

**MENU**



## OUR APPETISERS FROM THE LAND

### TAGLIERE CHI BURDLAZ 18

OUR NATIONAL SELECTION OF FINE CURED MEATS SERVED  
WITH A SAMPLING OF OUR PICKLED VEGETABLES  
AND LOCAL SQUACQUERONE CHEESE

### IL MAIALE TRANQUILLO 18

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

### BATTUTA PIEMONTESE 18

TARTARE OF FASSONA BEEF FROM PIEDMONT, HAND-CHOPPED,  
WITH OLD-STYLE MUSTARD AND EGG YOLK SWEET AND SOUR TROPEA ONION

### CARPACCIO SCOTTATO 16

LIGHTLY SEARED CARPACCIO WITH DELICATE SALAD, PECORINO FLAKES,  
MUSHROOMS, AND RISERVA BALSAMIC VINEGAR

### LE POLPETTINE DI NONNA MARCELLA 13

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

### GIARDINIERA NOSTRA 12

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES  
AND EXTRA VIRGIN OLIVE OIL

### OVETTO CBT 12

LOW-TEMPERATURE VACUUM-COOKED EGG, WITH SEARED SPINACH  
AND MORLACCO DOP (PROTECTED DESIGNATION OF ORIGIN) CHEESE FONDUE

### TEMPURINE INVERNALI 13

FRIED PUMPKIN, PORCINI MUSHROOMS,  
RICOTTA CHEESE WITH BLACK CABBAGE CHIPS

**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.

## FINE CHEESES 18

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

### MANCHEGO GRAN RESERVA DOP

MATURE AND TASTY  
SPANISH PECORINO

### BUCHE DE CHEVRES MONS

SOFT GOAT'S CHEESE,  
DELICATE AND ACIDULOUS

### GRUYÈRE DELLE ALPI SVIZZERE

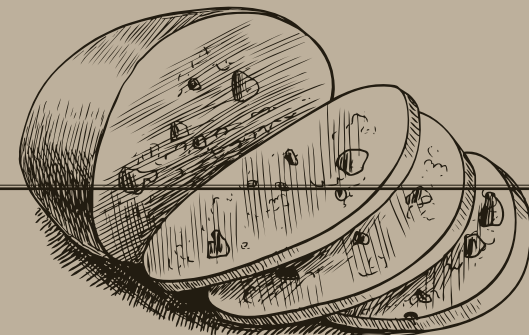
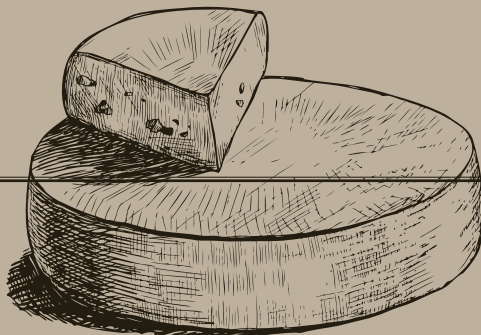
MATURED COW'S CHEESE,  
ENVELOPING AND PERSISTENT

### REBLOCHON FERMIER

SEMI-SOFT COW'S CHEESE,  
SWEET AND INTENSE

### SHROPSHIRE BLUE

MAGNIFICENT YELLOW, BLUE CHEESE REFINED  
WITH PORT WINE AND CORINTH GRAPES





## OUR HOME AND HAND-MADE PASTA



### MADAME TAGLIATELLA 14

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

### TORTELLONI D'ORTICA 16

STUFFED WITH ORGANIC RICOTTA AND WILD HERBS,  
WITH ALPINE BUTTER, SAGE AND ON A FONDUE OF FOSSA CHEESE

### PASTA E FAGIOLI DI LAMON 14

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

### LA CARBONARA DI ZIA OTTAVIA 14

HOMEMADE DRAWN-STYLE SPAGHETTI WITH EGG CREAM,  
PECORINO ROMANO CHEESE AND PORK CHEEK...  
JUST LIKE AUNTY USED TO MAKE!

### CAPPELETTI FOREVER 15

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

### DELIZIA IN FATTORIA 15

HANDMADE TORCHIO MACARONI (TYPE OF PASTA)  
WITH FARMYARD RAGOUT AND WILD MUSHROOMS

### VELLUTATA VIOLINA 12

CREAMY BUTTERNUT SQUASH AND POTATO SOUP,  
SERVED WITH CHAR-GRILLED BREAD

### POLENTA DI BOSCO 20

SOFT BRAMATA POLENTA  
WITH VENISON STEW SAUCE

# FROM OUR OPEN GRILL



## OUR INTERNATIONAL SELECTION OF AGED BONE MEAT

	MARBLING*	ORIGIN	AVAILABLE CUTS	PRICE
SCOTTONA MARCHIGIANA	..	ITALY	FLORENTINE RIB	6 HUNDRED GRAMS
BLACK ANGUS PIEMONTESE MEAT GUST	....	ITALY	FLORENTINE RIB	8 HUNDRED GRAMS
TAMACO DARK RED	.....	SPAIN	FLORENTINE RIB	8 HUNDRED GRAMS
OMAHA PACKERS	....	USA	FLORENTINE	9 HUNDRED GRAMS
TOMAHAWK JOHN STONE	...	IRELAND	TOMAHAWK	8 HUNDRED GRAMS
SIMMENTAL "LANZA" SCOTTONA SUPERIOR	...	GERMANY	FLORENTINE RIB	7 HUNDRED GRAMS
HEREFORD	....	IRELAND	FLORENTINE RIB	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





