



Menù













bioriso

all the EXPRESSIONS
of a CHEF'S RISOTTO













Chef's organic risotto - Vegan option on request





















A minimum order for 2 people may be required

  	 "Milanese style" with saffron in pistils	Euro 12,00
  	 Beetroot red cream#	Euro 12,00
	 Julienne of zucchini and Alto Adige speck PDO ham#	Euro 12,00
	"Ossobuco alla milanese" Veal meat with organic saffron risotto	Euro 22,00
	 Seasonal risotto (ask the waiter for details)	Euro 12,00












Organic starters and side dishes from organic agriculture

  	 Grilled or steamed organic vegetables#	Euro 8,00
 	 "Caprese" salad with organic Buffalo Mozzarella cheese PDO, fresh tomatoes and oregano	Euro 13,00
 	 Pot with parmigiana light of grilled vegetables#	Euro 8,00




First courses

  	 Spaghetti S. Cappelli pasta (also semi-integral) with concassè of tomatoes and basil#	Euro 10,00
  	 Brown rice noodles with concassè of tomatoes and basil	Euro 10,00
  	 Semi-wholemeal spaghetti pasta with tofu ragout	Euro 10,00
  	 Creamy chickpea soup with rosemary flavored oil and croutons#	Euro 10,00
  	 Vegetable soup#	Euro 10,00

Traditional organic mixed cold cuts and PDO cheeses

 	 Plate of selected cheeses with nuts, seasonal fruits and Acacia honey ("Taleggio" PDO, Gorgonzola blue cheese, Parmigiano Reggiano PDO 24 months seasoned and Pecorino)	Euro 18,00
	 Plate of cold cuts with pickled vegetables and dried organic tomatoes ("Crudo di Parma" PDO, "Bresaola" from Valtellina IGP, smoked ham from Alto Adige IGP)	Euro 18,00
	 Plate of Bresaola Ham and Parmigiano Reggiano cheese PDO	Euro 18,00
	 Plate of selected organic cheeses and cold cuts	Euro 18,00
	 Plate of "Prosciutto crudo" ham from Parma with organic buffalo mozzarella cheese PDO	Euro 18,00

























Main Courses

  	 Vegan burger with green salad, tomato, horseradish sauce and red caramelized onions#	Euro 10,00
	Sliced of "Picanha" Beef with 3 salts (pink from Himalaya, blue from Persia, red from Hawaii)	Euro 18,00
	Veal cutlet with rosemary organic potatoes	Euro 22,00
	Second courses of the day (ask the waiter for details)#	Euro 13,00



















Salads from organic agriculture#

(choose the basic type and 5 extra ingredients)

  	Western base: season salad, tomato, carrots, corn (no dressing)	Euro 13,00
  	Oriental base: season salad, tomato, carrots, corn (dressed with rice vinegar, soya sauce, tabasco and sesame oil)	Euro 13,00
	Fish or meat ingredients: tuna, turkey, Parma cooked ham PDO and Crudo di Parma ham PDO	
 	 Milk based ingredients: Parmigiano Reggiano PDO flakes, tiny mozzarella cheese, Taleggio PDO cheese, Fontina cheese	
  	 Vegetal ingredients: black rice Venere, cashew, mixed seeds, tofu, seasonal fruits, croutons	
  	Only Eastern/western base	Euro 8,00
  	 Belgian salad with apple, walnuts and cranberries	Euro 9,00
  	 Radicchio salad with pears, ginger, walnuts and gomashio	Euro 9,00

Bio Desserts#

  	Seasonal fresh fruits salad	Euro 5,00
 	 Organic seasonal jam tart	Euro 5,00
 	 Demeter ice cream from biodynamics agriculture*	Euro 5,50
 	 Classic Tiramisù	Euro 5,00
 	Seasonal fresh fruit	Euro 5,00
 	Dessert of the day	Euro 5,00

Saturday night Organic Pizza's *

 	 Pizza margherita with mozzarella "Fior di latte" cheese	Euro 13,00
 	 Pizza with organic Buffalo mozzarella cheese PDO	Euro 15,00
 	 Pizza with grilled seasonal vegetables	Euro 13,00
	 Pizza with "Crudo di Parma" PDO ham	Euro 14,00
	 Pizza with spicy italian salame ham	Euro 14,00

#Half board dishes

Our meats are not certified organic but they are from the best italian farms.



