



The restaurant bioriso joined the project AIC (Italian Celiac Association); Eating Out

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



"Milanese"
with saffron pistils



Risotto "Parmigiano" with
Parmigiano reggiano PDO

Seasonal risotti

Euro 10,00



Squid ink and squids*



Blueberries and Pernod



Zucchini and shrimps



Lemon



Pears and scamorza smoked cheese



Rosemary

Vegan option on request 

Organic starters and side dishes



"Prosciutto crudo" seasoned raw ham PDO with organic buffalo mozzarella cheese

Euro 10,00



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

Euro 10,00



"Prosciutto crudo" seasoned raw ham PDO with organic melon

Euro 8,00



Stewed potatoes with soya cream

Euro 7,00



Grilled or steamed organic vegetables

Euro 7,00



Potatoes with rosemary

Euro 6,00



Air fried french fries* with rice mayonaise and ketchup

Euro 6,00

Organic first courses



Fusilli pasta of peas flour with bolognese sauce

Euro 9,00



Black rice with smoked salmon and creme fraiche with chives

Euro 11,00



Spaghetti "Senatore Cappelli" wheat with shrimps and organic tomatoes

Euro 12,00



Fusilli pasta of fave beans flour with pesto sauce

Euro 9,00



Fresh "Agnolotti" ravioli filled with ricotta cheese on fresh spinach and tiny tomatoes





Euro 10,00



Buckwheat maccheroni pasta with tomato sauce and fresh ricotta cheese (optional)

Euro 10,00







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 saffron risotto	Euro 22,00
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Secondi per tutti i gusti

	Veal cutlet "Cotoletta alla milanese" with rucola salad, tiny tomatoes and parmesan cheese	Euro 20,00
	Sliced "Scottona" beef with 3 salts	Euro 16,00
	"Scottona" beef tartare (capers, mustard, oil, salt, black pepper)	Euro 16,00
	"Ceasar salad" with chicken stripes, parmesan sauce and thyme scent crostons of bread	Euro 13,00
	Smoked swordfish carpaccio with pineapple and citrus sauce	Euro 13,00
	Hamburger from "Scottona" beef, salad, tomato, cheese, rice mayonnaise/ketchup	Euro 10,00
  	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

Salads from organic agriculture













(choose the basic type and 5 extra ingredients)

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

Our Organic Pizza's*

  	Pizza margherita with rice mozzarella	Euro 9,00
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 	Pizza with season vegetables	Euro 10,00
 	Pizza with gorgonzola PDO cheese	Euro 11,00
	Prosciutto cotto ham and mushrooms	Euro 11,00
	Prosciutto crudo PDO ham from Parma	Euro 11,00
	Spicy italian salame ham	Euro 11,00

Organic Dessert

  	Season fresh fruit salad	Euro 5,00
  	Vegan cake with peach jam	Euro 6,00
 	Demeter organic ice cream	Euro 6,00
 	Classic or Matcha tea Tiramisù	Euro 6,00
 	Creme brulée custard topped with hard caramel	Euro 6,00