



ALventicinque

OFFICINA ENOGASTRONOMICA

Welcome to our restaurant

ALventicinque is a restaurant born from passions join of **Alberto**, 37 years old, from Abruzzo, a professional chef from 17 years and ex executive chef in a restaurant near Milan and **Luigi**, 41 years old, from Sicily, ex IT addicted in a Bank, AIS Sommelier, official ONAF Cheese Taster.

Our kitchen is strongly characterized by the season and with a special focus on raw materials quality, the products we use are fresh every day and at least 70% derived from short chain.

Direct contact with the producers and the constant search for suppliers that observe principles of farms that promote environmentally sustainable farming and animal life, are the basis of all our proposals.

Enjoy your time here.

Alberto and Luigi



Appetizers

Beef tartare with caramelized red onion, mustard and spinach	€ 12,00
Broad bean cream with chopped pepper chicory	VG € 9,00
Fried egg with black truffle	V € 12,00
Pumpkin and chestnut flan on pecorino cream	V € 10,00
Salmon* marinated by us with oranges, buckwheat bread and orange mayonnaise	€ 11,00

First courses

Risotto creamed with Parmigiano Reggiano 45 months old with black truffle	V € 18,00
"Spaghetti alla chitarra" made by us with neapolitan meat sauce	€ 14,00
"Pizzoccheri" with Bitto DOP cheese and Casera DOP cheese	V € 14,00
Black chickpeas, potatoes and black cabbage soup	VG € 10,00
Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese	€ 9,00

Main courses

Creamed cod* served with songino, polenta and purple potato cream	€ 15,00
Sicilian meat rolls	€ 14,00
Autumn in the oven	V € 9,00
Beef cheek cooked in red wine	€ 18,00
Cabbage rolls	V € 12,00

Desserts

Ginger biscuit with chantilly cream with fennel and pomegranate jelly	€ 6,00
Cheesecake	€ 6,00
Chocolate cake (without milk, butter, flour) with BIO cream of pistachios or hazelnuts or almonds	€ 6,00
Short pastry whipped with caramelized walnuts	€ 6,00
Cantucci homemade - Typical biscuits from Tuscany	€ 4,00
Glass of Passito wine from Pantelleria	€ 6,00

Service € 2,00

V - vegetarian dishes

VG -vegan dishes



Cold meats and cheeses selection

Cold meats selection

prosciutto crudo semidolce toscano, sbriciolona toscana, capocollo abruzzese, lardo alle erbe di Norcia, ventricina abruzzese € 14,00

Goat cheeses selection

formagella, capracotta, cacio semi stagionato, erborinato, barbaforte V € 16,00

Cow cheeses selection

strano di vacca, crosta lavata, dorella liscia, Casera DOP 300 dd., formagella stagionata V € 14,00

Goat and cow cheeses selection

crosta lavata, dorella liscia, Casera DOP 300 dd. - formagella, semi stagionato, erborinato V € 18,00

Goat cheeses and cold meats selection

formagella, semi stagionato, erborinato - prosciutto crudo semidolce toscano, sbriciolona toscana, filetto di maiale bresaolato € 16,00

Cow cheeses and cold meats selection

crosta lavata, dorella liscia, Casera DOP 300 dd. - prosciutto crudo semidolce toscano, sbriciolona toscana, carpaccio d'arista di maiale € 15,00

Cold meats and cheeses could vary depending on the availability

*This food could be frozen

The bread you receive at the table is of our production (unless otherwise specified). During processing, a process of reducing the temperature and subsequent browning could be followed.



Beers, Beverage, bitters, distillates

Berage	Price	Artisanal beers <i>Brewery "Beautiful Rebels"</i>	Price
Coca Cola 33 cl.	€ 2,50	Rice/California 33 cl	€ 6,00
Coca Cola Zero 33 cl.	€ 2,50	IPA/Strong Myrtle 33 cl	€ 8,00
Fanta 33 cl.	€ 2,50	Wheat/California 75 cl	€ 15,00
		IPA	€ 16,00
		Strong Myrtle Ale 75 cl	€ 18,00

