



# BRUSIGNONE®



AZIENDA AGRICOLA BIO E AGRITURISMO

IT-BIO-007  
Agricoltura Italia



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For reserve call us or write us +39 335 5975100 

***agriturismobrusignone.it***

The dishes production takes place in a single environment so they may contain nickel and other allergens traces due to the contamination. As indicated by the Health Ministry 10/12/21 N. Prot. 44968 cereal product may contain mustard.

# APPETIZERS



L'È TUTA ROBA NOSTRA

## HOMEMADE APPETIZERS

*In Brusignone's platters you can find only locally produced cured meats from our own breedings. Cheeses are made using organic milk from "La Valle" farmhouse, located in a natural oasis in the heart of Mincio Park, on the banks of Po river. Last but not least, we serve seasonal vegetables grown in our biological vegetable garden.*

**EL MÈT ABEET DE MANGIÀ**

*It's about something that makes you hungry*

BRUSIGNONE®



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# APPETIZERS

Tagliere misto di salumi e formaggi € 17

selection of cured meats from our Bio Farmhouse “Brusignone” and locally produced cheeses accompanied by sautéed apple with our homemade organic honey

# 7

L'è tuta roba nostra € 15

Coppa, Pancetta, Salami, seasoned Lonzino and 18 months aged Parma Ham served with sweet and sour vegetables from our organic garden

# 9 - 12

Selezione di formaggi € 15

selection of cured meats from our Bio Farmhouse “Brusignone” and locally produced cheeses accompanied by sautéed apple with our homemade organic honey

# 7

Tortino di polenta e funghi Porcini al timo € 14

Polenta and mushrooms pie Porcini with thyme with Taleggio fondue\*

# 1 - 3 - 6 - 7 - 9 - 10 - 12

Antipasto brianzolo € 14

brianzetta, local salami, onion and potato omelette

# 3 - 7 - 9



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# FIRST COURSES



PIZZOCCHERI FRESCHI

DELLA TRADIZIONE VALTELLINESE

## TASTE OF HOME

*First courses are dressed with homemade ingredients, for a unique and authentic taste. For our Risotto we chose a Carnaroli rice from "Salera" farmhouse which, thanks to its at least 18 month long aging, is characterized by a smooth creaminess.*

### RÜGÀ SEÙ UL RISOTT

*Rügà ha il significato di rimestare, come nell'esempio, il risotto. Metaforicamente usato anche come sinonimo di infastidire: si rugano anche "i ball*

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# FIRST COURSES

Pizzoccheri freschi della tradizione Valtellinese € 15  
"Pizzoccheri" buckwheat pasta with potatoes, savoy cabbage  
and Casera cheese

# 1 - 3 - 6 - 7 - 9 - 10

Risotto giallo con Luganega Monzese € 16  
Saffron Milanese-style risotto with Luganega DOP sausage

# 3 - 7 - 9 - 12

Lasagne della tradizione Bolognese € 15  
fresh egg pasta with classic ragout

# 1 - 3 - 7 - 9 - 10 - 12

Tortelli Emiliani freschi preparati a mano dai nostri cuochi € 15  
Meat stuffed ravioli with Padano cheese fondue  
Our ravioli are filled with Mortadella and Beef meat.

# 1 - 3 - 7 - 9 - 10 - 12

Paccheri con straciatella di Bufala € 15  
Paccheri large pasta with straciatella cheese, fresh tomato sauce and basil  
*organic straciatella cheese of buffalo milk from Mantua*

# 1 - 7 - 9 - 10



## SINGLE COURSE MEAL

Risotto Carnaroli "Azienda Agricola Salera" € 21  
Milanese-style with our own breedings beef's marrowbone

# 1 - 3 - 7 - 9 - 10 - 12



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# SECOND COURSES



ABOUT  
600  
GRAM

BEEF RIB FROM OUR FARM

## SECOND COURSES FROM OUR OWN BREEDINGS

*Our beefs come from our breeding in Goito, near Mantova, on Mincio's river banks. There they can find huge open spaces and have the chance to graze with a wide range of movement, in fact they eat exclusively grass and hay. We raise around 50 heads of cattle, both buffaloes and cows, a few of them situated here in our farm. Our hogs are 100% italian, born in Martinengo, near Bergamo, and raised nearby in Brianza.*

