

BURANCO FARMHOUSE MENU

We inform our customers that for any information on substances, ingredients and allergens, it is possible to consult the appropriate documentation that will be provided upon request to the service staff as defined by EC regulation 7169/1 on labeling.

The STAFF of AGRITURISMO BURANCO wishes everyone a good appetite.

STARTERS FROM THE SEA

- The anchovies of MONTEROSSO our way (with lemon, salted, soaked, fried Ligurian style and stuffed)
- Crispy octopus with potato cream and Taggiasca olives
- La Spezia stuffed muscles
- Lemon scented marinara muscle with crispy garlic bread
- Salmon ceviche, avocado sauce and marinated onion with our organic lemons
- Mixed smoked seafood (tuna, swordfish and salmon) served with flavored butter and croutons
- Tuna tartare with avocado, teriyaki, oriental mayonnaise and rice chips
- Mixed sea Buranco - Trio of sea flavors:
Crispy octopus with potato cream and Taggiasca olives - lemon and salted anchovies with croutons - natural tuna tartare

STARTERS FROM THE LAND

- Mixed bruschetta (only for lunch) anchovies, cherry tomatoes and pesto with bread baked in a wood oven
- Mixed cold cuts and cheeses from Valdivara accompanied by our orange and lemon jams and crunchy focaccia
- Parma Ham and Burrata with basil leaves
- Chianina tartare with seasonal vegetables and egg just

FIRST DISHES

(Pastificio "Felicetti")

From the sea.....

- Spaghetti with Monterosso anchovies like in the old days (anchovies, Taggiasca olives, fresh tomatoes and pine nuts)
- Spaghetti alla carbonara di mare
(Tuna, marlin, swordfish, eggs and Parmesan cheese)
- Spaghetti with seafood (clams, mussels, shrimps and cherry tomatoes)
- Risotto Acquarello shrimp and Buranco lemons (minimum 2 people)

From the earth.....

Trenette with pesto, green beans and potatoes

(with homemade pesto)

Lasagna with meat sauce

Spaghetti Bolognese

SECOND COURSES

From the sea.....

- Catch of the day, confit cherry tomatoes, Taggiasca olives and Buranco lemons
- Tuna fillet from our sea in Bronte pistachio crust, caramelized onions and soy mayonnaise
- Mixed grilled fish and shellfish (scampi, prawns and fish-fish steaks) (min 2 people)
- Our mixed fry (anchovies, squid and shrimps)
- Crustacean Catalan (lobster, scampi, prawns or prawns and scallops) with fruit and vegetables and "lemon vinaigrette" (min 2 people)
- Side dish with your choice of potatoes or seasonal vegetables from our grilled garden

From the earth.....

- Baked crispy suckling pig
- Chianina fillet with red wine sauce
- Ligurian rabbit (Taggiasca olives, pine nuts, cherry tomatoes and thyme)
- Pork ribs in barbecue sauce
- Side dish with your choice of potatoes or seasonal vegetables from our grilled garden

CHEESES

- Selection of international cheeses accompanied by Buranco's R  Sciacchetra (Gorgonzola, Roquefort and Stilton)

SWEETS

- Panna cotta with basil scent and lemon gel
- Sorbet with Buranco lemons
- Chocolate flan with warm heart and custard
- Semifreddo with pistachio and chocolate cream

Cover charge: € 3 per person