

# MENU



## OUR APPETISERS FROM THE LAND



### TAGLIERE CHI BURDLAZ 16

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

### GIARDINIERA NOSTRA 12

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES  
AND EXTRA VIRGIN OLIVE OIL

### TARTARE EXPLOSION 20

PIEDMONTESE FASSONA BEEF TARTARE, CHOPPED BY HAND, WITH OLD-STYLE MUSTARD  
AND EGG YOLK SWEET AND SOUR TROPEA RED ONIONS, TOASTED HAZELNUTS,  
CREAM OF SMOKED BURRATA CHEESE, MONTEFELTRO BLACK TRUFFLE

### CARPACCINO D'OCA 16

BEECH-SMOKED GOOSE  
BREAST CARPACCIO WITH POMEGRANATE,  
LAMB'S LETTUCE AND 11 YEAR AGED BALSAMIC VINEGAR



### LE POLPETTINE DI NONNA MARCELLA 14

BITE-SIZED MEATBALLS WITH SAVOURY SAUCE,  
PEAS AND CHAR-GRILLED BREAD

### POLENTA AL PASCOLO 15

CRISPY, GRILLED POLENTA AND MELTED COW'S CHEESE  
SERVED IN A WOODEN BOX  
WITH STEAMED ARTICHOKE AND THYME

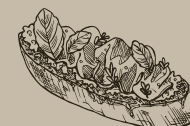
### PROSCIUTTO CRUDO DI PARMA RISERVA 18

"MAIALE TRANQUILLO DI BETTELLA" SERVED WITH FRIED "GNOCCO" DOUGH



### BRUSCHETTE DA INTENDITORE 12

HOMEMADE BRUSCHETTE WITH TUSCAN-STYLE LIVER  
AND VALLE D'AOSTA LARD D'ANARD



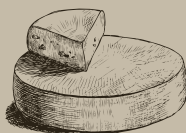
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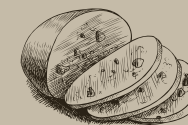
THEREFORE OUR DISHES CAN CONTAIN THE FOLLOWING ALLERGENS PURSUANT TO REG. UE 1169/11

\*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.

## CHEESES... OUR SELECTION 18



OUR SUPER-FINE AND HIGHLY SELECTED INTERNATIONAL RANGE OF FINE CHEESES...  
WE SERVE THEM WITH HOMEMADE PRESERVES, ORGANIC HONEY AND SEASONAL FRUIT



NAME	TYPE OF MILK	ORIGIN	SPECIAL FEATURES
REYPENAER CHEESE	SHEEP'S MILK	HOLLAND	Similar to Gouda, mature with an intense yellow colour and a balanced and elegant flavour.
CANESTRATO DI FORENZA CHEESE	SHEEP'S MILK	ITALY	Cheese made from raw milk from Mount Vulture. Elegant on the palate with an intense, lingering sweet and sharp flavour.
COMTÉ DES MONS CHEESE	COW'S MILK	FRANCE	Matured in the Tunnel de la Collonge caves, the cheese has a well-rounded and lingering, slightly piquant flavour. WHEN SEMI-HARD, IT IS CONSIDERED ONE OF THE BEST CHEESES IN THE WORLD
FIORITO CHEESE	GOAT'S MILK	ITALY	With a classic goat's cheese, semi-soft texture. The peculiarity of this delicacy is that it is aged in rose and cornflower petals, which gives the cheese its typical grassy notes and aroma.
SHOPHIRE BLUECHEESE	GOAT'S MILK	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.

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## OUR HOME AND HAND-MADE PASTA

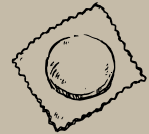


### MADAME TAGLIATELLA 13

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

### LINGUINE CIME E PIOPPINI 15

PASTIFICIO GENTILE LINGUINI WITH BROCCOLI RABE EMULSION,  
PROSCIUTTO CRUDO CRUMBLE, VELVET PIOPPINI MUSHROOMS, CREAMED  
SHROPSHIRE BLUE CHEESE AND CORINTH RAISINS



### NIDI DI BOSCO 16

PASTA NEST GRATIN WITH WILD MUSHROOMS, CHAR-GRILLED HAM  
AND CAVOLO NERO ON A BED OF PARMIGIANO REGGIANO CREAM

### CHE CAPPELLETO!!! 13

HOMEMADE CAPPELLETTI PASTA SERVED IN WHOLESOME BEEF BROTH  
(YOU CAN ALSO ASK FOR PASSATELLI PASTA IN YOUR BROTH, IF YOU PREFER)

### PASTA E FAGIOLI DI LAMON 14

CREAMY LAMON BORLOTTI BEAN STEW, MIXED DURUM WHEAT PASTA,  
POTATO AND CHAR-GRILLED BREAD

### VELLUTATA VIOLINA 12

CREAMY BUTTERNUT SQUASH AND POTATO SOUP,  
SERVED WITH CHAR-GRILLED BREAD, FRIED LEEK AND TOASTED HAZELNUTS



### LA CARBONARA DI ZIA OTTOVIA 13

HOMEMADE BRONZE DIE CUT SPAGHETTI WITH EGG CREAM, PECORINO ROMANO CHEESE AND PORK CHEEK.  
JUST LIKE AUNTY USED TO MAKE!