Spirit and Distillates	Price	Coffee	Price
Herbs bitter Monaci Benedettini Cascinazza	€ 4,00	Espresso	€ 1,00
Segesta bitter Sicilian bitter	€ 4,00	Barley/Ginseng	€ 1,50
Florio bitter Sicilian bitter	€ 5,00	Espresso with grappa	€ 2,00
Genziana abruzzese	€ 4,00		
Ratafia Spirit from Abruzzo with cherry and Montepulciano d'Abruzzo DOC	€ 4,00	Water	Price
White/Amber Timorasso		Nat/Spark filtered 75 cl.	€ 0,50
Grappa With Timorasso grapes from Claudio Mariotto wine cellar	€ 6,00	Nat/Spark PET 50 cl.	€ 1,00
White Grappa "Bassano" Distilleria Capovilla	€ 4,00	Nat/Spark PET 1 lt	€ 2,00
Barolo's Grappa With Nebbiolo grapes from Camerano wine cellar	€ 4,00		
Whisky The Glenrothes Select Reserve - Speyside Single Malt Scotch Whisky	€ 6,00		
Whiskey Smokehead Islay Single Malt Scotch Whisky	€ 6,00		
Diplomatico Ron Antiguo de Venezuela Reserva esclusiva	€ 6,00		
Brandy Leone Bianchi Distilleria Bianchi - Marsala	€ 6,00		



Our suppliers

Fruits and vegetables

Az. Agricola Zanlungo Davide
Via Lella, 7
27057 - Varzi (PV)
Mail: zanlungo.7l@libero.it

Società Agricola Fruttitalia
Basilicata, Italia

Cold meats and cheeses

Az. Agricola Mapelli Claudio
Via degli Olmi 30
Cassano d'Adda
Mail: linda.luppi@hotmail.com

Latteria Sociale Moderna
Via Angelo Secchi, 77
42020 Bibbiano (RE)
Web: <https://latteriasocialemoderna.it/>

Latteria Sociale Chiuro
Via Nazionale, Zona Artigianale 23,
23030 Chiuro (SO)
Mail: info@latteriasocialechiuro.com
Web: www.latteriachiuoro.it

Norcinerie - Morelli srl
Via Monte Patino, 1
06046 Norcia (PG)
Mail: info@norcinerie.it
Web: www.norcinerie.it

Altobello Carni
S.S 364 n. 12
CAP 66046
Tornareccio (CH)
Mail: info@altobellocarni.com

Salumi Gombitelli
Via dei Norcini, 4719/4725
Loc. Gambitelli - 55041 Camaiore (LU)
Web: www.salumigombitelli.it
Mail: info@salumigombitelli.it

Meats and Eggs

Azienda Agricola San Francesco
Cascina Fornaci
20070 - Cerro al Lambro (MI)
Mail:
gabrielepapetti@aziendaagricolasanfrancesco.it

L'uovo di Rebecca e Riccardo
Via De Amicis Edmondo, 6/C
25034 Orzinuovi (BS)
Mail: luovodirebeccaediriccardo@gmail.com
Web: <http://www.luovodirebeccaediriccardo.it>

Fish

ACE srl
Prodotti Ittici Zermini 1907
Via C. Lombroso n.53
20137 Milano
Web: www.acesrl.net

DE GUSTIBUS
Via Circonvallazione
Siculiana (AG) 92010
Mail: info@degustibuspiro.it
Web: www.degustibuspiro.it



Rice and flours

Azienda Agricola Riso del Castello
Gattinara (VC)

Punto vendita a Nerviano S.S. 33 del
Sempione, 1

Località Costa S.Lorenzo (MI)

Mail: info@risodelcastello.it

Web: www.risodelcastello.com

Saffron

Società Agricola Agritaly s.s.

Via San Biagio, 35

20060 - Corneliano Bertario (MI)

Mail: info@agritaly.eu

Web: www.agritaly.eu

Oil, olives, chili pepper

Az. Agricola Diodati Nicola

Via Cararola, 99

27029 Vigevano (PV)

Mail: agricolapetrarella@alice.it

Web: www.agricolapetrarella.it

Az. Agricola BIO Nettare d'oliva

C.da Rina

92010 Realmonte (AG)

Mail: info@oliofarruggia.eu

Web: <http://www.oliofarruggia.eu>

Brewery

Birrificio Beautiful Rebels

Via Puccini, 4 20010 Arluno (MI)

web: www.beautifulrebels.org

mail: birraribelle@gmail.com

Wines (Direct references)

Azienda Agricola Anteo

Località Chiesa

27040 Rocca de' Giorgi (PV)

Mail: info@anteovini.it

Web: www.anteovini.it

Claudio Mariotto, Vignaiolo in Vho

Strada per Sarezzano, 29

15057 Tortona (AL)

Mail: info@claudiomariotto.it

Web: www.claudiomariotto.it

Cantina Lunaria Orsogna

Via Ortonese, 29

66036 Orsogna (CH)

Web: www.lunaria.bio

Azienda Agricola Colle Manora

Strada Bozzola, 5

15044 Quargnento (AL)

Web: www.collemanora.it

Wifi

You can connect for free to our WiFi network using the following:

Network name: "AL 25 - Officina Enogastronomica"

Password: FilieraCorta2016