## FROM THE BUTCHER'S



### L'INEGUAGLIABILE CICCIAGRILL DEL CHI BURDLAZ 20

SELECTION OF GRILLED MEATS

LOCAL SAUSAGE - RIBS - FILLET - MUTTON - SLICED BEEF STEAK - PORK SHOULDER



### GALLETTO IN FIAMME 20

ROMAGNOLO COCKEREL "GUIDI" RAISED OUTDOORS, MARINATED AND GRILLED,  
SERVED WITH RUSTIC WEDGE POTATOES AND ROSEMARY



### FILETTO DI MANZO 25

IRISH BEEF 300 GR



### PICANHA DI MANZO 25

ARGENTINIAN BEEF PICANHA



### RIBEYE

URUGUAY BEEF

BISTECCA 400 GR 26 - TAGLIATA 300 GR 22

## BURGER

### CHIBUR[GER] 16

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



## MEAT MAIN COURSES

### L'IMMORTALE FILETTO 27

CREAMY IRISH BEEF FILLET  
WITH GREEN PEPPER

### RIBS BBQ 20

VACUUM-COOKED MARINATED PORK RIBS  
GLAZED AND SMOKED

### GUANCIA DI MANZO 24

CHEEK BRAISED AT LOW TEMPERATURE WITH JERUSALEM ARTICHOKE  
CREAM, AND HAZELNUT POTATOES

### AGNELLO D'AUTUNNO 24

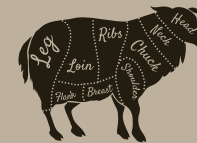
LOIN OF WELSH LAMB RAISED WITHOUT ANTIBIOTICS  
WITH PUMPKIN CREAM AND WILD MUSHROOMS

### POLLETTO CBT 16

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

### IL FILETTO PETER PHARMS 30

VACUUM-COOKED VEAL FILLET WITH HERB BREAD CRUMBLE,  
JERUSALEM ARTICHOKE CREAM,  
STEWED ARTICHOKE POTATO CHIPS



## VEGGIE CORNER



### TEMPURINE INVERNALI 13

FRIED PUMPKIN, PORCINI MUSHROOMS,  
RICOTTA CHEESE WITH BLACK CABBAGE CHIPS



### OVETTO CBT 12

LOW-TEMPERATURE VACUUM-COOKED EGG, WITH SEARED SPINACH  
AND MORLACCO DOP (PROTECTED DESIGNATION OF ORIGIN) CHEESE FONDUE

### PASTA E FAGIOLI DI LAMON 14 [VEGAN]

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

### POLENTA DI BOSCO 16 [VEGAN]

CREAMY BRAMATA POLENTA  
WITH WILD MUSHROOMS AND THYME

### SPAGHETTONE ALLA PUMMAROLA 12 [VEGAN]

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

### INSALATA D'INVERNO 13 [VEGAN]

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

### GIARDINIERA NOSTRA 12 [VEGAN]

STRICTLY HOMEMADE, WITH SEASONAL VEGETABLES  
AND EXTRA VIRGIN OLIVE OIL

### POLPETTINE VEGAN 14 [VEGAN]

OVEN-ROASTED PUMPKIN, QUINOA AND TURNIP TOP MEATBALLS SERVED  
WITH SEASONAL VEGETABLES AND VEGAN TURMERIC-SCENTED MAYONNAISE



## FROM OUR GARDEN



### PATATE RUSTICHE 7

CRISPY POTATO WEDGES,  
HINTS OF SCENTS AND HERBS

### ZUCCA MANTOVANA 6

ROASTED PUMPKIN  
WITH ROSEMARY AND THYME

### ERBETTE DI CAMPO 7

FRESH CHARDS SEARED IN A PAN  
WITH GARLIC AND FRESH CHILLI



### VERDURE GRATINATE 7

SEASONAL VEGETABLES AU GRATIN  
WITH FRAGRANT BREAD

### PATATINE DIPPERS 6

FRENCH FRIES  
WITH THEIR PEEL



### FRICANDÒ D'INVERNO 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





## SEAFOOD APPETIZERS



### TARTARE MEDITERRANEA 18

YELLOWFIN TUNA TARTARE, BURRATA CHEESE,  
TAGGIA OLIVES, CONFIT TOMATO, CAPER FRUIT

### SALMONE PREGIATO CODA NERA 22

LIGHTLY SMOKED SALMON WITH TOASTED PAN BRIOCHE (BREAD)  
AND ALPINE BUTTER

### I TRE FREDDI 20

MARINATED SARDINES WITH GLAZED ONION AND CRUNCHY BREAD  
OCTOPUS AND POTATO FLAN WITH TAGGIA OLIVES  
CATALAN-STYLE LOCAL SKATE

