

## BURANCO FARMHOUSE MENU

In this authentic haven of relaxation in the heart of the Cinque Terre, ours is an invitation to breathe in the suggestions and panoramas of a place that has become a World Heritage Site. Because it is a rediscovered humanity that is granted to those who come to visit us, made up of slow rhythms, the pleasures of the table, contemplation, discovery and silence. The Buranco farmhouse, set in a splendid natural amphitheater protected from the winds, is truly an anthology of the most characteristic features this wonderful strip of Liguria can offer you. Our goal is to transform even the shortest holiday into an intense travel experience.

“Whether you like it or not, a good dish is also discovery, thrill, amazement, dream, prodigy, affinity, adoration, sometimes disappointment and disappointment. If it weren't for all of this, it would only be called food”

### APPETIZERS

- MONTEROSSO anchovies our way

(with lemon, salted, soured, breaded and fried Ligurian style and stuffed)

- Crispy octopus with chickpea cream, turmeric potatoes

and cuttlefish ink wafer

- The scallop meets the red prawn, spring onion with lemon, green apple centrifuge and celeriac

- Sea tartare trio: tuna, red prawns and amberjack

and for those who don't eat fish.....

- Mixed cured meats and cheeses from Valdivara accompanied by our jams and crunchy focaccia

- Chianina tartare, burrata straciatella and Bronte pistachios

“An idea, a concept, as long as it remains an idea it is only an abstraction. If I could eat an idea, I would have made my revolution”

## FIRST DISHES

(“Felicetti” pasta factory)

Spaghetti with Monterosso anchovies like in the old days

(anchovies, Taggiasca olives, fresh tomato and pine nuts)

Spaghetti with seafood carbonara

(Tuna, marlin, swordfish)

Gragnano linguine, cuttlefish and rye bread sauce

Risotto with red prawns and organic lemons from

the ancient Buranco lemon house

..... and from tradition

Trenette pasta with green beans pesto and potatoes

(with homemade pesto)

Spaghetti with vegetables from our garden and crispy bacon

“Cooking recipes are an extremely democratic universal good, a treasure that belongs to everyone and which, like the seven notes, can be combined in thousands of ways and become personal, sometimes unique”

## SECOND COURSES

....from the sea

Catch of the day, confit cherry tomatoes, Taggiasca olives, Buranco lemons and crispy baked potatoes

Tuna steak from our sea in Bronte pistachio crust, caramelized onions and soy mayonnaise

Mixed grilled fish and shellfish (Scampi, prawns and fish steaks)

Our mixed fry (anchovies, squid and prawns)

Crustacean Catalana (lobster, scampi, king prawns and prawns) with seasonal fruit and vegetables and “lemon vinaigrette”

.....from the earth

Crispy suckling pig cooked at low temperature, mustard sauce and brown stock, served with crispy potatoes

Chianina fillet with clarified butter, rosemary, juniper berries

and vegetables from our garden

“Certain dishes, held in the mouth for a moment, make the tongue dance, caress the palate, open the throat”

## CHEESES

Selection of international cheeses accompanied by Rè Sciacchetrà di Buranco  
(Goat Gorgonzola, Roquefort and smoked Pecorino)

We inform our customers that for any information on substances, ingredients and allergens, it is possible to consult the specific documentation that will be provided upon request to the service personnel as defined by the EC regulation 7169/1 on labeling. The STAFF of AGRITURISMO BURANCO wishes everyone Bon Appetit