### CARBONARA QUATTRO ELEMENTI 18

PASTIFICIO GENTILE MEZZI PACCHERI PASTA, CRISPY PORK CHEEK, PECORINO ROMANO CHEESE MELT,  
PORCINI MUSHROOMS, MONTEFELTRO BLACK TRUFFLE



## FROM OUR OPEN GRILL



### OUR INTERNATIONAL SELECTION OF BONE MEAT

	MARBLING	ORIGIN	AVAILABLE CUTS	PRICE
PEZZATA ROSSA	....	ITALY	ENTRECOTE	7 HUNDRED GRAMS
SCOTTONA MARCHIGIANA	..	ITALY	ENTRECOTE	6 HUNDRED GRAMS
BLACK ANGUS PIEMONTESE MEAT GUST	....	ITALY	ENTRECOTE	7 HUNDRED GRAMS
TAMACO DARK RED	.....	SPAIN	ENTRECOTE	8 HUNDRED GRAMS
HOMAKA PACKERS	....	US	FLORENTINE STYLE	9 HUNDRED GRAMS
TOMAHAWK JONH STONE	...	IRELAND	TOMAHAWK	8 HUNDRED GRAMS
SIMMENTAL "LANZA" SCOTTONA SUPERIOR	...	GERMANY	ENTRECOTE	6 HUNDRED GRAMS
HEREFORD	....	IRELAND	ENTRECOTE	7 HUNDRED GRAMS



THE "MARBLING" GRADE IS THE AMOUNT OF NATURAL FAT CONTAINED IN THE MEAT, WHICH IN THE WAGYU GRADING SYSTEM RANGES FROM 1 TO 7

## MEAT CUTS



### FILETTO 25

BALKAN FAT OX FILLET 300 G

### RIBEYE

URUGUAY BEEF

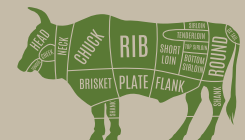
STEAK 400 G 25 - HAND SLICED STEAK 300 G 20

### FILETTO DI MANZO USA 40

GREATER HOMAKA PACKERS 250 G

### FILETTO DI CERVO ROSSO 35

NEW ZEALAND VENISON RED GAME FILLET 200 G





## FROM THE BUTCHER'S



### L'INEGUAGLIABILE CICCAGRILL DEL CHIBURDLAZ 18

A SELECTION OF LOCAL MEATS, GRILLED IN AN OPEN KITCHEN

- LOCAL SAUSAGE (MORA ROMAGNOLA PIG BREED) - RIBS - FILLET - MUTTON - SLICED BEEF STEAK - PORK SHOULDER -



### GALLETTO IN FIAMME 20

MARINATED AND GRILLED FREE-RANGE POUSSIN  
SERVED WITH RUSTIC WEDGE POTATOES AND ROSEMARY



## OUR BURGERS



### CHIBUR[GER] 15

200 GR BURGER, 100% ITALIAN BEEF, HOMEMADE SESAME BUN,  
WHITE SCAMORZA CHEESE, SWEET AND SOUR TROPEA ONION, ROASTED BACON,  
TOMATO AND LETTUCE. SERVED WITH OUR BBQ SAUCE AND CRISPY POTATO WEDGES





## FROM THE GRILL TO THE PAN...



### FILETTO ROSSINI "A MODO MIO" 28

BEEF FILLET COOKED AT A LOW TEMPERATURE,  
SERVED WITH FOIE GRAS, MASHED POTATO, MARSALA WINE JUS,  
BROCCOLI RABE, BLUEBERRY SAUCE



### LA GUANCIA DI PETER 24

PETER'S FARM VEAL CHEEK MARINATED IN RED BEER  
COOKED AT LOW TEMPERATURE SERVED WITH CELERIAC PUREE,  
ITS GRAVY, AND SEASONAL VEGETABLES

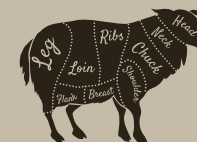


### ANATRA SWEET AND SOUR 22

DUCK BREAST MARINATED IN SOYA SAUCE,  
COOKED AT A LOW TEMPERATURE, AND SERVED WITH RADDICCHIO OF TREVISO  
AND SWEET AND SOUR MANDARIN AND GOLDEN APPLE DEMI GLACE