**CHI 'L VOSA PUSSEE, LA VACCA L'È SOA.**

*Chi urla di più l'ha vinta, secondo questo detto popolare brianzolo.*

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# SECOND COURSES

Costina di manzo dei nostri allevamenti € 22

Beef rib from our farm cooked at low temperature served with oven baked potatoes

# 1 - 4 - 6 - 10

Polletto ruspante alla brace € 18

Grilled free-range chicken with scent of aromatic herbs and citrus

# NO ALLERGENS

500 gr di Costata di manzo "Scottona" alla griglia € 37

about 500gr of grilled "Scottona" ribeye steak

Recommended cooking: medium or well done # NO ALLERGENS

1 kg Fiorentina di manzo "Scottona" € 8,50

about 1kg of grilled "Scottona" T-bone steak

Recommended cooking: rare or medium # NO ALLERGENS

Gran grigliata mista € 23

Mixed grilled meat: veal, "Scottona" beef, pork sausage, coppa and fresh bacon # NO ALLERGENS

Tagliata delle nostre manzette al rosmarino € 19

grilled tender cut of our own breedings beef with rosemary

Recommended cooking: rare or medium # NO ALLERGENS

Tagliata di Bufalo al rosmarino € 19

grilled tender cut of our own breedings buffalo with rosemary

Recommended cooking: rare or medium # NO ALLERGENS

## CASSOEULA

corn flour polenta

€ 21

# 1 - 6 - 7 - 9 - 10



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# SIDE DISHES

Patate del campo al forno Oven baked potatoes with rosemary # 1	€ 5
Insalata mista Mixed salad # NO ALLERGENS	€ 5
Verdure del nostro orto alla griglia Grilled vegetables from our garden # NO ALLERGENS	€ 5
Verdure miste del nostro orto spadellate Pan-fried mix vegetables from our garden # 9	€ 5
Funghi Porcini* Porcini mushrooms* # 12	€ 7
Polenta della tradizione Traditional polenta # 1 - 6 - 7	€ 5
Polenta della tradizione con funghi Porcini* Polenta with Porcini mushrooms # 1 - 6 - 7 - 12	€ 9
Polenta della tradizione con Gorgonzola DOP Polenta with Gorgonzola cheese # 1 - 6 - 7	€ 9

## ZUCCH E MELON À LA SUA STAGION

*Zucche e meloni alla loro stagione,  
usato anche in senso lato equivale alla locuzione "ogni cosa a suo tempo"*



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# KIDS MENU

Pennette € 8  
Pennette pasta plain, with butter or with EVOO # 1 - 6 - 7 - 10

Pennette € 8  
Pennette pasta with tomato sauce # 1 - 6 - 9 - 10

Lasagne alla bolognese € 9  
Lasagne alla bolognese traditional meat Lasagna with beef ragù # 1 - 3 - 6 - 7 - 9 - 10 - 12

Cotoletta di pollo € 12  
breaded and fried chicken breast served with oven baked potatoes # 1 - 3 - 5 - 6 - 7 - 10

## DESSERT

1 scoop of ice-cream # 3 - 6 - 7 - 8 € 3

2 scoop of ice-cream # 3 - 6 - 7 - 8 € 5



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# PIZZAS



ORTOLANA

## STIRATA ROMANA

*Our kitchen proposes a long leavening and high hydration dough for a high, soft and light pizza. Choose your dressing and try the unique taste of our "Stirata Romana".*

## PIZZÀ UL FOC.

*Se ci metti un accento sulla a, in Brianzolo diventa "accendere"*

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# PIZZAS

## STIRATA ROMANA

<b>Focaccia</b> salt, EVOO and rosemary # 1 - 6 - 10	€ 6,50
<b>Margherita</b> Tomato sauce, mozzarella cheese and oregano # 1 - 6 - 7 - 10	€ 8
<b>Diavola</b> Tomato sauce, mozzarella cheese, spicy salami and black olives # 1 - 6 - 7 - 10	€ 9,50
<b>Ortolana</b> Tomato sauce, mozzarella cheese, grilled peppers, eggplant and zucchini # 1 - 6 - 7 - 10	€ 9
<b>Prosciutto</b> Tomato sauce, mozzarella cheese and ham # 1 - 6 - 7 - 10	€ 9,50
<b>3 Furmai</b> Fiordilatte mozzarella cheese from Mantua, ,ozzarella fiordilatte mantovana, semi-seasoned Buffalo's milk Valregina cheese and Buffalo's milk Stracciatella cheese # 1 - 6 - 7 - 10	€ 10,50