Produced by NaturaSi ecosystem, excellence of biodynamic and organic

Cover charge: Euro 2,50



List **ALLERGENS** or **TRACES** of them on our plates

LEGEND



EGGS



LACTOSE



CELERY



SOY



NUTS



GLUTEN



MUSTARD



FISH



CRUSTACEANS



MOLLUSKS



PEANUTS



SESAME



HOPS



SULPHITES



LUPINS



When the icon is of this color means that

THE DISH CONTAINS SURELY THE ALLERGEN SHOWN



When the icon is of this color means that

THE DISH MAY CONTAIN TRACES THE ALLERGEN SHOWN



List of possible ALLERGENS or TRACES of them on our plates

Chef's organic risotto available all year round

Beetroot red cream



"Milanese style" with saffron in pistils



Julienne of zucchini and Alto Adige speck PDO ham



"Ossobuco alla milanese" Veal meat with saffron risotto from byodinamics agriculture



Seasonal risotto (ask the waiter for allergens)



Organic starters and side dishes from organic agriculture

Grilled or steamed organic vegetables

"Caprese" salad with organic Buffalo Mozzarella cheese PDO, fresh tomatoes and oregan



Pot with parmigiana light of grilled vegetables



First courses

Spaghetti S. Cappelli pasta (also semi-integral) with concassè of tomatoes and basil



Brown rice noodles with concassè of tomatoes and basil



Semi-wholemeal spaghetti pasta with tofu ragout



Creamy chickpea soup with rosemary flavored oil and croutons



Vegetable soup

Traditional organic mixed cold cuts and PDO cheeses

Plate of selected cheeses with nuts, seasonal fruits and Acacia honey



Plate of cold cuts with pickled vegetables and dried organic tomatoes

Plate of Bresaola Ham and Parmigiano Reggiano cheese PDO

Plate of selected organic cheeses and cold cuts



Plate of "Prosciutto crudo" ham from Parma with organic buffalo mozzarella cheese PDO



Main Courses

Vegan burger with green salad, tomato, horseradish sauce and red caramelized onions



Sliced of "Picanha" Beef with 3 salts (pink from Himalaya, blue from Persia, red from Hawaii)

Veal cutlet with rosemary organic potatoes



Second courses of the day (ask the waiter for allergens)

 CONTAINS THE ALLERGEN

 MAY CONTAIN TRACES OF ALLERGEN



Menù

Salads from organic agriculture

Western base: season salad, tomato, carrots, corn (no dressing)

Oriental base: season salad, tomato, carrots, corn
(dressed* with rice vinegar, soya sauce, tabasco and sesame oil)



Fish or meat ingredients: smoked salmon, tuna, turkey, chicken strips,
Parma cooked ham PDO and Crudo di Parma ham PDO



Milk based ingredients: Emmental cheese, Grana Padano PDO flakes,
tiny mozzarella cheese, Fontina cheese



Vegetal ingredients: black rice Venere, cashew, mixed seeds, tofu, seasonal fruits



Belgian salad with apple, walnuts and cranberries



Radicchio salad with pears, ginger, walnuts and *gomashio**



Saturday night organic pizza's

Pizza margherita with mozzarella cheese PDO



Pizza with organic Buffalo mozzarella cheese PDO



Pizza with grilled seasonal vegetables



Prosciutto crudo PDO ham from Parma



Spicy italian salame ham



Organic Desserts

Seasonal fresh fruits salad

Organic seasonal jam tart



Demeter ice cream from biodynamics agriculture



Classic Tiramisù



Seasonal fresh fruit

Dessert of the day (ask the waiter for allergens)



Gomashio*





*"The wine,
especially in Italy,
is the poetry of the
earth."*

Mario Soldati (1906 - 1999)
Writer, Journalist, Film Director



REV. 10/07/2019



all the EXPRESSIONS
of a CHEF'S RISOTTO



GLASS OF WINE

Certificate	Wine	Vol	Cantine	Place	Price
IGT	Cabernet	12%	Perlage	Veneto	€ 5,00
IGT	Sangiovese delle Marche	12%	Perlage	Marche	€ 5,00
IGT	Merlot	12%	Perlage	Veneto	€ 5,00
IGT	Pinot Grigio	12%	Perlage	Veneto	€ 5,00
DOCG	Quorum Prosecco	11,5%	Perlage	Veneto	€ 5,00
DOC	Bacaro Prosecco	11%	Perlage	Veneto	€ 4,00

