



IL GIARDINO
RISTORANTE & BAR

ALL-DAY DINING

DELICATESSEN

Courgette blossoms stuffed with ricotta, taleggio, black olives and cherry tomatoes €28 (V)

Creamed salted cod with cauliflower cream and black truffle €32

Veal in tuna sauce €30

Jerusalem artichoke soup with poached egg €28 (V)

Roman-style artichokes with marinated fresh anchovies €28

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 €32 (V)

Red mullet ravioli with creamy chard €30

Squid ink Mafaldine pasta, Mazara red shrimp and Amalfi lemon €34

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

Risotto with caramelised celeriac and veal sweetbreads €30

Minestrone with basil cream €26 (V)

Pumpkin and rosemary risotto with roasted tofu €28 (VG)

COLD CUTS 'IL SALUMIERE'

San Daniele ham PGI €26

Pata Negra ham €48

Spicy wild boar coppa salami €22

Selection of cold cuts/cold cuts with cheese €28

Selection of Italian cheeses 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 Cantabrian anchovies, red onion, cherry tomato confit and buffalo mozzarella out of the oven €28

Marinara pizza with tomato sauce, garlic and oregano €28 (VG)

WITHOUT TOMATO SAUCE

Pizza with mozzarella, octopus, olives and potato €28

Pizza with smoked scamorza cheese, mushrooms and black truffle €40 (V)

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

FISH AND MEAT TARTARE AND CARPACCIO

Beef tartare with black pepper cream €35

Tuna tartare with avocado and chive oil €36

Gargano red drum carpaccio with extra-virgin olive oil and lemon dressing €36

MEAT AND FISH

Beef fillet with creamy chard
and red wine shallot chutney €52

Mustard-crusted lamb rump and artichoke confit €45

Veal Osso Buco with Milanese risotto €44

Potato-crusted turbot fillet, turnip tops
and citrus sauce €42

Gurnard stewed with Piennolo cherry tomatoes,
oregano and olives €42

Salt-crusted sea bass fillet served
with seasonal vegetables €120/kg
(for two people minimum, preparation time 30 minutes)

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 (V)

Homemade fries (V)

Mixed salad (V)

DESSERTS

€21

Tiramisu

Red apple, vanilla and caramel

Marzipan and grapefruit

Chocolate and peanuts

Selection of fresh fruit (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 on 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 charges are included. (V) vegetarian (V) vegan