### SINFONIA DI MARE 22

SEARED SEAFOOD ON A DELICATE POTATO CREAM  
AND PARSLEY EMULSION



### POLPO TERRA E MARE 18

GOLDEN OCTOPUS TENTACLES WITH TOPINAMBUR CREAM,  
BROCCOLETTI AND POTATO CHIPS



### MAZZANCOLLE NOSTRANE 22

ROASTED PRAWNS WITH GOOD OIL, MALDON SALT AND ROSEMARY





# 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, A FEW DATTERINO TOMATOES,  
CHOPPED PARSLEY

### RISOTTO DELLA TRADIZIONE MARINARA 20 EACH

(MIN. 2 PEOPLE)

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

### POVERI MA BELLI 18

PASSATELLI PASTA WITH CLAMS,  
MANTIS SHRIMP AND CHERRY TOMATOES



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

SMOOTH HALF PACCHERI PASTA WITH CREAM OF PECORINO  
CHEESE, CALAMARI, PRAWNS AND CUTTLEFISH

### SPAGHETTONI MAZZARA 22

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

### TORTELLI DI MAZZOLA ALL'ACQUA PAZZA 18

RAVIOLI FILLED WITH RICOTTA AND TUB GURNARD WITH CHERRY TOMATOES,  
OLIVES AND "ACQUA PAZZA" SAUCE

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## SEAFOOD MAIN COURSES

### BRANZINO BBQ 24

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

### \* FRITTO DI PARANZA 20

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

### \* SPIEDINO SCOMPOSTO 18

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

### "CORBA ROSSA DEL GARGANO" 25

ROASTED SHI DRUM FILLET, ITS BROWN STOCK,  
BRAISED ESCAROLE,  
CANDIED MANDARIN AND ALMONDS

### TAKI TAKI 22

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

### TI "PORTO"... IN CAMPAGNA 20

GRILLED PORTO SANTO SPIRITO CUTTLEFISH ON A SPINACH,  
MUSHROOM AND POMEGRANATE SALAD



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



CHI\_BURLAZ



CHI BURDLAZ GARDEN



CHI BURDLAZ

## BEVERAGE

**MINERAL WATER**  
NATURAL / SPARKLING 75 CL BOTTLE

3

**HOUSE WINE**  
WHITE, SPARKLING WHITE, STILL RED

**I LITER**  
**1/2 LITER**

11  
6

**DRAFT PEPSI CL. 50**

5,5

**PEPSI, PEPSI ZERO,  
ARANCIATA, SEVEN UP,  
LIPTON ICE TEA (LEMON - PEACH) 33 CL**

4

**FRUIT JUICE**

3,5

**ORANGE, ANANAS, GREEN APPLE**

**FRESHLY SQUEEZED ORANGE JUICE**

6

**AMARI**

4

## BOTTLED BEERS

**DEL BORGIO "DUCHESSA" 33 CL**  
FRESH AND ELEGANT. THE CARBONATION IS FINE,  
LIGHT ACIDITY AND MODERATE HOPPING  
THEY MAKE IT FRESH AND PLEASANT

6

**DEL BORGIO "REALE IPA" 33 CL**  
AMBER WITH LIVELY AND FULL-BODIED REFLECTIONS,  
THE NOSE OFFERS CITRUS NOTES

6

**AMARCORD "GRADISCA" 50 CL**  
A PERFECT BALANCE BETWEEN FLORAL NOTES  
AND FRAGRANT WITH HOPS, MALT AND HONEY.  
EASY TO APPROACH AND VERY SATISFYING

7

**AMARCORD "GRADISCA" 1 LT**  
A PERFECT BALANCE BETWEEN FLORAL NOTES  
AND FRAGRANT WITH HOPS, MALT AND HONEY.  
EASY TO APPROACH AND VERY SATISFYING

14

**AMARCORD "LA VOLTINA" 50 CL**  
REDHEAD, SMART, INTRIGUING. FULL AND STRUCTURED BODY,  
GIVES THE PALATE SENSATIONS OF HONEY,  
DRIED AND CANDIED FRUIT WITH A PLEASANT BITTER FINISH

7

**CORONA 6**

**UNFILTERED ICHNUSA 5**

**CORONA ZERO ALCOHOL 6**

## DRAFT BEERS

**PILS CHIARA STELLA ARTOIS CL. 50 6 - ROSSA LEFFE MEDIA 33 CL 6,5 - WEISS FRANZISKANER HELL 33 CL 6**

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*chi burdlaz garden*  
cucinaofficina



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OPEN EVERY DAY FROM 12 PM TO 12 AM