### BRASATO UBRIACONE 20

NATIONAL AL SANGIOVE SUPERIOR BEEF CHUCK,  
SERVED IN ITS OWN JUICES WITH MASHED POTATO  
AND SEARED VEGETABLES



### POLLETTO CBT 15

SEARED, FREE-RANGE CHICKEN BREAST COOKED AT A LOW TEMPERATURE AND SERVED WITH WINTER  
VEGETABLE FRICANDÓ STEW AND HERB-INFUSED OLIVE OIL





## GREEN CORNER



### GIARDINIERA NOSTRA 12 [VEG]

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES  
AND EXTRA VIRGIN OLIVE OIL

### INSALATA D'INVERNO 12 [VEG]

WILD MIXED-LEAF SALAD, PUMPKIN, CHICKPEAS, ORANGE,  
AVOCADO, SESAME SEEDS

### POLPETTINE VEG 12

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

### POLENTINA AL PASCOLO 14

CRISPY, GRILLED POLENTA AND MELTED COW'S CHEESE SERVED  
IN A WOODEN BOX WITH STEAMED ARTICHOKE AND THYME



### PASTA E FAGIOLI 12 [VEG]

MIXED DURUM PASTA  
SERVED IN A LAMON BORLOTTI BEAN STEW

### LINGUINE CIME E PIOPPINI 14 [VEG]

PASTIFICIO GENTILE LINGUINE IN A BROCCOLI RABE  
AND VELVET PIOPPINI MUSHROOM EMULSION

## FROM OUR GARDEN

### SPICCHIONI RUSTICI 6

CRISPY POTATO WEDGES, HINTS OF SCENTS AND HERBS

### PATATINE CON BUCCIA 6

FRENCH FRIES WITH THEIR PEEL

### ERBETTE DI CAMPO 7

FRESHLY GATHERED CHARD, SEARED IN A PAN WITH  
BABY GARLIC AND FRESH CHILLI PEPPER



### ZUCCA MANTOVANA 6

ROASTED PUMPKIN WITH ROSEMARY AND THYME

### PANNOCCHIA ALLA BRACE 6

CORN ON THE COB, CHAR-GRILLED WITH CERVIA SEA SALT

### FRICANDÒ D'INVERNO 7

A MEDLEY OF ROUGHLY CHOPPED,  
ROASTED SEASONAL VEGETABLES WITH HERBS



### INSALATINA DI CAMPO 5

MIXED WILD SALAD, CARROTS, VESUVIO TOMATOES AND CRISPY FENNEL





## SEAFOOD APPETIZERS



### OUR COLD DISHES

#### TARTARE FUSION 18

COLD SMOKED, YELLOW-FIN TUNA TARTARE,  
AVOCADO, DRIED CITRUS FRUITS,  
POTATO CHIPS AND EVO CAVIAR

#### \*NON È UNA SEMPLICE INSALATA DI MARE 16

SQUID, OCTOPUS, IMPERIAL PRAWNS AND WARM CALAMARI  
ON A COLOURFUL BED OF CRISPY VEGETABLES,  
SALAD AND ONION

#### SALMON TOAST... SCOMPOSTO 20

PRIME CODA NERA SALMON WITH HOMEMADE PAN Brioche,  
HERBED GOAT'S CHEESE, AVOCADO,  
AND A SLOW-POACHED EGG

#### BACCALÀ MANTECATO 16

THE TRADITIONAL WHIPPED COD, SERVED ON GRILLED POLENTA  
WITH SWEET AND SOUR TROPEA ONION.

### OUR HOT DISHES

#### \*CAPPELANTE TERRA E MARE 20

SEARED CANADIAN SCALLOPS ON A BED  
OF CREAMED JERUSALEM ARTICHOKE, SERVED WITH SAMPHIRE,  
WALNUTS AND ROMANESCO BROCCOLI

#### ZUPPETTA DI MOSCARDINI 18

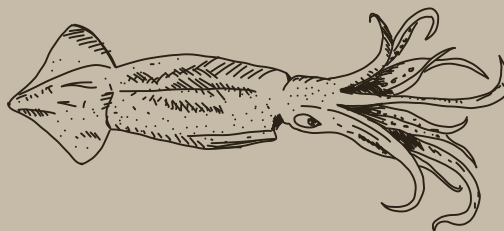
STEWED BABY OCTOPUS  
WITH VESUVIAN TOMATOES,  
POTATOES AND TAGGIASCHE OLIVES

#### \*A GRAN RICHIESTA...GAMBERO FLAKES 16

SUPER CRUNCHY KING PRAWNS  
IN A TEMPURA AND CORNFLAKE BATTER  
SERVED WITH LIME MAYONNAISE

#### \*"I GRATINATI"... COME UNA VOLTA 18

SEAFOOD AND SHELLFISH GRATIN  
WITH SCENTED BREAD





## SEAFOOD FIRST COURSES



### FRESH PASTA, SEA AND ELBOW GREASE

#### \* LO SCOGLIO 2.0 20

(SERVED IN ITS COPPER CASSEROLE)

