



## *Buranco Farmhouse Menu*

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In this authentic paradise in the heart of Cinque Terre, we invite you to relax, breathe and take a view of a place that has become World Heritage Site. Leave with us the slow rhythms, the pleasures of the table and the silence that surrounds us.

The Buranco farmhouse, set in a splendid natural amphitheater protected from the winds, it really looks like an anthology of what this wonderful land of Liguria can offer wonderful. Our goal is to transform even the most short vacation in an intense travel experience.

*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*

“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”

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## APPETIZERS

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*MONTEROSSO anchovies our way  
(with lemon, salted, soured, breaded and fried Ligurian style and stuffed)* € 23

*Crispy octopus with chickpea cream, turmeric potatoes  
and cuttlefish ink wafer* € 25

*The scallop meets the red prawn, spring onion with lemon,  
green apple centrifuge and celeriac* € 27

*Sea tartare trio: tuna, red prawns and amberjack* € 29

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

*Mixed cured meats and cheeses from Valdivara accompanied  
by our jams and crunchy focaccia* € 23

*Chianina tartare, burrata stracciatella and Bronte pistachios* € 26



“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”

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## FIRST DISHES

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(With pasta from Pastificio Felicetti)

<i>Spaghetti with Monterosso anchovies like in the old days (anchovies, Taggiasca olives, fresh tomato and pine nuts)</i>	€ 22
<i>Spaghetti with seafood carbonara (Tuna, marlin, swordfish)</i>	€ 22
<i>Gragnano linguine, cuttlefish and rye bread sauce</i>	€ 24
<i>Risotto with red prawns and organic lemons from the ancient Buranco lemon house (min. two pax)</i>	€ 25 p.p.

..... and from tradition

<i>Trenette pasta with green beans pesto and potatoes (with homemade pesto)</i>	€ 19
<i>Spaghetti with vegetables from our garden and crispy bacon</i>	€ 19



“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”

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## SECOND COURSES

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### FROM THE SEA

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- Catch of the day, confit cherry tomatoes, Taggiasca olives,  
Buranco lemons and crispy baked potatoes* € 27
- Tuna steak from our sea in Bronte pistachio crust,  
caramelized onions and soy mayonnaise* € 29
- Mixed grilled fish and shellfish (Scampi, prawns and fish steaks)  
(min 2 pax)* € 38 p.p.
- Our mixed fry (anchovies, squid and prawns)* € 25
- Crustacean Catalana (lobster, scampi, king prawns and prawns)  
with seasonal fruit and vegetables and “lemon vinaigrette”  
(min 2 pax)* € 55 p.p.

### FROM THE EARTH

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- Crispy suckling pig cooked at low temperature,  
mustard sauce and brown stock, served with crispy potatoes* € 26
- Chianina fillet with clarified butter, rosemary, juniper berries  
and vegetables from our garden* € 38



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

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## CHEESES

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*Selection of international cheeses accompanied by R  Sciacchetra di Buranco  
(Goat Gorgonzola, Roquefort and smoked Pecorino)*

€ 35

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Cover charge: € 4,00 per person

