

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

IL MAIALE TRANQUILLO 18

30-MONTH AGED FINE SWEET HAM FROM THE "BETELLA" FARM
SERVED WITH FRIED GNOCCO

VITEL TONNÉ AI GIORNI NOSTRI 14

VACUUM-COOKED VEAL ROUND, WITH DELICATE CREAMY TUNA SAUCE
AND CAPER LEAVES

TARTARE PIEMONTESE 16

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

GIARDINIERA NOSTRA 12

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES
AND EXTRA VIRGIN OLIVE OIL

TEGAMINO ALLA PARMIGIANA 14

THE TRADITIONAL AUBERGINE PARMIGIANA
SERVED IN THE PAN

IL FIORE CRICK CROCK 12

COURGETTE FLOWER STUFFED WITH RICOTTA, MOZZARELLA,
DRIED TOMATOES AND OLIVES IN A CRISPY PANKO TEMPURA



LA BRUSCHETTA ALL'ITALIANA 9

TOASTED LOCAL BREAD WITH FRESH TOMATO, BASIL,
OREGANO AND MURAGLIA OIL



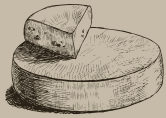
ALLERGENS - PLEASE INFORM THE DINING ROOM STAFF IF YOU NEED TO AVOID CERTAIN FOODS OR ALLERGENS BEFORE PLACING YOUR ORDER.

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 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
MANCHEGO GRAN RESERVA PDO	SHEEP	SPAIN	One of the best-known Spanish cheeses in the world. Rich and persistent flavour and texture.
BUCHE DE CHÈVRE MONS	GOAT	FRANCE	Sweet and delicate goat's cheese with a slightly acidic taste typical of goat's cheeses.
GRUYERE FROM THE SWISS ALPS PDO	COW	SWITZERLAND	Aged in the cellars of the Tunnel de la Collonge, it has an enveloping aroma, a persistent and slightly spicy taste.
REBLOCHON FERMIER DOP MONS	COW	FRANCE	High-quality semi-mature cheese with ivory-colored mold on the skin that gives the cheese this intense sweet flavor reminiscent of hazelnut.
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.

SALADS FROM THE GARDEN

TROPICAL SUMMER 14

MIXED SALAD, SAUTÉED PRAWNS, CRUNCHY CELERY, CHERRY TOMATOES,
CUCUMBERS, CASHEWS, MANGO AND LIME DRESSING

CAPRESE NOSTRA 13

MIXED WILD SALAD, SMALL BUFFALO MOZZARELLAS,
COLOURED DATTERINO TOMATOES, BASIL, OLIVES, OREGANO

POLLOK 13

MIXED WILD SALAD, ORGANIC GRILLED CHICKEN, AVOCADO,
RADISHES, CHERRY TOMATOES, ROASTED ALMONDS,
FLUO ONION, YOGURT DRESSING

INSALATA VEGAN 12

MIXED WILD LEAVES, BLACK BEANS, AVOCADO, RASPBERRIES,
EDAMAME AND SESAME SEEDS

CHIBU POKÈ 15

BASMATI RICE, SOY MARINATED SALMON, AVOCADO, EDAMAME, CHERRY TOMATOES, CUCUMBERS,
MARINATED CABBAGE, TOASTED SESAME AND TERIYAKI SAUCE

OUR HOME AND HAND-MADE PASTA

MADAME TAGLIATELLA 14

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

PASSEGGIATA BUCOLICA 14

RISOTTO-STYLE MEZZE MANICHE PASTA
WITH ROASTED PEPPER CREAM
AND WHITE VEAL AND RICOTTA SAUCE

TORTELLONI TRICOLORE 15

HANDMADE TORTELLI FILLED WITH BUFFALO MOZZARELLA,
EMULSION OF YELLOW AND RED DATTERINO TOMATOES, BASIL PESTO

SAPORI DEL SUD 14

POTATO GNOCCHI WITH PIENNOLO TOMATO CREAM,
FRIED AUBERGINES AND BURRATA CREAM

CREMA ORANGE 12

WARM CARROT CREAM WITH YOGHURT AND GRILLED PIECES
OF BREAD AND TOASTED SEEDS

LINGUINA GENOVESE 13

LINGUINE WITH TRADITIONAL GENOESE PESTO, GREEN BEANS AND POTATOES
AND CRUNCHY BREAD, PINE NUTS AND PECORINO CHEESE

SPAGHETTONE ALLA PUMMAROLA 12 [VEG]

