

Garino Dizro

ITALIAN CUISINE & WINE



A 10% service charge will be added for tables of 6 or more guests. We do not split bills.
All our dishes are freshly prepared to order. The average waiting time is 25-30 minutes. During busy hours, waiting times may be longer.
Please inform your server before payment if you require an invoice or a receipt with a VAT number.

Tasting Menu

3-course set menu- 220,-

Starter, main course, dessert, a glass of wine or a non-alcoholic alternative to the main course

Starters

Choice of

Arancini di Triglia

Saffron Arancini, grilled Red Mullet, garlic and dill sauce, lime dust

1/2/3/4/5/6/7/9/10/11/12/14

Tartare in Taco di Grana

Beef tartare in a Grana Padano taco, chives, fried egg yolk, tonnato sauce, mango sauce

1/3/5/6/7/10/11

Main Courses

Choice of

Spaghettoni alla Carbonara con Tartufo

Traditional Carbonara: egg yolks, Pecorino Romano, guanciale, fresh truffle

1/3/5/6/7/11

Cappellacci con Gamberi

Ravioli stuffed with Argentine red prawn tartare, bisque, stracciatella by Rudnicki, candied lemon, chive oil

1/2/3/4/5/6/7/9/14

Dessert

Oopss ... mi è Caduta la Crostata al Limone

Oopss... I dropped the lemon tart

Pasta frolla, lemongrass ice cream, limoncello sabayon, lemon dust

1/3/7/12

Antipasti ♦ *Starters*

Ostriche al naturale

1 szt - 37,- 3 szt -109,- 5 szt -159,-

Fresh Gillardeau N°3 oysters with lemon and mignonette sauce

4/12/14

Fritto Misto - 69,-

Fried baby squid, Argentine red prawn, anchovies, yogurt-lime sauce

1/2/3/4/5/6/7/9/11/14

Carpaccio di Polpo - 80,-

Octopus carpaccio, gremolata (parsley, garlic, lemon zest), Port wine sauce

4/5/6/9/12

Tartare in Taco di Grana - 64,-

Beef tartare in a Grana Padano taco, chives, fried egg yolk, tonnato sauce, mango sauce

1/3/5/6/7/10/11

Arancini di Triglia - 50,-

Saffron Arancini, grilled Red Mullet, garlic and dill sauce, lime dust

1/2/3/4/5/6/7/9/10/11/12/14

Carciofritto -54,-

Fried artichoke, Pecorino DOP cream, fresh truffle

1/5/6/7

Cozze ♦ *Mussels*

250gr/500gr - 56,-/76,-

Cozze piccanti

Mussels in white wine, spicy tomato sauce, garlic, parsley, croutons

1/2/4/5/6/8/9/10/11/12/13/14

Cozze alla Marinara

Mussels in white wine, garlic, parsley, croutons

1/2/4/5/6/8/9/11/12/13/14

Cozze al Gorgonzola

Mussels in white wine, garlic, parsley, gorgonzola cream, croutons

1/2/4/5/6/7/8/9/10/11/12/13/14

Pasta fresca ♦ *Pasta*

Chitarra Nera della Riviera Ligure – 96,-

Squid ink pasta with Argentine red prawns, mussels, squid, and vongole clams in a spicy seafood sauce, wine, garlic

1/2/3/4/5/6/9/11/12/14

Spaghettoni alla Carbonara con Tartufo – 89,-

Pasta with traditional Carbonara sauce made with egg yolks, Pecorino Romano cheese, guanciale, and fresh truffle

1/3/5/6/7/11

Ravioli del Plin – 72,-

Ravioli stuffed with rabbit, veal, and pork, Grana Padano sauce, demi-glace

1/3/5/6/7/8/9/10/11/12/13

Cappellacci con Gamberi –75,-

Ravioli stuffed with Argentine red prawn tartare, bisque, stracciatella by Rudnicki, candied lemon, chive oil

1/2/3/4/5/6/7/9/14

Secondi ♦ *Main Courses*

Orata alla Griglia -92,-

Open-fire grilled Sea Bream, grilled Romaine lettuce, tomato confit, Leccino olives, parsley, Colatura d'Alici sauce, lemon

2/4/5/6/9/10/11/12/14

Petto D'Anatra -95,-

Duck breast, duck demi-glace, redcurrant, Jerusalem artichoke puree, sweet & sour beetroot

5/6/7/9/10/11/12

Melanzane alla Parmigiana - 56,-

Baked eggplant, tomato sauce, mozzarella, Grana Padano, Ligurian pesto, Grana Padano sauce

1/5/6/7/9/11/12

Dolce ♦ *Desserts*

Oopss ... mi è Caduta la Crostata al Limone - 46,-

Oopss... I dropped the lemon tart

Pasta frolla, lemongrass ice cream, limoncello sabayon, lemon dust

1/3/7/12

Tiramisu - 39,-

1/3/7/12

Affogato al Caffè - 24,-

Artisan ice cream, espresso

3/5/6/7/8

Bibite fredde ♦ *Cold beverages*

Acqua Panna - 12,- / 22,-
Still water- 250 ml/750 ml

San Pellegrino - 12,- / 22,-
Sparkling water- 250 ml/750 ml

Tomarchio (various flavors) - 15,-
Pomegranate drink, Coke Zero, Chinotto Zero, Limonata Zero,
Aranciata Rossa Zero, Ginger Beer - 275 ml

Cipriani Eloise Tonic Water - 15,-
Tonic water - 200 ml

Apple / Orange juice - 16,-
250 ml

Sanbitter | Crodino - 19,-
200 ml

Alcohol-free Aperol 0% - 24,-
200 ml

Bibite calde ♦ *Hot beverages*

DAMMANN 
FRÈRES

Espresso/doppio - 9,- / 12,-

Americano - 12,-

Caffe corretto - 15,-
Espresso and choice of digestif

Cappuccino - 14,-

Caffe latte - 17,-

Tea - 15,-
Various flavors

Birra ♦ *Beer*

330 ml

- Menabrea Arte in Bottiglia Unfiltered - 19,-
- Menabrea La 150 ° Bionda Premium Lager - 19,-
- Menabrea Zero Zero 0,0% - 16,-

Digestivo ♦ *Liqueurs*

40 ml

- Sambuca - 16,-
- Vodka Altamura - 25,-
- Amaro | Mirto | Grappa Bianca - 20,-
- Grappa Rum Wood Finish - 30,-
- Grappa XO Aged Cuvée - 36,-
- Homemade Limoncello - 20,- / 60,- / 210,-
40 ml / 250 ml / 1000 ml

Cocktail ♦ *Cocktails*

- Gin & Tonic - 34,-
- Aperol Spritz - 34,-
Aperol, spumante, sparkling water
- Limoncello Spritz - 34,-
Limoncello, spumante, sparkling water
- Negroni Classic - 36,-
Campari, vermouth, gin
- Negroni sbagliato - 36,-
Campari, vermouth, spumante

Allergen

1. Cereals containing gluten and derived products
2. Crustaceans and derived products
3. Eggs and derived products
4. Fish and derived products
5. Peanuts and derived products

6. Soy and derived products
7. Milk and derived products (including lactose)
8. Nuts: almonds, walnuts, cashews, Brazil nuts, pistachios, macadamia nuts, and derived products
9. Celery and derived products

10. Mustard and derived products
11. Sesame seeds and derived products
12. Sulfur dioxide and sulfites
13. Lupin and derived products
14. Mollusks and derived products