

# SMALL DiSHes

HALF PORTION

WHOLE PORTION

Aubergine Parmigiana (3,7,9)	<b>4,5</b>	<b>7,5</b>
Vitellone tonnato (Veal with Tuna sauce) (3,8,9)	<b>4,5</b>	<b>8</b>
Anchovies with green sauce (1,4,12)		<b>5</b>
Chickpeas Hummus (11)		<b>5</b>
Bolognese friggione with toasted bread (1)		<b>5</b>
Eggplant and bell pepper caponata with toasted almonds (8,9,12)		<b>6</b>
Burrata & raw ham (7)		<b>10</b>
Charcuterie & cheese board (7)		<b>13</b>
Selection of Piedmontese starters (anchovies, veal with tuna sauce, tomino cheese) (1,3,4,7,8,9,12)		<b>15</b>

*All the small dishes are served with bread (1)*

## SoUpS AND SALADS

Tomato Gazpacho with Basil cream (1,7,9)	<b>6,5</b>
Valerian and scarola salad, with rocket, olives, feta cheese, tomato, cucumbers, red onion and oregano (7)	<b>8</b>
PoorCeasar Salad (valerian, salad, chicken, hard-boiled egg, croutons, Parmesan shavings) (1,3,7,10)	<b>8</b>
Turmeric Cous Cous with vegetables (1,9,11)	<b>6,5</b>

## JAcKeT PoTAToES

Stracchino, mixed vegetables (onion, frying peppers, radicchio) and sun dried tomatoes cream (12)	<b>6,5</b>
Burrata, raw ham e olives (7)	<b>9</b>
String beans*, basil cream, cherry tomatoes and pine nuts (8)	<b>7,5</b>
Gorgonzola fondue, radish and sausage (7)	<b>9</b>
Greek: feta, olives, cherry tomatoes, cucumbers, red onion, rocket salad and oregano (7)	<b>8</b>
Mortadella, squacquerone cheese and pistachios (7,8)	<b>7,5</b>
Ragù, bechamel and parmigiano cheese (1,7,9,12)	<b>8,5</b>
Zucchini cream, goat's cheese, speck and almonds (7,8)	<b>8,5</b>
Deconstructed aubergine parmigiana, burrata cheese and basil cream (7,8)	<b>9</b>
Thai chicken with coconut milk, peppers, ginger, onion, coriander, lime and chilli pepper	<b>9</b>
Carbonara with roasted pork cheek, egg cream, black pepper and pecorino (3,7)	<b>8,5</b>
Porchetta of Ariccia, peppers and scamorza smoked cheese (7)	<b>8,5</b>
Burrata cheese, valerian and sun dried tomatoes (7,12)	<b>8</b>
Marinated salmon*, lime yogurt cream and rocket (4,7)	<b>10</b>
Eggplant and bell pepper caponata with toasted almonds (8,9,12)	<b>7,5</b>

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

# HOMEMADE DESSERTS

Tiramisù (1,3,7)	4,5
Peaches stuffed with chocolate and amaretti (1,3,7,8)	4,5
Cheesecake with gianduja cream (1,7,8)	4,5
Cheesecake with fresh fruit compote (1,7)	4,5

## DRINKS

Microfiltered Water	1,2	Pilsner Urquell Beer 33 cl (1)	4
Bibite	3,5	Craft Beer 33 cl (1)	5,5
Molecola	3,5	Baladin Nazionale - Ale	
		Baladin Super - Ambrata	
		Baladin Isaac - Blanche	
Wine Red / White (12)		Craft beer Gluten Free	5,5
1/4 lt.	3,5	Baladin Nazionale	
1/2 lt.	6	Coffe	1,2
1 lt.	11,5	Digestifs & grappe	3

♦ the recipe contains frozen ingredients

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

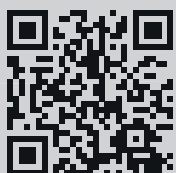
## THERE'S MORE BEYOND THE SKIN

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. Poormanger is not only a restaurant – it's a place to feel at home, among friends.

Poormanger



English  
menu

Carte en  
Français

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# FOOD ALLERGENS

REGULATION NO. 1169/2011 – ANNEX II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES



**1. CEREALS CONTAINING GLUTEN**, i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and derived products, except for:

- a) glucose syrups based on wheat, including dextrose (1);
- b) maltodextrins based on wheat (1);
- c) glucose syrups based on barley;
- d) cereals used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.



**2. CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS.**



**3. EGGS AND PRODUCTS BASED ON EGGS.**



**4. FISH AND PRODUCTS BASED ON FISH**, except for:

- a) fish gelatin used as a carrier for vitamin or carotenoid preparations;
- b) fish gelatin or isinglass used as fining agents in beer and wine.



**5. PEANUTS AND PRODUCTS BASED ON PEANUTS.**



**6. SOYBEANS AND PRODUCTS BASED ON SOYBEANS**, except for:

- a) refined soybean oil and fat (1);
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soybeans;
- c) vegetable oils derived from phytosterols and phytosterol esters based on soybeans;
- d) plant stanol ester produced from vegetable oil sterols based on soybeans.



**7. MILK AND PRODUCTS BASED ON MILK (INCLUDING LACTOSE)**, except for:

- a) whey used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin;
- b) lactitol.



**8. NUTS**, i.e., almonds (*amygdalus communis* L.), hazelnuts (*corylus avellana*), walnuts (*juglans regia*), cashew nuts (*anacardium occidentale*), pecan nuts (*carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*bertholletia excelsa*), pistachios (*pistacia vera*), macadamia nuts and Queensland nuts (*macadamia ternifolia*), and their products, except for nuts used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.



**9. CELERY AND PRODUCTS BASED ON CELERY.**



**10. MUSTARD AND PRODUCTS BASED ON MUSTARD.**



**11. SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS.**



**12. SULPHUR DIOXIDE AND SULPHITES** at concentrations exceeding 10 mg/kg or 10 mg/liter in terms of total SO<sub>2</sub> for products ready for consumption or as reconstituted according to the manufacturer's instructions.



**13. LUPINS AND PRODUCTS BASED ON LUPINS.**



**14. MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS.**

(1) And derived products, in so far as the process they have undergone is not likely to raise the allergenicity level assessed by the Authority for the base product from which they are derived.