RED WINE

IGT	Cabernet	12%	Perlage	Veneto	€ 15,00
IGT	Marche Sangiovese	12%	Perlage	Veneto	€ 15,00
IGT	Merlot	12%	Perlage	Veneto	€ 15,00
IGT	Primitivo salento	13%	Perlage	Puglia	€ 15,00
DOC	Nergroamaro del Salento	13%	Perrini	Puglia	€ 18,00
DOC	Grignolino del Monferrato	12%	Nuova Cappelletta	Piemonte	€ 23,00
DOC	Rosso di Montalcino	14,5%	La Serena	Toscana	€ 26,00
DOC	Chianti Riserva	12,5%	Fattorie di romignano	Toscana	€ 18,00
DOCG	Brunello di Montalcino	14%	La Serena	Toscana	€ 46,00

WHITE WINE










IGT	Pinot Grigio IGT	12%	Perlage	Veneto	€ 15,00
DOC	Tocai "Friulano"	12%	Castello di Arcano	Lombardia	€ 18,00
DOP	Falanghina Sannio	13,5%	Terre di brigante	Campania	€ 20,00
IGT	Grechetto Umbria	12%	Moretti Omero	Umbria	€ 18,00
DOC	"Munir" bianco Sicilia	12,5%	Valdibella	Sicilia	€ 19,00
DOC	Verdicchio dei castelli di Jesi "Dominè"	13%	Pievalta	Marche	€ 22,00



ROSE' WINE

 	IGT "È Bio"	11% Perlage	Veneto	€ 15,00
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SPARKLING PROSECCO WINE

 	DOC Prosecco Bacaro	11% Perlage	Veneto	€ 17,00
 	DOC Prosecco Quorum extra dry	11,5% Perlage	Veneto	€ 22,00
 	DOC Prosecco Animaè, no solfiti	11% Perlage	Veneto	€ 30,00
  	DOC Prosecco Millesimato Col di Manza	11,5% Perlage	Veneto	€ 26,00





Menù



GLUTEN
FREE

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

Gluten-free dishes are served at the table with a particular sign, ask the waiter which one.

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Chef's organic risotto - *Vegan option on request*

A minimum order for 2 people may be required

				"Milanese style" with saffron in pistils	Euro 12,00
				Beetroot red cream#	Euro 12,00
				Julienne of zucchini and Alto Adige speck PDO ham#	Euro 12,00
				"Ossobuco alla milanese" Veal meat with organic saffron risotto	Euro 22,00
				Seasonal risotto (ask the waiter for details)	Euro 12,00

Organic starters and side dishes from organic agriculture

				Grilled or steamed organic vegetables#	Euro 8,00
				"Caprese" salad with organic Buffalo Mozzarella cheese PDO, fresh tomatoes and oregano	Euro 13,00
				Pot with parmigiana light of grilled vegetables#	Euro 8,00

First courses

				Brown rice noodles with concassè of tomatoes and basil#	Euro 10,00
				Brown rice rigatoni pasta with vegetable sauce	Euro 10,00
				Creamy chickpea soup with rosemary flavored oil#	Euro 10,00
				Vegetable soup#	Euro 10,00

Traditional organic mixed cold cuts and PDO cheeses

				Plate of selected cheeses with nuts, seasonal fruits and Acacia honey ("Taleggio" PDO, Gorgonzola blue cheese, Parmigiano Reggiano PDO 24 months seasoned and Pecorino)	Euro 18,00
				Plate of cold cuts with pickled vegetables and dried organic tomatoes ("Crudo di Parma" PDO, "Bresaola" from Valtellina IGP, smoked ham from Alto Adige IGP)	Euro 18,00
				Plate of Bresaola Ham and Parmigiano Reggiano cheese PDO	Euro 18,00
				Plate of selected organic cheeses and cold cuts	Euro 18,00
				Plate of "Prosciutto crudo" ham from Parma with organic buffalo mozzarella cheese PDO	Euro 18,00

Main Courses

				Sliced of "Picanha" Beef with 3 salts (pink from Himalaya, blue from Persia, red from Hawaii)	Euro 18,00
				Veal cutlet with rosemary organic potatoes	Euro 22,00
				Second courses of the day (ask the waiter for details)#	Euro 13,00



ecoHOTEL
MILANO

Menù GLUTEN FREE



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Salads from organic agriculture#

