 LITER

4

5

10

COCA COLA, FANTA, SPRITE 33 CL

4

FRUIT JUICE

3,5

ORANGE, ANANAS, GREEN APPLE

FRESHLY SQUEEZED ORANGE JUICE

5

AMARI

4

HANDCRAFTED BEERS

DEL BORGO "DUCHESSA" 33 CL

5,5

FRESH AND ELEGANT. THE CARBONATION IS FINE,
THE SLIGHT ACIDITY AND A MODERATE HOP
MAKE IT FRESH AND PLEASANT

DEL BORGO "REALE IPA" 33 CL

5,5

AMBER WITH LIVELY AND FULL-BODIED REFLECTIONS,
THE NOSE OFFERS CITRUS NOTES

AMARCORD "GRADISCA" 50 CL

6,5

A PERFECT BALANCE BETWEEN FLORAL NOTES
AND FRAGRANT WITH HOPS, MALT AND HONEY.
EASY TO APPROACH AND GREAT SATISFACTION

AMARCORD "GRADISCA" 1 LT

13

A PERFECT BALANCE BETWEEN FLORAL NOTES
AND FRAGRANT WITH HOPS, MALT AND HONEY.
EASY TO APPROACH AND GREAT SATISFACTION

AMARCORD "LA VOLTINA" 50 CL

6,5

REDHEAD, SLY, INTRIGUING, FULL BODY AND STRUCTURED,
GIVES THE PALATE SENSATIONS OF HONEY,
DRIED AND CANDIED FRUIT WITH A PLEASANT FINAL BITTERNESS

BEERS

PILS CHIARA STELLA ARTOIS PICCOLA 3,5 - MEDIA 5

ROSSA LEFFE BICCHIERE 33 CL 5

BLANCHE HOEGAARDEN 30 CL 5

PILS CHIARA BECK'S 4

CHIARA CORONA EXTRA 4

WEISS FRANZISKANER HELL 5