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

#### POVERI MA BELLI 16

PASSATELLI PASTA WITH BABY CLAMS,  
CUTTLE FISH AND STEAMED ARTICHOKES

#### \* RISOTTINO

#### ALLA TRADIZIONE MARINARA 18 CAD.

(MIN. 2 PEOPLE)

CREAMY CARNAROLI RICE WITH SHELLED SEAFOOD AND A TOUCH OF TOMATO,  
JUST LIKE THEY USED TO MAKE

#### RIGATONI PURPLE 16

"HOME" BRONZE DIE CUT MACARONI-STYLE BEETROOT PASTA  
WITH SEA BASS RAGÙ, TOASTED ALMONDS,  
SEARED VEGETABLES AND CREAM OF JERUSALEM ARTICHOKES

#### CACIO E PEPE... DI MARE 18

PASTIFICIO GENTILE SPAGHETTONE,  
WITH "CACIO E PEPE" PECORINO AND BLACK PEPPER CHEESE,  
IMPERIAL PRAWNS AND MUGGINE BOTTARGA

#### IL TORTELLO DELLA FELICITÀ 18

BLACK TORTELLONI PASTA FILLED WITH BUFFALO RICOTTA  
RED SHRIMP TARTARE WITH SAMPHIRE,  
DATTERINI TOMATO CONFIT AND LEMON CREAM

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## SEAFOOD MAIN COURSES

### BRANZINO BBQ 22

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

### \*SPIEDINO SCOMPOSTO 18

TENDER SQUIDS AND PRAWNS  
WITH HERB BREAD COOKED ON THE GRILL,  
SERVED WITH DELICATE SALAD AND TOMATO CONFIT



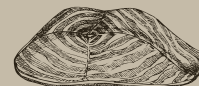
### \*FRITTO DI PARANZA

SMALL 14 - LARGE 20

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

### "CORBA ROSSA DEL GARGANO" 25

ROASTED UMBRINA FILLET,  
SERVED WITH BROCCOLI RABE,  
BLACK TRUFFLE AND CHICKPEA CREAM



### TAKI TAKI 20

TUNA TATAKI SEASONED WITH TWO TYPES OF SESAME SEED AND SERVED WITH RASPBERRY  
TERIYAKI SAUCE CELERIAC CREAM AND SAUTÉED VEGETABLES



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CHI\_BURLAZ



CHI BURLAZ GARDEN



CHI BURLAZ

## BEVERAGE

### MINERAL WATER

NATURAL / SPARKLING BOTTLE 75 CL

3

### HOUSE WINE

WHITE, SPARKLING WHITE, STILL RED

1 LITER

11

1/2 LITER

6

1/4 LITER

4

### DRAFT COCA COLA

LITTLE

4,5

MEDIUM

5,5

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

6

FRESCA ED ELEGANTE. LA GASATURA È FINE,  
LA LEGGERA ACIDITÀ E UNA LUPPATURA MODERATA  
LA RENDONO FRESCA E PIACEVOLE

### DEL BORGO "REALE IPA" 33 CL

6

AMBRATA CON RIFLESSI VIVI E DI BUON CORPO,  
AL NASO OFFRE NOTE AGRUMATE

### AMARCORD "GRADISCA" 50 CL

7

UN PERFETTO EQUILIBRIO FRA NOTE FLOREALI  
E FRAGRANTI DI LUPPOLO, DI MALTO E MIELE.  
DI FACILE APPROCCIO E GRANDE SODDISFAZIONE

### AMARCORD "GRADISCA" 1 LT

14

UN PERFETTO EQUILIBRIO FRA NOTE FLOREALI  
E FRAGRANTI DI LUPPOLO, DI MALTO E MIELE.  
DI FACILE APPROCCIO E GRANDE SODDISFAZIONE

### AMARCORD "LA VOLPINA" 50 CL

7

ROSSA, FURBA, INTRIGANTE, CORPO PIENO E STRUTTURATO,  
DONA AL PALATO SENSAZIONI DI MIELE,  
FRUTTA SECCA E CANDITA DAL GRADEVOLE AMARO FINALE

## BEERS

PILS CHIARA STELLA ARTOIS LITTLE 4,5 - MEDIUM 6

ROSSA LEFFE MEDIUM 33 CL 6,5

TENNENT'S SUPER MEDIUM 30 CL 6,5

CORONA 5

ICHNUSA NON FILTRATA 5

WEISS FRANZISKANER HELL 5