SPAGHETTONI GENTILE,
WITH COLOURED DATTERINO TOMATO SAUCE AND BASIL



LA CARBONARA DI ZIA OTTAVIA 14

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

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



FROM OUR OPEN GRILL



LA NOSTRA SELEZIONE INTERNAZIONALE DI CARNI IN OSSO

	MARBLING	ORIGIN	AVAILABLE CUTS	PRICE
SASHI FINLANDIA	•••••	EUROPE	ENTRECOTE	8 HUNDRED GRAMS
LA ROMAGNOLA	••	ITALY	ENTRECOTE	6 HUNDRED GRAMS
BLACK ANGUS PIEMONTESE MEAT GUST	••••	ITALY	ENTRECOTE	8 HUNDRED GRAMS
TAMACO DARK RED	••••••	SPAIN	ENTRECOTE	8 HUNDRED GRAMS
OMAHA PACKERS	••••	US	FLORENTINE STYLE	9 HUNDRED GRAMS
JOHN STONE	•••	IRELAND	TOMAHAWK	8 HUNDRED GRAMS
ABERDEEN ANGUS	•••	SCOTLAND	ENTRECOTE	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

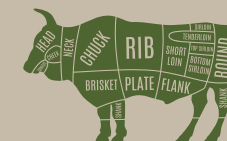
MEAT CUTS

FILETTO DI MANZO 25

IRISH BEEF 300 GR

RIBEYE URUGUAY BEEF

BISTECCA 400 GR 25 - TAGLIATA 300 GR 22





FROM THE BUTCHER'S



CICCIAGRILL 20

SELECTION OF GRILLED MEATS

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



PREMIUM BEEF

US BEEF FILLET
GREATER OMAHA PACKERS 35
250 GR



RÍO DE LA PLATA ARGENTINIAN
BEEF PICANHA 25
300 GR

SPIEDONE FUSION 20 [NEW]

SKEWER OF VACUUM-COOKED CHICKEN THIGHS WRAPPED IN BACON
AND MARINATED IN OUR SPECIAL RUB, ROASTED ON THE GRILL,
SERVED WITH BASMATI RICE AND GUACAMOLE



GALLETTO IN FIAMME 20
MARINATED AND GRILLED FREE-RANGE POUSSIN
SERVED WITH RUSTIC WEDGE POTATOES AND ROSEMARY



FROM THE GRILL TO THE PAN...



L'INSOLITO FILETTO 26

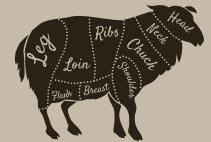
BEEF FILLET PIECES WITH MUSTARD, PINK PEPPER AND LIME DEMI-GLACE,
SERVED WITH CARROT CREAM AND ROUGHLY MASHED POTATO
WITH EXTRA VIRGIN OLIVE OIL AND SEASONAL VEGETABLES

LA GUANCIA DI PETER 25

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

POLLETTO CBT 15

ORGANIC CHICKEN BREAST SEARED WITH AROMATIC HERB OIL
SERVED WILD SALAD AND COLOURFUL CHERRY TOMATOES



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



POLPO BURGER 16

ROASTED OCTOPUS TENTACLES, HANDMADE BUN, AVOCADO,
CONFIT TOMATOES, MARINATED CABBAGE, TZATZIKI SAUCE SERVED WITH POTATO WEDGES



VEGAN CORNER



GIARDINIERA NOSTRA 12

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES
AND EXTRA VIRGIN OLIVE OIL

