









Chef's organic risotto - Vegan option on request 1

	A minimum order for 2 people may be required		
*** V (1)		Euro	12,00
**** V* (1)	⊕ Beetroot red cream#	Euro	12,00
1/2	Ø Julienne of zucchini and Alto Adige speck PDO ham#	Euro	12,00
	"Ossobuco alla milanese" Veal meat with organic saffron risotto	Euro	22,00
1.3		Euro	12,00
	Organic starters and side dishes from organic agricolture		
// V (1)	⊕ Grilled or steamed organic vegetables#	Euro	8,00
// V	$oldsymbol{\Theta}$ "Caprese" salad with organic Buff alo Mozzarella cheese PDO, fresh tomatoes and oregan	Euro	13,00
17.3		Euro	8,00
	First courses		
*** V* (1)		Euro	10,00
	→ Brown rice noodles with concasse of tomatoes and basil	Euro	10,00
-4	Ø Semi-wholemeal spaghetti pasta with tofu ragout	Euro	10,00
		Euro	10,00
	Ø Vegetable soup#	Euro	10,00
	Traditional organic mixed cold cuts and PDO cheeses		
/// V	Plate of selected cheeses with nuts, seasonal fruits and Acacia honey ("Taleggio" PDO, Gorgonzola blue cheese, Parmigiano Reggiano PDO 24 months seasoned and Pecorino)	Furo	18,00
727	Plate of cold cuts with pickled vegetables and dried organic tomatoes ("Crudo di Parma" PDO, "Bresaola" from Valtellina ICP, smoked ham from Alto Adige ICP)		18,00
777	❷ Plate of Bresaola Ham and Parmigiano Reggiano cheese PDO	Euro	18,00
777	Ø Plate of selected organic cheeses and cold cuts	Euro	18,00
727	$oldsymbol{\Theta}$ Plate of "Prosciutto crudo" ham from Parma with organic buffalo mozzarella cheese PDO	Euro	18,00
	Main Courses		
*** V (Θ 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		22,00
	Second courses of the day (ask the waiter for details)#	Euro	13,00







	Salads from organic agricolture# (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
7.3	Fish or meat ingredients: tuna, turkey, Parma cooked ham PDO and Crudo di Parma ham PDO		
<i>✓</i>	Milk based ingredients: Parmigiano Reggiano PDO flakes, tiny mozzarella cheese, Taleggio PDO cheese, Fontina cheese		
*** ** *			
777 (Only Eastern/western base	Euro	8,00
*** 	⊕ Belgian salad with apple, walnuts and cranberries	Euro	9,00
*** V (1)		Euro	9,00
	Bio Desserts#		
*** V	Seasonal fresh fruits salad	Euro	5,00
/// V		Euro	5,00
/// V	⊕ Demeter ice cream from biodynamics agricolture*	Euro	5,50
/// V		Euro	5,00
/// V	Seasonal fresh fruit	Euro	5,00
7	Dessert of the day	Euro	5,00
	Saturday night Organic Pizza's *		
7 V	O Pizza margherita with mozzarella "Fior di latte" cheese	Euro	13,00
77.7 V	O Pizza with organic Buffalo mozzarella cheese PDO	Euro	15,00
77.7 V	O Pizza with grilled seasonal vegetables	Euro	13,00
777	Ø Pizza with "Crudo di Parma" PDO ham	Euro	14,00
<i>***</i> **	O Pizza with spicy italian salame ham		14,00

#Half board dishes

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











Cover charge: Euro 2,50







List ALLERGENS or TRACES of theme on our plates

LEGEND



EGGS



LACTOSE



CELERY





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	Ť	*	8	SO2			
"Milanese style" with saffron in pistils		*	8	SO2			
Julienne of zucchini and Alto Adige speck PDO ham		*	B	SO ₂			
"Ossobuco alla milanese" Veal meat with saffron risotto from byodinamics agricolture		*	B	SO2			
Seasonal risotto (ask the waiter for allergens)		*	8	SO2			
Organic starters and side dishes from organic agricolture							
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 concasse of tomatoes and basil							
Brown rice noodles with concasse of tomatoes and basil	8						
Semi-wholemeal spaghetti pasta with tofu ragout	September 1	•	8				
Creamy chickpea soup with rosemary flavored oil and croutons	A STATE OF THE STA						
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	Ō						
Main Courses							
Vegan burger with green salad, tomato, horseradish sauce and red caramelized onions	ð		Ů	8	*	0	×
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)							











