

SMALL DISHES

HALF PORTION

WHOLE PORTION

| | | |
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| 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 | | 5 |
| Chickpeas Hummus | | 5 |
| Burrata cheese 125 gr. & Raw ham | | 10 |
| Charcuterie & cheese board | | 13 |
| Selection of Piedmontese starters (<i>anchovies, raw sausage, tomino cheese</i>) | | 11 |

All the small dishes are served with bread

SOUPS AND SALADS

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| Tomato Gazpacho with Basil cream | 6,5 |
| Valerian and scarola salad, with rocket, olives, feta cheese, tomato, cucumbers, red onion and oregano | 7,5 |
| Turmeric Cous Cous with vegetables | 6,5 |

JACKET POTATOES

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| Stracchino, vegetables and sun dried tomatoes cream | 6,5 |
| Raw ham, burrata and olives | 9 |
| String beans*, basil cream, cherry tomatoes and pine nuts | 7,5 |
| Gorgonzola fondue, radicchio and sausage | 9 |
| Greek: feta, olives, cherry tomatoes, cucumbers, red onion, rocket salad and oregano | 8 |
| Mortadella, pistachios and squacquerone | 7,5 |
| Roast Beef, rocket salad, cherry tomatoes, Grana Padano, Balsamic vinegar cream | 9 |
| Zucchini cream, goat's cheese, speck and almonds | 8,5 |
| Deconstructed aubergine parmigiana, burrata cheese and basil cream | 9 |
| Thai chicken with coconut milk, peppers, ginger, onion, coriander, lime and chilli pepper | 9 |
| Carbonara with roasted pork cheek, egg cream, black pepper and pecorino | 8,5 |
| Raw beef sausage, rocket salad and Grana Padano | 8,5 |
| Porchetta of Ariccia, peppers and scamorza smoked cheese | 8,5 |
| Burrata cheese, valerian and sun dried tomatoes | 8 |
| Octopus*, tomatoes, olives, celery and oregano | 11 |
| 100% vegetable planted kebab*, salad, tomato, red onion and yogurt sauce | 9,5 |

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

HOMEMADE DESSERTS

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| Tiramisù | 4,5 |
| Peaches stuffed with chocolate and amaretti | 4,5 |
| Cheesecake with Mixed Berry Coulis | 4,5 |
| Cheesecake with gianduja cream | 4,5 |

DRINKS

| | | | |
|---------------------|------|---------------------------------|-----|
| Microfiltered Water | 1 | Pilsner Urquell Beer 33cl | 4 |
| Bibite | 3,5 | 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 | | Craft Beer Gluten Free | 5,5 |
| 1/4 lt. | 3,5 | Coffee | 1 |
| 1/2 lt. | 6 | Digestifs & grappe | 3 |
| 1 lt. | 11,5 | | |

♦ *the recipe contains frozen*

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



English
menu
Carte en
Français

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