LA BRUSCHETTA ALL'ITALIANA 9

TOASTED LOCAL BREAD WITH FRESH TOMATOES, BASIL,
OREGANO AND MURAGLIA OIL

SPAGHETTONE ALLA PUMMAROLA 12

BRONZE-DRAWN LINGUINE PASTA
WITH COLOURED DATTERINO TOMATO SAUCE AND BASIL

INSALATA VEGAN 12

MIXED FIELD LEAVES, BLACK BEANS, AVOCADO, RASPBERRIES,
RADISHES, CUCUMBERS, EDAMAME AND SESAME SEEDS

POLPETTINE VEG 14

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



VEGETARIAN

IL FIORE CRICK CROCK 12

COURGETTE FLOWER STUFFED WITH RICOTTA, MOZZARELLA,
DRIED TOMATOES AND OLIVES IN A CRISPY PANKO TEMPURA

CAPRESE NOSTRA 13

MIXED WILD SALAD, SMALL BUFFALO MOZZARELLAS,
COLOURED DATTERINO TOMATOES, BASIL, OLIVES, OREGANO

TEGAMINO ALLA PARMIGIANA 14

THE TRADITIONAL AUBERGINE PARMIGIANA
SERVED IN THE PAN

FROM OUR GARDEN



SPICCHIONI RUSTICI 6

CRISPY POTATO WEDGES, HINTS OF SCENTS AND HERBS

PATATINE CON BUCCIA 6

FRENCH FRIES WITH THEIR PEEL

BIETOLINE SALTATE 6

FRESH CHARDS SEARED IN A PAN WITH GARLIC AND FRESH CHILLI

FAGIOLINI SALTATI ALL'AGLIO E SESAMO 6

GREEN BEANS SAUTEED WITH OIL, GARLIC AND SESAME

FRICANDÒ D'ESTATE 7

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

IL SUPER PINZIMONIO CHI BURDLAZ 10

CRISPY, RAW SEASONAL VEGETABLES, SERVED WITH OUR DIPS





SEAFOOD APPETIZERS



RAW FISH DISHES

OSTRICHE PERLE NOIRE 3 CAD.
SPECIAL DE CLAIRE CADORET OYSTERS FROM BRITTANY

SEXY TARTARE 18
YELLOWFIN TUNA, A HINT OF LIME, PASSION FRUIT GEL, CRUNCHY CHIPS

IL "CODA NERA" 20
LIGHTLY SMOKED FINE SALMON WITH TOASTED PAN Brioche (BREAD) AND SALTED ALPINE BUTTER

OUR COLD DISHES

**NON È UNA SEMPLICE
INSALATA DI MARE 16**
WARM SEAFOOD SALAD WITH CRUNCHY VEGETABLES,
FLUO ONION AND CITRUS DRESSING

**POLPO PATATE
E TACCOLE 16**
SALAD OF WARM OCTOPUS TENTACLES, POTATOES, SNOW PEAS,
CHERRY TOMATOES, OLIVES AND GREEN POTATO CREAM

PICCOLA CATALANA 22
TIGER PRAWNS, PRAWNS AND SCAMPI WITH CATALAN-STYLE TOMATO SALAD,
CRUNCHY CELERY AND MARINATED RED ONION

POVERI MA BELLI 14
MARINATED ADRIATIC SARDINES, TOASTED BREAD,
ROASTED PEPPER CREAM, MARINATED ONION

OUR HOT DISHES

CRISPY TUNA 15
BITES OF TUNA IN CORN TEMPURA,
VEGETABLES WITH SOY MAYONNAISE

**I GRATINATI...
COME UNA VOLTA 20**
RAZOR SHELLS AND CANESTRINI FISH, MUSSELS, SCALLOPS, SCAMPI,
PRAWNS... AU GRATIN WITH FRAGRANT BREAD

**LA COZZA DI FONDALE
DI RAVENNA 13**
DEEP-SEA MUSSELS SAUTÉ MARINARA STYLE
SERVED WITH RUSTIC BREAD CROUTONS

SEPIA E PISELLI SCOMPOSTA 18
ROASTED LOCAL CUTTLEFISH ON A CREAM OF PEAS
AND TOMATOES WITH SALMORIGLIO SAUCE



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

SINFONIA DEL MEDITERRANEO 20

RISOTTO-STYLE SPAGHETTONI PASTA FROM PASTIFICIO GENTILE
WITH A LIME SCENT, RED PRAWN TARTARE,
BURRATA CREAM AND TOASTED PISTACHIOS

RISOTTO AI FRUTTI DI MARE 18 CAD.

(MIN. 2 PEOPLE)

CARNAROLI RICE CREAMED MARINARA-STYLE
SLIGHTLY RED AS PER TRADITION

PASTA PATATE E COZZE A MODO MIO 16

RISOTTO-STYLE MIXED PASTA WITH SEABED MUSSELS,
ITS BROTH ON POTATO CREAM

BATTIGIA RIMINESE 18

PASSATELLI DRY PASTA WITH LOCAL CLAMS, CUTTLEFISH,
COURGETTE CREAM AND ITS FLOWERS

PLIN DI GALLINELLA ALL'ACQUAPAZZA 18

ACQUA PAZZA GURNARD BITES,
CHERRY TOMATOES AND OLIVES

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 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.

SEAFOOD MAIN COURSES

BRANZINO BBQ 24

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

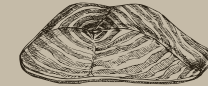
SMALL 14 - LARGE 20
CATCH OF THE DAY MIXED FRIED FISH, SQUID,
PRAWNS AND CRUNCHY VEGETABLES!