Salads from organic agricolture						
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)	8	Ø				
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			8			
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		Ū				
Pizza with organic Buffalo mozzarella cheese PDO						
Pizza with grilled seasonal vegetables						
Prosciutto crudo PDO ham from Parma		Ō				
Spicy italian salame ham		Ō				
Organic Desserts						
Seasonal fresh fruits salad						
Organic seasonal jam tart		•				
Demeter ice cream from biodynamics agricolture						
Classic Tiramisù		•				
Seasonal fresh fruit						
Dessert of the day (ask the waiter for allergens)	•					
Gomashio*		Ø		\$ B	9	\$

Wine list





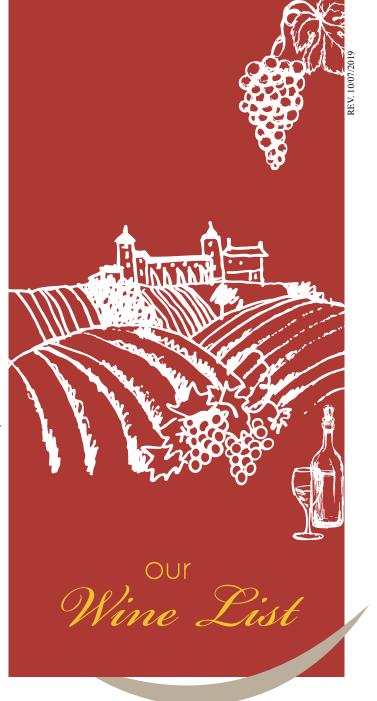






"The wine, especially in Italy, is the poetry of the earth."

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











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Certificate	Wine	Vol	Cantine	Place	P	rice
/// 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

✓ 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
ZZ DOC	Nergroamaro del Salento	13%	Perrini	Puglia	€	18,00
B 0 DOO	Grignolino del Monferrato	12%	Nuova Cappelletta	Piemonte	€	23,00
ZZ DOC	Rosso di Montalcino	14,5%	La Serena	Toscana	€	26,00
ZZ DOC	Chianti Riserva	12,5%	Fattorie di romignano	Toscana	€	18,00
ZZ DOCG	Brunello di Montalcino	14%	La Serena	Toscana	€	46,00

WHITE WINE

Pinot Grigio IGT

Jesi "Dominè"

/// IGT

Ø 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
Ø DOC	"Munir" bianco Sicilia	12,5%	Valdibella	Sicilia	€	19,00
ZZ DOC	Verdicchio dei castelli di	13%	Pievalta	Marche	€	22,00

Perlage

12%

Veneto

€ 15,00







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© O IGT "È Bio" 11% Perlage Veneto € 15,00

SPARKLING PROSECCO WINE

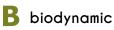
₩ DOC	Prosecco Bacaro	11%	Perlage	Veneto	€	17,00
Ø DOC	Prosecco Quorum extra dry	11,5%	Perlage	Veneto	€	22,00
Ø DOC	Prosecco Animae, no solfiti	11%	Perlage	Veneto	€	30,00
B 0 DOO	Prosecco Millesimato Col di Manza	11,5%	Perlage	Veneto	€	26,00



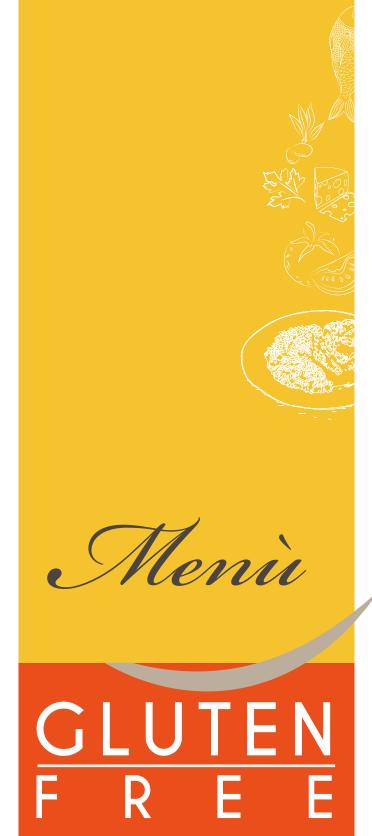














The restaurant bioriso joined the AIC program (Italian Celiac Association); Eating Out

