

SMALL DISHES

HALF PORTION

WHOLE PORTION

Aubergine Parmigiana	4,5	7,5
Vitello tonnato (Veal with Tuna sauce)	4,5	8
Raw beef sausage, valerian and Grana Padano	4,5	8
Anchovies with green sauce		4,5
Chickpeas Hummus		4,5
Creamed cod*		8
Burrata & raw ham		10
Charcuterie & cheese board		12
Selection of Piedmontese starters (<i>anchovies, raw sausage, tomino cheese</i>)		11

SOUPS AND SALADS

Cream of pumpkin and leeks with Venere rice	6
Legume soup	6

JACKET POTATOES

Stracchino, vegetables and sun dried tomatoes cream	6
Raw ham, burrata and olives	9
Grilled ham and fontina	7,5
Gorgonzola fondue, radicchio and sausage	9
Smoked cheese, leeks and speck	8,5
Baked tomino cheese, speck and balsamic caramelized figs	8
Creamed cod* and caramelized red onions	9
Burrata cheese, valerian and sun dried tomatoes	8
Fontina cheese, mushrooms and sausage	9
Cream of pumpkin, goat cheese, hazelnuts and sage oil	7
Mocetta, fresh tomino cheese, rocket, honey and walnuts	8,5
Ragù, besciamella e grana	8,5
Porcini mushrooms, gorgonzola fondue and walnuts	11
Carbonara with roasted pork cheek, egg cream, black pepper and pecorino	8,5
Leeks, pumpkin cream and hazelnuts	7
Raw beef sausage, rocket salad and Grana Padano	8,5

Recipes variations are available on request. Any additions may change the price.

HOMEMADE DESSERTS

Tiramisù	4,5
Bonèt	4,5
Poormanger cup with gianduja cream	4,5
Poormanger cup with fresh fruit	4,5

DRINKS

Microfiltered Water	1	Pilsner Urquell Beer 33cl	4
Bibite	3	Craft Beer 33 cl	5,5
Molecola	3,5	Baladin Nazionale – Ale	
		Baladin Super – Ambrata	
		Baladin Isaac – Blanche	
		Baladin Nazionale – Gluten free	
Wine Red/White			
1/4 lt.	3	Coffee	1
1/2 lt.	5,5	Digestifs & grappe	3
1 lt.	11		

* the recipe contains frozen ingredients

In case of allergies or intolerances, you can ask for information about the ingredients to the staff.

THERE'S MORE BEYOND THE SKIN

We choose the best potatoes. We slow cook them in a special oven to yield a soft centre and a crispy, flavourful skin. We whip them with Ligurian extra virgin olive oil, then we stuff them with creative fillings, using fresh seasonal ingredients from local producers.

Our recipes are inspired by the Italian gastronomic tradition, to satisfy all needs. Ours is a sustainable kitchen, with no waste, no plastic, always conscious of our environmental impact.

We strive to provide the best, from our dishes to our venues, to give everyone a place at the table. We create a unique and simple restaurant experience that brings together great flavour and conviviality. Poormanger is not only a restaurant – it's a place to feel at home, among friends.

Poormanger

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