

## SMALL DISHES

HALF PORTION

WHOLE PORTION

Aubergine Parmigiana	<b>4,5</b>	<b>7,5</b>
Vitello tonnato (Veal with Tuna sauce)	<b>4,5</b>	<b>8</b>
Raw beef sausage, lamb's lettuce and Grana Padano	<b>4,5</b>	<b>8</b>
Anchovies with green sauce		<b>5</b>
Chickpeas Hummus with sesame seeds		<b>5</b>
Burrata cheese & Raw ham		<b>10</b>
Charcuterie & cheese board		<b>13</b>
Selection of Piedmontese starters		<b>11</b>

Served with bread

## SOUPS AND SALADS

Potato and pea cream soup with mint and squacquerone	<b>6,5</b>
Black rice with vegetables and carrot mayonnaise	<b>6,5</b>

## JACKET POTATOES

Stracchino, vegetables and sun dried tomatoes cream	<b>6,5</b>
Burrata cheese, raw ham and olives	<b>9</b>
Marinated salmon, lime yogurt and rocket	<b>10</b>
Gorgonzola fondue, radicchio and sausage	<b>9</b>
Spianata from Calabria, friggirelli, smoked burrata and red onion	<b>8</b>
Mortadella, squacquerone cheese and pistachios	<b>7,5</b>
Cacio and pepe cream with roasted pork cheek and asparagus	<b>9</b>
Ragù, bechamel and Parmigiano cheese	<b>8,5</b>
Tomato meatballs	<b>9</b>
Asparagus, egg cream and Grana cheese	<b>7,5</b>
Carbonara with roasted pork cheek, egg cream, black pepper and pecorino cheese	<b>8,5</b>
Raw sausage, arugula and Grana cheese	<b>8,5</b>
Stracchino cheese, raw ham, radicchio and olives	<b>8</b>
Burrata cheese, lamb's lettuce and sun dried tomatoes	<b>8</b>
Scquaquerone cheese, raw ham and rocket	<b>7,5</b>
Planted* 100% vegetale: straccetti speziati con peperoni "friggirelli"	<b>9,5</b>

Recipes variations are available on request. Any additions may change the price.

# HOMEMADE DESSERTS

Tiramisù	4,5
Poomanger cup with gianduja cream	4,5
Panna cotta with strawberries	4,5
Panna cotta with caramel	4,5

## DRINKS

Microfiltered Water	1	Pilsner Urquell Beer 33cl	4
Bibite	3	Craft Beer 33 cl	5,5
Molecola	3,5	Baladin Nazionale – Ale	
		Baladin Super – Ambrata	
		Baladin Isaac – Blanche	
		Baladin Nazionale – Gluten free	
Wine Red/White		Craft Beer Gluten Free	5,5
1/4 lt.	3,5	Coffee	1
1/2 lt.	6	Digestifs & grappe	3
1 lt.	11,5		

\* the recipe contains frozen ingredients

In case of allergies or intolerances, you can ask for information about the ingredients to the staff.

## THERE'S MORE BEYOND THE SKIN

We choose the best potatoes. We slow cook them in a special oven to yield a soft centre and a crispy, flavourful skin. We whip them with Ligurian extra virgin olive oil, then we stuff them with creative fillings, using fresh seasonal ingredients from local producers.

Our recipes are inspired by the Italian gastronomic tradition, to satisfy all needs. Ours is a sustainable kitchen, with no waste, no plastic, always conscious of our environmental impact.

We strive to provide the best, from our dishes to our venues, to give everyone a place at the table. We create a unique and simple restaurant experience that brings together great flavour and conviviality. Poomanger is not only a restaurant – it's a place to feel at home, among friends.

Poomanger®



English menu

Carte en Français

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