# DESSERT



TORTA AL GRANO SARACENO

## FARMHOUSE'S DESSERTS

*For a sweet conclusion of your meal, we offer a selection of homemade desserts, delicious as the grannies' ones: from the great classics, like Tiramisù, to cakes baked with seasonal ingredients.*

### FANN UNA PELL

*Divertirsi, godersela, letteramente: farne una pelle.  
"Te fann na pell"*

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# DESSERT

Tiramisù - classical recipe # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50
Torta al grano saraceno buckwheat cake With almond and blueberries # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50
Crumble alle mele Apple crumble with cream ice-cream # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50
Panna cotta al miele delle nostre api Honey pannacotta with with corn and hay biscuit # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50
Cre moso alle castagne chestnut pudding with marron glacè # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50
Torta soffice alle nocciole Hazelnuts soft cake with eggnog ice cream # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50
Tortino al cioccolato fondente con cuore morbido al pistacchio Dark chocolate cake with soft pistachio heart served with fiordilatte ice-cream # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50
Semifreddo alle mandorle Almond semifreddo with chocolate shavings # 1 - 3 - 6 - 7 - 8 - 10	€ 7,50



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# COFFEES AND LIQUEURS

NATURAL AND ORGANIC PRODUCTS



*Our coffee Torrefazione Libera® is entirely composed by organically grown beans and weekly produced by our artisan master roaster in our coffee roaster in Como.*

*Thanks to a roasting made in small quantities and weekly delivered, we guarantee the freshness of a “just roasted” coffee.*

*Gruppo Ethos has created an homemade and niche products' line called Distilleria Libera®. Our spirits and liqueurs are made only with natural ingredients: the herbs, the roots and the fruit are all natural, selected and mixed by our experts.*



**TE SÈ INFESCIÀ**

*Essersi ingolfato, aver mangiato troppo.*

BRUSIGNONE®



AZIENDA AGRICOLA BIO E AGRITURISMO

# COFFEES AND LIQUEURS

Espresso # NO ALLERGENS	€ 2,50
Macchiato # 7	€ 2,50
Double espresso # NO ALLERGENS	€ 3
Decaf espresso # NO ALLERGENS	€ 2,50
Barley coffee # 1	€ 2,50
Americano # NO ALLERGENS	€ 2,50
Marocchino # 7	€ 3
Blended coffee # check each label for the allergens	€ 3,50
Caffè corretto # check each label for the allergens	€ 3
Ginseng # 1 - 7	€ 2,50
Cappuccino # 7	€ 3
Hot tea and infusions # check each label for the allergens	€ 4
Limoncino # NO ALLERGENS	€ 5
Amaro alle erbe # NO ALLERGENS	€ 5
Sambuca # NO ALLERGENS	€ 5
Grappa lombarda # NO ALLERGENS	€ 6
Grappa riserva # NO ALLERGENS	€ 7

SERVICE AND COVER CHARGE € 2,00



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# CRAFT BEERS



*We offer a selection of labels,  
designed and prepared by the master brewer in our  
independent brewery in Como.*

*They are all non-pasteurized  
and unfiltered beers, of German inspiration, with an extremely  
clean taste, also made with organic ingredients.*

BRUSIGNONE®



AZIENDA AGRICOLA BIO E AGRITURISMO

# CRAFT BEERS



## **SUPER WEISS** Double malt amber weiss high fermentation

The super is much more hoppy and spicy than a common Weiss. The taste is very full-bodied and, in addition to the classic Weiss flavors, the hazelnut clearly emerges.

