



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 almonds and gorgonzola cream with Marsala	€ 12,00
Salad of cod and peppers	€ 11,00
Goat ricotta cheese with rocket pesto, hazelnuts, puff pastry and confit cherry tomatoes	V € 10,00
Cheese and eggs fried balls served with tomato sauce	V € 9,00
Sea bass skewer breaded in corn flour with cherry tomatoes and black garlic on pea cream	€ 12,00

First courses

Risotto with tuscan sbriciolona salami and rocket	€ 14,00
Bread dumplings with cherry tomatoes, aubergines and seasoned goat cheese	V € 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	V € 10,00
Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese	€ 9,00

Main courses

Fresh anchovy pie filled with eggplant caponata	€ 15,00
Sicilian meat rolls	€ 14,00
Vegetable balls with tsatsiki sauce	V € 9,00
Fresh vegetable mix in the oven	V € 10,00
Beef millefeuille with seasonal vegetables (asparagus, broad beans, zucchini)	€ 14,00

Desserts

Small crepes with fruit salad and mascarpone cream and mint	€ 6,00
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
Glass of Passito wine from Pantelleria	€ 6,00

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

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		Espresso	€ 1,00
Monaci Benedettini Cascinazza	€ 4,00	Barley/Ginseng	€ 1,50
Segesta bitter		Espresso with grappa	€ 2,00
Sicilian bitter	€ 4,00		
Florio bitter			
Sicilian bitter	€ 5,00		
Genziana abruzzese			
Ratafia	€ 4,00	Water	Price
Spirit from Abruzzo with cherry and Montepulciano d'Abruzzo DOC	€ 4,00	Nat/Spark filtered 75 cl.	€ 0,50
White/Amber Timorasso			
Grappa			
With Timorasso grapes from Claudio Mariotto wine cellar	€ 6,00		
White Grappa "Bassano"			
Distilleria Capovilla	€ 4,00		
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.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

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

Al Chiar di Luma
Cascina Lovera sp l41 Brembio (LO)
Mail: 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

Cooperativa Pescatori Boccadasse
Via Aurora 7R
16146 - Genova
Mail: 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
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