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









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
1777		Euro	12,00
	"Ossobuco alla milanese" Veal meat with organic saffron risotto	Euro	22,00
77.3		Euro	12,00
	Organic starters and side dishes from organic agricolture		
		Euro	8,00
	$oldsymbol{\Theta}$ "Caprese" salad with organic Buff alo Mozzarella cheese PDO, fresh tomatoes and oregan	Euro	13,00
//// V	OP Pot with parmigiana light of grilled vegetables#	Euro	8,00
	First courses		
	⊕ Brown rice noodles with concasse of tomatoes and basil#	Euro	10,00
	O Brown rice rigatoni pasta with vegetable sauce	Euro	10,00
		Euro	10,00
	Ø 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
777	❷ 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
773	Ø Plate of Bresaola Ham and Parmigiano Reggiano cheese PDO	Euro	18,00
773	OPlate of selected organic cheeses and cold cuts	Euro	18,00
723		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







	Salads from organic agricolture# (choose the basic type and 5 extra ingredients)		
*** V	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
727	Fish or meat ingredients: tuna, turkey, Parma cooked ham PDO and Crudo di Parma ham PDO		
// V (I)	Ø Vegetal ingredients: black rice Venere, cashew, mixed seeds, tofu, seasonal fruits		
*** V	Only Eastern/western base	Euro	8,00
*** V	⊕ Belgian salad with apple, walnuts and cranberries	Euro	9,00
*** V		Euro	9,00
	Bio Desserts#		
*** V (1)	Seasonal fresh fruits salad	Euro	5,00
7 V	O Demeter ice cream from biodynamics agricolture*	Euro	5,50
7V	Seasonal fresh fruit	Euro	5,00
7 V	Dessert of the day	Euro	5,00
	Saturday night Organic Pizza's *		
7 V	Ø Pizza margherita with mozzarella "Fior di latte" cheese	Euro	13,00
7.3. V	Ø Pizza with organic Buffalo mozzarella cheese PDO	Euro	15,00
7.3 V	O Pizza with grilled seasonal vegetables	Euro	13,00
7.3	❷ Pizza with "Crudo di Parma" PDO ham	Euro	14,00
7.3	O Pizza with spicy italian salame ham	Euro	14,00

#Half board dishes

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Chef's organic risotto available all year round							
Beetroot red cream	Ü	*	8	SOs			
"Milanese style" with saffron in pistils		*	8	SOa			
Julienne of zucchini and Alto Adige speck PDO ham		*	8	SOa			
"Ossobuco alla milanese" Veal meat with saffron risotto from byodinamics agricolture	Ť	*	8	SOa			
Seasonal risotto (ask the waiter for allergens)	Ť	*	8	SOa			
Organic starters and side dishes from organic agricolture							
Grilled or steamed organic vegetables							
"Caprese" salad with organic Buffalo Mozzarella cheese PDO, fresh tomatoes and oregan	Ť						
Pot with parmigiana light of grilled vegetables	Ō						
First courses							
Brown rice noodles with concasse of tomatoes and basil	8						
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	Ů						
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	Ť						
Main Courses							
Vegan burger with green salad, tomato, horseradish sauce and red caramelized onions	ð	Ō	8	*	0		
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)							











Salads from organic agricolture						
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	<i>₱</i>					
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	Ü					
Pizza with organic Buffalo mozzarella cheese PDO						
Pizza with grilled seasonal vegetables	Ō					
Prosciutto crudo PDO ham from Parma	Ů					
Spicy italian salame ham	Ō					
Organic Desserts						
Seasonal fresh fruits salad						
Demeter ice cream from biodynamics agricolture	1 \$					
Seasonal fresh fruit						
Dessert of the day (ask the waiter for allergens)	•					

Wine list

