



bioriso

all the EXPRESSIONS  
of a CHEF'S RISOTTO

*Risotti* prepared by our Chef Edo with ORGANIC AND BIODYNAMIC RICE  
We require minimum 2 portions

### Traditional italian risotto

Euro 10,00



Risotto "Milanese"  
with organic saffron



Risotto "Parmigiano"  
with Parmigiano reggiano PDO cheese

### Seasonal risotti

Euro 10,00



Radicchio Trevisano red salad and gorgonzola PDO cheese



Beetroot cream and fondue of Taleggio PDO cheese



Prosecco wine and black truffle cream



Spinach and nuts



Cabbage cream and crispy Valtellina PDO speck



Pears and Scamorza smoked cheese

Vegan option on request 

### Organic starters and side dishes



"Caprese" salad with organic buffalo mozzarella cheese, fresh tomatoes and oregan

Euro 10,00



Terracotta bowl with potatoes au gratin and soya cream

Euro 8,00



Prosciutto crudo from Parma with mozzarella cheese

Euro 10,00



Spicy and sauté turnip greens

Euro 7,00



Artichokes salad dressed with lemon and Grana padano cheese flakes

Euro 7,00



Season grilled or boiled vegetables

Euro 7,00



Oven cooked potatoes with rosemary

Euro 6,00

### Organic first courses

Potato, chickpeas pureed soup with shrimps

Euro 9,00



Potato small gnocchi with basil cream, rasins and pine nuts

Euro 11,00



Vegetarian lasagne

Euro 10,00



Ravioli "Agnolotti" with butter and sage in Parmesan basket

Euro 12,00



Spaghetti made from "Senatore Cappelli" flour with tiny tomatoes, fresh ricotta cheese and crispy basil





Euro 11,00



Tagliatelle pasta with deer bolognese sauce

Euro 11,00

## Traditional organic mixed cold cuts and PDO cheeses

	Plate of cold cuts with pickled vegetables and dried organic tomatoes ("Crudo di Parma" PDO, "Bresaola" from Valtellina, smoked ham from Alto Adige)	Euro 20,00
 	Plate of selected cheeses with nuts, grapes and acacia honey ("Taleggio" PDO, Gorgonzola blue cheese, Parmigiano Reggiano PDO 24 months seasoned, Caciotta "Perenzin" and Pecorino cheese "Nue")	Euro 14,00
	Plate of selected cheeses and cold cuts	Euro 16,00

## Chef's complete dishes

	Veal "Ossobuco alla milanese"~ with organic saffron risotto	Euro 22,00
	Sea bass fillet with delicate risotto citrus fruit	Euro 22,00

## Main Courses

	Veal cutlet "Cotoletta alla milanese"~ with organic potato sauté with rosemary	Euro 20,00
	Beef sirloin~ with herb aromatised butter	Euro 20,00
	Argentinian prawns with cognac sauce	Euro 18,00
	Stewed veal~ with dark beer (guinness) and smashed potatoes	Euro 16,00
  	Organic vegetables burger with tomato, salad, yogurt sauce and red Tropea caramelized onions	Euro 12,00
  	Porcini mushrooms with yellow organic polenta	Euro 13,00
  	Tempura of tofu with spicy and sour sauce	Euro 10,00
















~ our meats are all from Italian farms and of excellent quality, but they are not certified organic














Cover charge: Euro 2,50

## Salads from organic agriculture



(choose the basic type and 5 extra ingredients)

  	<i>Western base: season salad, tomato, carrots, cucumber, corn (no dressing)</i>	<b>Euro 10,00</b>
  	<i>Oriental base: season salad, tomato, carrots, cucumber, corn (dressed with rice vinegar, soya sauce, tabasco and sesame oil)</i>	<b>Euro 10,00</b>
	<i>Fish or meat ingredients: smoked salmon, tuna, turkey, chicken strips, Parma cooked ham PDO and Crudo di Parma ham PDO</i>	
 	<i>Milk based ingredients: Emmental cheese, Grana Padano PDO flakes, tiny mozzarella, Fontina cheese</i>	
  	<i>Vegetal ingredient: black rice Venere, cashew, bread crumble, mixed seeds, tofu, pineapple, apple, pear, orange, soya sprouts</i>	
  	<i>Western or Oriental base only</i>	<b>Euro 6,00</b>

## Our organic pizza

  	<i>Pizza margherita with rice mozzarella</i>	<b>Euro 9,00</b>
	<i>Pizza margherita</i>	<b>Euro 9,00</b>
 	<i>Pizza with seasonal vegetables</i>	<b>Euro 11,00</b>
 	<i>Pizza with sweet Gorgonzola cheese PDO</i>	<b>Euro 11,00</b>
	<i>Pizza with Ham and mushrooms</i>	<b>Euro 11,00</b>
	<i>Pizza with Raw Ham from Parma PDO</i>	<b>Euro 11,00</b>
	<i>Diavola - Pizza with spicy salami</i>	<b>Euro 11,00</b>

## Organic Dessert

  	<i>Season fresh fruit salad</i>	<b>Euro 5,00</b>
  	<i>Vegan cake with spicy persimmon jam</i>	<b>Euro 6,00</b>
 	<i>Organic jam tart</i>	<b>Euro 6,00</b>
 	<i>Apple organic strudel</i>	<b>Euro 6,00</b>
 	<i>Demeter organic ice cream</i>	<b>Euro 6,00</b>
 	<i>Classic or Matcha tea Tiramisù</i>	<b>Euro 6,00</b>
 	<i>Crème brûlée custard topped with hard caramel</i>	<b>Euro 6,00</b>



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