TAKI TAKI 22

TUNA TATAKI WITH SESAME,
AVOCADO MAYONNAISE,
SEARED VEGETABLES, TERIYAKI SAUCE

ROMBETTO AI PROFUMI D'ESTATE 23

ROASTED TURBOT FILLET WITH AUBERGINE CREAM, POTATO ROUGHLY MASHED
WITH EXTRA VIRGIN OLIVE OIL, DATTERINO TOMATO EMULSION, FRIED BASIL



ZUPP'A_MARE 25

RUSTIC SHELLFISH AND SEAFOOD SOUP WITH VESUVIAN TOMATOES
AND CRUSTY SLICED BREAD



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



CHI_BURLAZ



CHI BURDLAZ GARDEN



CHI BURDLAZ

OUR PIZZAS

OUR CLASSIC

LA FORNARINA 4

EVO OIL, ORGANIC OREGANO,
ROSEMARY

LA MARINARA 6

SAN MARZANO TOMATO, GARLIC,
EVO OIL OREGANO, PARSLEY

LA MARGHERITA 8

SAN MARZANO TOMATO, FIOR DI LATTE MOZZARELLA,
BASIL, EVO OIL

LA ROMANA 10

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

LA NAPOLI 10

SAN MARZANO TOMATO, FIOR DI LATTE,
OREGANO, SICILIAN ANCHOVIES

LA WURSTEL 10

SAN MARZANO TOMATO, FIOR DI LATTE,
FRANKFURTERS FROM TRENTINO

LA DIAVOLA 11

SAN MARZANO TOMATO,
FIOR DI LATTE, SPICY SALAMELLA

LA CAPRICCIOSA 12

SAN MARZANO TOMATO, FIOR DI LATTE, MUSHROOMS,
ARTICHOKES, COOKED HAM, BLACK OLIVES

LA BUFALOTTA 12

SAN MARZANO TOMATO, BUFFALO MOZZARELLA
DOP CAMPANA, FRESH BASIL

LA VEGETARIANA 12

SAN MARZANO TOMATO, FIOR DI LATTE, CHAMPIGNON,
ARTICHOKES, COURGETTES, PEPPERS, AUBERGINES

LA QUATTRO FORMAGGI 11

MOZZARELLA, PARMIGIANO REGGIANO,
PECORINO, SCAMORZA, GORGONZOLA

LA TONNO E CIPOLLA 12

SAN MARZANO TOMATO, FIOR DI LATTE,
TUNA SLICES IN OIL, STEWED RED ONION

OUR SPECIAL

LA ADRIATICO 15

SAN MARZANO TOMATO, MARINARA-STYLE EVO OIL,
SEAFOOD SALAD, MARINATED SARDINES

LA CICCIAEFIORI 14

FIOR DI LATTE, SCAMORZA, SAUSAGE,
YELLOW DATTERINI, COURGETTES, COURGETTE FLOWERS

LA SUMMER [NEW] 14

FIOR DI LATTE, BURRATA, SHRIMP,
GENOESE PESTO, CHERRY TOMATOES

LA PARMIGIANA [NEW] 13

SAN MARZANO TOMATO, FIOR DI LATTE, FRIED AUBERGINE,
YELLOW DATTERINO TOMATOES, GRANA PADANO FLAKES, BASIL

LA TRICOLORE 14

FIOR DI LATTE, BUFFALO MOZZARELLA, DATTERINI TOMATOES, ROCKET,
24 MONTH RAW HAM

LA CRUDO E BURRATA 14

FORNARINA BASE, APULIAN BURRATA, PARMA HAM

LA CANTABRICO 15

FORNARINA BASED, APULIAN BURRATA,
CANTABRIAN ANCHOVIES, SEMI-DRY TOMATOES

BEVERAGE

MINERAL WATER NATURALE / FRIZZANTE BOTTIGLIA 75 CL	3
HOUSE WINE BIANCO, BIANCO FRIZZANTINO, ROSSO FERMO	
I LITER	11
1/2 LITER	6
DRAFT PEPSI	
SMALL	4.5
MEDIUM	5.5
PEPSI, PEPSI ZERO, MIRINDA ORANGE, SEVEN UP, LIPTON ICE TEA (LIMONE - PESCA) 33 CL	4
FRUIT JUICE	3.5
ORANGE, ANANAS, GREEN APPLE	
FRESHLY SQUEEZED ORANGE JUICE	5
AMARI	4