(choose the basic type and 5 extra ingredients)

			Western base: season salad, tomato, carrots, corn (no dressing)	Euro 13,00
			Oriental base: season salad, tomato, carrots, corn (dressed with rice vinegar, soya sauce, tabasco and sesame oil)	Euro 13,00
			Fish or meat ingredients: tuna, turkey, Parma cooked ham PDO and Crudo di Parma ham PDO	
			Milk based ingredients: Parmigiano Reggiano PDO flakes, tiny mozzarella cheese, Taleggio PDO cheese, Fontina cheese	
			Vegetal ingredients: black rice Venere, cashew, mixed seeds, tofu, seasonal fruits	
			Only Eastern/western base	Euro 8,00
			Belgian salad with apple, walnuts and cranberries	Euro 9,00
			Radicchio salad with pears, ginger and walnuts	Euro 9,00

Bio Desserts#

			Seasonal fresh fruits salad	Euro 5,00
			Demeter ice cream from biodynamics agriculture*	Euro 5,50
			Seasonal fresh fruit	Euro 5,00
			Dessert of the day	Euro 5,00

Saturday night Organic Pizza's *

			Pizza margherita with mozzarella "Fior di latte" cheese	Euro 13,00
			Pizza with organic Buffalo mozzarella cheese PDO	Euro 15,00
			Pizza with grilled seasonal vegetables	Euro 13,00
			Pizza with "Crudo di Parma" PDO ham	Euro 14,00
			Pizza with spicy italian salame ham	Euro 14,00

#Half board dishes

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MILANO

Menù
GLUTEN FREE

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Chef's organic risotto available all year round

Beetroot red cream



"Milanese style" with saffron in pistils



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"Ossobuco alla milanese" Veal meat with saffron risotto from byodinamics agriculture



Seasonal risotto (ask the waiter for allergens)



Organic starters and side dishes from organic agriculture

Grilled or steamed organic vegetables

"Caprese" salad with organic Buffalo Mozzarella cheese PDO, fresh tomatoes and oregan



Pot with parmigiana light of grilled vegetables



First courses

Brown rice noodles with concassè of tomatoes and basil



Brown rice rigatoni pasta with vegetable sauce



Creamy chickpea soup with rosemary flavored oil

Vegetable soup

Traditional organic mixed cold cuts and PDO cheeses

Plate of selected cheeses with nuts, seasonal fruits and Acacia honey



Plate of cold cuts with pickled vegetables and dried organic tomatoes

Plate of Bresaola Ham and Parmigiano Reggiano cheese PDO

Plate of selected organic cheeses and cold cuts



Plate of "Prosciutto crudo" ham from Parma with organic buffalo mozzarella cheese PDO



Main Courses

Vegan burger with green salad, tomato, horseradish sauce and red caramelized onions



Sliced of "Picanha" Beef with 3 salts (pink from Himalaya, blue from Persia, red from Hawaii)

Veal cutlet with rosemary organic potatoes



Second courses of the day (ask the waiter for allergens)

 CONTAINS THE ALLERGEN

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Salads from organic agriculture

Western base: season salad, tomato, carrots, corn (no dressing)

Oriental base: season salad, tomato, carrots, corn (dressed* with rice vinegar, soya sauce, tabasco and sesame oil)



Fish or meat ingredients: smoked salmon, tuna, turkey, chicken strips, Parma cooked ham PDO and Crudo di Parma ham PDO



Milk based ingredients: Emmental cheese, Grana Padano PDO flakes, tiny mozzarella cheese, Fontina cheese



Vegetal ingredients: black rice Venere, cashew, mixed seeds, tofu, seasonal fruits



Belgian salad with apple, walnuts and cranberries



Radicchio salad with pears, ginger and walnuts



Saturday night organic pizza's

Pizza margherita with mozzarella cheese PDO



Pizza with organic Buffalo mozzarella cheese PDO



Pizza with grilled seasonal vegetables



Prosciutto crudo PDO ham from Parma



Spicy italian salame ham



Organic Desserts

Seasonal fresh fruits salad

Demeter ice cream from biodynamics agriculture



Seasonal fresh fruit

Dessert of the day (ask the waiter for allergens)

