



# 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**, 42 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 celery and gorgonzola cream and Marsala	€ 12,00
<b>Puntarelle salad with pecorino romano cheese and anchovies</b>	<b>€ 9,00</b>
Goat ricotta cheese with rocket pesto, hazelnuts, puff pastry and confit cherry tomatoes	<b>V</b> € 10,00
Cheese and eggs fried balls served with tomato sauce	<b>V</b> € 9,00
Sea bass skewer breaded in corn flour with cherry tomatoes and black garlic on pea cream	€ 12,00

## First courses

<b>Asparagus risotto with pecorino romano cheese and hazelnuts</b>	<b>V</b> € 16,00
Fresh pappardelle made by us with mixed meat sauce (beef, pork, lamb)	€ 14,00
Typical pasta with sardines from Palermo (in the oven)	€ 15,00
Fresh green cannelloni made by us stuffed with ricotta and vegetables on parmesan cream	<b>V</b> € 10,00
Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese	€ 9,00

## Main courses

Salmon fillet with aromatic breadcrumbs on asparagus cream with roasted cherry tomatoes and spring onion	€ 15,00
Sicilian meat rolls	€ 14,00
Vegetable balls with tsatsiki sauce	<b>V</b> € 9,00
Lamb with cheese and egg	€ 14,00
<b>Beef millefeuille with seasonal vegetables (asparagus, broad beans, zucchini)</b>	<b>€ 14,00</b>

## Desserts

<b>Small crepes with fruit salad and mascarpone cream and mint</b>	<b>€ 6,00</b>
Chocolate cake (without milk, butter, flour) with BIO cream of pistachios or hazelnuts	€ 6,00
Millefeuille with chantilly cream and strawberries	€ 6,00
Cantucci homemade - Typical biscuits from Tuscany	€ 4,00
Tiramisù	€ 6,00
<b>Glass of Passito wine from Pantelleria</b>	<b>€ 6,00</b>

Service € 2,00

**VG - vegan dishes**

**V - vegetarian dishes**



## Cold meats and cheeses selection

### Cold meats selection

prosciutto crudo semidolce toscano, sbriciolona toscana, filetto di maiale bresaolato, mortadella toscana, salame piccante Naga Morich € 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 gg., parmigiano reggiano 45 mesi V € 14,00

### Goat and cow cheeses selection

Crosta lavata, dorella liscia, Casera DOP 300 gg. - 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 gg. - 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

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



## Our suppliers

### Fruits and vegetables

Az. Agricola Zanlungo Davide  
Via Lella, 7  
27057 - Varzi (PV)  
Mail: [zanlungo.71@libero.it](mailto:zanlungo.71@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](mailto: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](mailto:info@latteriasocialechiuro.com)  
Web: [www.latteriachiuoro.it](http://www.latteriachiuoro.it)

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

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

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

### Meats and Eggs

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

Al Chiar di Luma  
Cascina Lovera sp l41 Brembio (LO)  
Mail: [alchiardiluma@gmail.com](mailto:alchiardiluma@gmail.com)  
Web: <http://www.alchiardiluma.it>

### Fish

ACE srl  
Prodotti Ittici Zermini 1907  
*Via C. Lombroso n.53*  
*20137 Milano*  
Web: [www.acesrl.net](http://www.acesrl.net)

Cooperativa Pescatori Boccadasse  
Via Aurora 7R  
16146 - Genova  
Mail: [info@ittiturismogenova.it](mailto:info@ittiturismogenova.it)  
Web: <https://www.ittiturismogenova.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](mailto:info@risodelcastello.it)  
Web: [www.risodelcastello.com](http://www.risodelcastello.com)

### **Saffron**

Società Agricola Agritaly s.s.  
Via San Biagio, 35  
20060 - Corneliano Bertario (MI)  
Mail: [info@agritaly.eu](mailto:info@agritaly.eu)  
Web: [www.agritaly.eu](http://www.agritaly.eu)

### **Oil, olives, chili pepper**

Az. Agricola Diodati Nicola  
Via Cararola, 99  
27029 Vigevano (PV)  
Mail: [agricolapetrarella@alice.it](mailto:agricolapetrarella@alice.it)  
Web: [www.agricolapetrarella.it](http://www.agricolapetrarella.it)

Az. Agricola BIO Nettare d'oliva  
C.da Rina  
92010 Realmonte (AG)  
Mail: [info@oliofarruggia.eu](mailto:info@oliofarruggia.eu)  
Web: <http://www.oliofarruggia.eu>

### **Brewery**

Birrificio Beautiful Rebels  
Via Puccini, 4 20010 Arluno (MI)  
web: [www.beautifulrebels.org](http://www.beautifulrebels.org)  
mail: [birraribelle@gmail.com](mailto:birraribelle@gmail.com)

### **Wines (Direct references)**

Azienda Agricola Anteo  
Località Chiesa  
27040 Rocca de' Giorgi (PV)  
Mail: [info@anteovini.it](mailto:info@anteovini.it)  
Web: [www.anteovini.it](http://www.anteovini.it)

Claudio Mariotto, Vignaiolo in Vho  
Strada per Sarezzano, 29  
15057 Tortona (AL)  
Mail: [info@claudiomariotto.it](mailto:info@claudiomariotto.it)  
Web: [www.claudiomariotto.it](http://www.claudiomariotto.it)

Cantina Lunaria Orsogna  
Via Ortonese, 29  
66036 Orsogna (CH)  
Web: [www.lunaria.bio](http://www.lunaria.bio)

Azienda Agricola Colle Manora  
Strada Bozzola, 5  
15044 Quargnento (AL)  
Web: [www.collemanora.it](http://www.collemanora.it)

## **Wifi**

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

Network name: "AL 25 - Officina Enogastronomica"

Password: FilieraCorta2016