



ALventicinque

OFFICINA ENOGASTRONOMICA

Welcome to our restaurant

ALventicinque is a restaurant born from passions join of **Alberto**, 38 years old, from Abruzzo, a professional chef from 20 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 caper pesto, olives and cherry tomatoes		€ 12,00
Sheep and vegetable ricotta flan on tomato cream	V	€ 10,00
Cicerchie cream with sauteed chicory and croutons	VG	€ 10,00
Quenelle of cod' and celeriac		€ 12,00
Red rice and apple salad with salmon marinated by us and ginger mayonnaise		€ 14,00

First courses

Amarone red wine and radicchio risotto	V	€ 16,00
Whole wheat fettuccine made by us with broccoli, bacon and saffron		€ 14,00
Pasta with potatoes and provola		€ 10,00
Fresh pizzoccheri with Bitto DOP and Casera DOP cheeses	V	€ 14,00
Spaghetti alla carbonara, with seasoned pork jowl and pecorino romano cheese (super version 125 gr € 12,00)		€ 10,00

Main courses

Salt cod' creamed with lentil cream and marinated spring onion		€ 15,00
Sicilian meat rolls		€ 14,00
Vegetable balls with spinach mayonnaise	V	€ 9,00
Braised pork in dark chocolate with peppers and spices		€ 15,00
Red wine beef cheek with sautéed spinach		€ 18,00

Desserts

Chocolate and raspberry cake		€ 6,00
Apple pie with cinnamon flavored English cream		€ 6,00
Cream and chocolate tart with dried figs and walnuts		€ 6,00
Cantucci homemade - Typical biscuits from Tuscany		€ 4,00
English soup		€ 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, mortadella toscana € 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 Brewery "Birrificio Italiano"	Price
Coca Cola 33 cl.	€ 2,50		
Coca Cola Zero 33 cl.	€ 2,50	Finisterrae, Tipopils, Bibock 33 cl	€ 6,00
Fanta 33 cl.	€ 2,50	Inclusio Ultima Metodo Classico (bottle)	€ 20,00
		Inclusio Ultima Metodo Classico (glass)	€ 6,00
Spirit and Distillates		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		
Genziana abruzzese 40 gg	€ 5,00		
Ratafia Spirit from Abruzzo with cherry and Montepulciano d'Abruzzo DOC	€ 4,00		
Animarena Spirit from Abruzzo	€ 5,00	Water	Price
White/Amber Timorasso			
Grappa With Timorasso grapes from Claudio Mariotto wine cellar	€ 6,00	Nat/Spark filtered 75 cl.	€ 0,50
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

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@aziendaagricolasafrancesco.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>

Beers

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

Liquori

L'AB - Liquoreria abruzzese
Contrada Feudo, 77 66010 Ripa
Teatina (CH) web: www.liquorilabit
mail: g.simigliani@ifanfaroni.it

Wifi

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

Network name: "AL 25 - Officina Enogastronomica"
Password: FilieraCorta2016