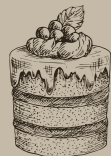
HANDCRAFTED BEERS

BEER 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	
BEER DEL BORGO "REALE IPA" 33 CL	6
AMBRATA CON RIFLESSI VIVI E DI BUON CORPO, AL NASO OFFRE NOTE AGRUMATE	
BEER 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	
BEER 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	
BEER 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 PICCOLA 4.5 - MEDIA 6
ROSSA LEFFE MEDIA 33 CL 6.5
TENNENT'S SUPER MEDIA 30 CL 6.5

CORONA 6
ICHNUSA NON FILTRATA 5
WEISS FRANZISKANER HELL 6



- DESSERTS -

L'INIMITABILE PIANTINA DI TIRAMISÙ DEL CHI BURDLAZ

Mascarpone foam, Savoiardi (ladyfingers) biscuits,
coffee, cocoa nibs and grue

Mascarponeschaum, Löffelbiskuits
Kaffee, Kakao-Gruè, Kakaoerde

Écume de mascarpone, biscuits à la cuillère,
café, grué de cacao, terreau au cacao

7

CIOKO SAMBA

Two chocolate mousse with mango heart,
chocolate glazing, biscuit and cocoa crumble

Zweierlei Schokoladenmousse mit Mangokern,
Schokoglasur, Biskuit und Kakaostreusel

Mousse aux deux chocolats, cœur de mangue,
glacage au chocolat, biscuit et crumble au cacao

8

LAMPONE EXPLOSION

Raspberry and white chocolate mousse,
raspberry compote with Yuzu, crispy puffed rice, vanilla sand

Mousse von Himbeeren und weißer Schokolade,
Yuzu-Himbeer-Kompott, knuspriger Puffreis, Vanillesand

Mousse de framboise et chocolat blanc, compote de framboise
au yuzu, riz soufflé croquant, sable à la vanille

9



TI PORTO AL CINEMA?

Caramelia mousse with salted caramel heart,
cocoa biscuit, vanilla cream and caramelised popcorn

Karamelia-Mousse mit gesalzenem Karamellkern,
Kakaobiskuit, Vanillesahne und Karamell-Popcorn

Mousse Karamelia au cœur de caramel salé, biscuit au cacao,
crème fouettée à la vanille et popcorns caramélisés

12

Creation by "Tommaso Foglia" Pastry chef

MILLEFOGLIE D'ESTATE

Crispy puff pastry mille-feuille, whipped vanilla ganache,
peach in two consistencies

Mille-feuille aus knusprigem Blätterteig mit aufgeschlagener
Vanille-Ganache und Pfirsich in zweierlei Zubereitungen

Mille-feuille à feuilletage croquant, ganache montée à la vanille,
pêche en deux consistances

8

I DOLCETTI SECCHI DELLA TRADIZIONE, RIGOROSAMENTE... FATTI IN CASA

Cantucci biscuits, chocolate salami, brutti ma buoni (literally ugly but good)
biscuits, tart, mascarpone cream, small glass of fine vermouth

Mandelgebäck, Schokosalami, Baiser-Gebäck, Mürbeteigkuchen,
Mascarponecreme und kleines Glas feiner Wermut

Cantucci, saucisson au chocolat, brutti ma buoni (biscuits secs),
tarte, crème au mascarpone, verre de vermouth haute qualité

7

- ICE CREAMS -

HOMEMADE



CREAMY LEMON SORBET CREMIGES ZITRONENSORBET SORBET CRÉMEUX CITRON

6

CREAMY MANGO AND MARACUJA SORBET CREMIGES MANGO- UND MARACUJA-SORBET SORBET CRÉMEUX MANGUE ET MARACUJA

6

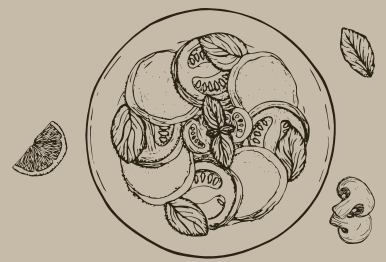
FIOR DI LATTE ICE CREAM, SALTED CARAMEL AND CRUNCHY CRUMBLE SAHNEIS, GESALZENES KARAMELL UND KNUSPRIGE STREUSEL GLACE FIOR DI LATTE, CARAMEL SALÉ ET CRUMBLE CROQUANT

6

GREEN APPLE AND PORT WINE ICE CREAM EIS VOM GRÜNEN APFEL UND PORTWEIN GLACE À LA POMME VERTE ET PORTO

6





MENU

