



**IL GIARDINO**  
RISTORANTE & BAR

## ALL-DAY DINING

### DELICATESSEN

Courgette blossoms stuffed with ricotta, taleggio, black olives and cherry tomatoes €26 (V)

Octopus carpaccio with marinated potato terrine €32

Cannoli stuffed with buffalo ricotta and aubergine caviar €28 (V)

Pea soup with marinated quail breast €29

Burrata and tomato €28 (V)

Salad of baby spinach, avocado, walnuts and tofu €25 (VG)

Mixed salad €18 (VG)

### PASTA

Spaghetti 'cacio e pepe' with pecorino, black pepper and turmeric €28 (V)

Buffalo ricotta ravioli with Piennolo cherry tomatoes €28 (V)

Spaghetti with clams and bottarga €32

'Amatriciana' mezzi paccheri (tomato sauce with pecorino and bacon) €28

Risotto with fermented white asparagus and buffalo mozzarella €29 (V)

Minestrone with basil cream €24 (V)

Mezzi rigatoni 'alla Norma' with tofu €28 (VG)

### COLD CUTS 'IL SALUMIERE'

San Daniele ham IGP €26

Pata Negra ham €48

Varzi salami PDO €22

Selection of cold cuts/cold cuts with cheese €28

Selection of Italian cheese served with mustard and preserves, walnut and raisin bread €28

### GOURMET PIZZA

#### TOMATO BASE

Margherita with tomato sauce and organic mozzarella €28 (V)

Pizza with 'nduja €28

Vegan pizza with courgette, tofu and olives €28 (VG)

#### WITHOUT TOMATO SAUCE

Pizza with aubergine, stracciatella and pesto €28 (V)

Pizza with Piennolo cherry tomatoes, courgette flowers, raw buffalo mozzarella and anchovies €28

Il Giardino with organic mozzarella, cherry tomatoes, rocket, Parma ham and shaved Parmigiano-Reggiano €30

### FISH AND MEAT TARTARE AND CARPACCI

Beef tartare with black pepper cream €34

Tuna tartare with avocado and chive oil €35

Gargano red drum carpaccio with extra virgin olive oil and lemon dressing €35

## MEAT AND FISH

Beef ribs with green beans and  
roast potatoes €52

Rack of lamb in a herb crust with  
potato millefeuille and courgette €45

Veal breast with seasonal vegetables €40

Mixed fried fish and molluscs €50

Mackerel fillet with roasted peppers €40

Amberjack fillet with Sicilian aubergine,  
rocket and aged balsamic vinegar €42

## DESSERTS

€21

Tiramisu

Yoghurt and black cherry

Exotic rum baba

Coconut and chocolate

Selection of fresh fruit (V)

## ON THE SIDE

€14

Chicory with extra virgin olive oil,  
garlic and chilli (V)

Escarole with olives and capers (V)

Buttered spinach (V)

Mashed potato/homemade fries (V)

Mixed salad (V)

## ICE CREAM AND SORBET

€18

### SORBET (V)

Lemon, strawberry,  
mango, wild berry

### ICE CREAM (V)

Vanilla, chocolate,  
hazelnut, Bronte pistachio

Chocolate and whipped cream cup

### ICE CREAM (V)

Vanilla, chocolate, coconut

#dinewithDC

#aTasteofEden

*If you suffer from any food allergies, please inform a member of our team who will be happy to help. An allergen list is available upon request.  
Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product.  
According to the working requirements, food may be subjected to blast chilling up to -18°C.*

VAT and service charge are included. (V) vegetarian (V) vegan