

SMALL DISHES

HALF PORTION

WHOLE PORTION

Aubergine Parmigiana (1,7,9)	4,5	7,5
Vitello tonnato (Veal with Tuna sauce) (3,8,9)	4,5	8
Raw beef sausage, valerian and Grana Padano (3,7)	4,5	8
Anchovies with green sauce (1,4,12)		5
Chickpeas Hummus (11)		5
Creamed cod* (4,12)		8
Burrata & raw ham (7)		10
Charcuterie & cheese board (7)		13
Selection of Piedmontese starters (anchovies, raw sausage, tomino cheese) (1,3,4,7,12)		11

All the small dishes are served with bread

SOUPS AND SALADS

Cream of pumpkin and leeks with Venere rice	6,5
Legume soup served with bread (1,9)	6,5

JACKET POTATOES

Stracchino, vegetables and sun dried tomatoes cream (7,12)	6,5
Raw ham, burrata and olives (7)	9
Grilled ham and fontina (7)	7,5
Gorgonzola fondue, radicchio and sausage (7)	9
Smoked cheese, leeks and speck (7)	8,5
Baked tomino cheese, speck and balsamic caramelized figs (7,12)	8
Creamed cod* and caramelized red onions (4,12)	9
Burrata cheese, valerian and sun dried tomatoes (7,12)	8
Onion bolognese friggione with sausage	8
Cream of pumpkin, goat cheese, hazelnuts and sage oil (7,8)	7
Mocetta, fresh tomino cheese, rocket, honey and walnuts (7,8)	8,5
Tex-Mex chili with black beans and cheddar sauce. (7,9)	9
Porcini mushrooms,* gorgonzola fondue and walnuts (7,8,12)	11
Carbonara with roasted pork cheek, egg cream, black pepper and pecorino (3,7)	8,5
100% Vegetable BBQ Pulled Planted* with Purple Cabbage and Mustard (1,10)	9
Raw beef sausage, rocket salad and Grana Padano (3,7)	8,5

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

Bread Basket **1**

Service: **1**

HOMEMADE DESSERTS

Tiramisù (1,3,7)	4,5
Bonèt (1,3,7)	4,5
Poormanger cup with gianduja cream, biscuits and whipped cream (1,6,7,8)	4,5
Poormanger cup with gianduja cream, berries* and whipped cream (6,7,8)	4,5

DRINKS

Microfiltered Water	1	Pilsner Urquell beer 33cl	4
Bibite	3,5	Craft draught beer 33cl	5,5
Molecola	3,5	Baladin Nazionale - Ale	
		Baladin Super - Ambrata	
		Baladin Isaac - Blanche	
Wine Red/White		Craft Beer Gluten Free	5,5
1/4 lt.	3,5	Baladin Nazionale	
1/2 lt.	6	Coffee	1
1 lt.	11,5	Digestifs & grappe	3

* the recipe contains frozen ingredients

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

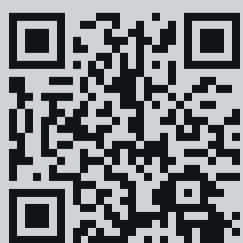
THERE'S MORE BEYOND THE SKIN

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



English menu

Carte en Français

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*May contain traces of allergens due to the production process (gluten, eggs, fish, soy, milk, lactose, nuts, celery, mustard, sesame seeds, sulfur dioxide, lupins, shellfish).

FOOD ALLERGENS

REGULATION NO. 1169/2011 – ANNEX II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES



1. CEREALS CONTAINING GLUTEN, i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and derived products, except for:

- a) glucose syrups based on wheat, including dextrose (1);
- b) maltodextrins based on wheat (1);
- c) glucose syrups based on barley;
- d) cereals used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.



2. CRUSTACEANS AND PRODUCTS BASED ON CRUSTACEANS.



3. EGGS AND PRODUCTS BASED ON EGGS.



4. FISH AND PRODUCTS BASED ON FISH, except for:

- a) fish gelatin used as a carrier for vitamin or carotenoid preparations;
- b) fish gelatin or isinglass used as fining agents in beer and wine.



5. PEANUTS AND PRODUCTS BASED ON PEANUTS.



6. SOYBEANS AND PRODUCTS BASED ON SOYBEANS, except for:

- a) refined soybean oil and fat (1);
- b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate based on soybeans;
- c) vegetable oils derived from phytosterols and phytosterol esters based on soybeans;
- d) plant stanol ester produced from vegetable oil sterols based on soybeans.



7. MILK AND PRODUCTS BASED ON MILK (INCLUDING LACTOSE), except for:

- a) whey used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin;
- b) lactitol.



8. NUTS, i.e., almonds (*amygdalus communis* L.), hazelnuts (*corylus avellana*), walnuts (*juglans regia*), cashew nuts (*anacardium occidentale*), pecan nuts (*carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*bertholletia excelsa*), pistachios (*pistacia vera*), macadamia nuts and Queensland nuts (*macadamia ternifolia*), and their products, except for nuts used for the production of alcoholic distillates, including ethyl alcohol of agricultural origin.



9. CELERY AND PRODUCTS BASED ON CELERY.



10. MUSTARD AND PRODUCTS BASED ON MUSTARD.



11. SESAME SEEDS AND PRODUCTS BASED ON SESAME SEEDS.



12. SULPHUR DIOXIDE AND SULPHITES at concentrations exceeding 10 mg/kg or 10 mg/liter in terms of total SO₂ for products ready for consumption or as reconstituted according to the manufacturer's instructions.



13. LUPINS AND PRODUCTS BASED ON LUPINS.



14. MOLLUSCS AND PRODUCTS BASED ON MOLLUSCS.

(1) And derived products, in so far as the process they have undergone is not likely to raise the allergenicity level assessed by the Authority for the base product from which they are derived.