Ingredients: water, barley malt and wheat malt, hop, yeast# 1

50 cl  
€ 8,50



## **ROXANNE** Amber double malt low fermentation

Full-bodied beer. It leaves a caramelized and hoppy impression with a dry and decisive aftertaste.

ingredients: water, barley malt, hop, yeast # 1

€ 8,50



## **I-PA** Light amber high fermentation

Medium bodied, characterized by an intense scent of hops from America, England and New Zealand and added in dry-hop. ingredients: water, barley malt, hop, yeast # 1

€ 8,50



## **ASTER** Special amber red beer Vienna style low fermentation

Vienna-style red amber beer with a star anise note, cinnamon and honey scents. Good body, a dry finish with a nutty aftertaste

Ingredients: water, barley malt, cinnamon, star anise, honey, hop, yeast Alc. 5,6 % vol. # 1

€ 8,50

# PRODOTTI AGRICOLI



## **DEMETRA**

Lager from italian agricultural supply chain Low fermentation

Clear and light. Fresh and drinkable beer in Lager style. A balance between the fragrance of hops and the almost honeyed malt. Dry and bitter aftertaste.

Ingredients: water, barley malt, hop, yeast # 1

€ 8,50



## **MELANIA** Brut - from the Lombard agricultural

supply chain Fermented apple cider

Ingredients: apple juice, yeast Alc. 5% vol. # 12

€ 7,00

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AZIENDA AGRICOLA NO È AGRITURISMO

# To know more about allergens, see each label

# SOFT DRINKS

Mineral Water Fonte S. Bernardo 75cl - sparkling or still # NO ALLERGENS	€ 3,00
Aranciata # NO ALLERGENS	€ 3,50
Coca cola # NO ALLERGENS	€ 3,50
Coca cola zero # NO ALLERGENS	€ 3,50
Lemon or Peach Ice Tea # NO ALLERGENS	€ 4,00
Fruit juices # check each label for the allergens	€ 3,50
Crodino # check each label for the allergens	€ 5,00

SERVICE AND COVER CHARGE € 2,00

<b>gluten-free beer</b> ESTRELLA DAM DAURA Lager 33cl A real lager beer produced by the most prestigious brewery in Spain with barley malt, but without gluten, which has nothing to envy to the classic Estrella of Barcelona. Golden yellow blonde, with a fine and persistent foam, it has an intense aroma of yeasts, bread, broom, Mediterranean and aromatic herbs such as sage and thyme. The taste is sweet, with hints of bread, malt biscuit, grass and honey. Alc. 5,4% vol. # check each label for the allergens	€ 7
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# WINE LIST



## VIGNAIOLI ERRANTI

Vignaioli Erranti is a project of our “Biological Farm and Farmhouse Brusignone”, part of Gruppo Ethos, born from our desire to offer a small selection of “peregrin” wines. We chose this definition because all of them are the result of meetings we made on our path. Wandering by wine and vineyards, we have made a deal with wine producers: to rent a vineyard section to start producing wine who responds to our criterias. We found what we were looking for in “Tenuta Fortunago”, near Pavia, and in “Tenuta Murlo”, on Siena’s hills. Here we perform a sustainable farming which takes care of land’s richness and biodiversity, a controlled and inspired by the essential wine cellar activity to obtain a natural wine with a strong identity, in one word, GREAT.



## SPARKLING WINE



<b>MONTEVECCHIA</b>	<b>Valcurone Spumante Brut</b>	Tenuta Valcurone		<b>Craftsmanship</b> € 35
<b>PAVIA</b>	<b>Blanc de Blancs Ancestrale</b>	Castello di Stefanago	CL 75	<b>Organic</b> € 34
<b>BRESCIA</b>	<b>Franciacorta DOCG Saten Millesimato</b>	Monzio Compagnoni	CL 75	<b>Ecological farming</b> € 42
	<b>Nautilus Crustorico Metodo Classico Millesimato Blanc de Noir Pas Dosè</b>	Agricola Vallecamonica	CL 75	<b>Craftsmanship</b> € 47



## WHITE WINE



<b>MONTEVECCHIA</b>	<b>Nustranel Bianco Frizzante IGT</b>	Tenuta Valcurone	CL 75	<b>Craftsmanship</b> € 25
<b>PAVIA</b>	 <b>Villano Bianco Provincia di Pavia IGP</b>	Tenuta Fortunago	CL 75	<b>Organic</b> € 21
	<b>Pinot Grigio Campo Piano Provincia di Pavia IGP</b>	Castello di Stefanago	CL 75	<b>Organic</b> € 28



# To know more about allergens, see each label

# WINE LIST



## RED WINE



<b>MONTEVECCHIA</b>	<b>Nustranel Rosso Terre Lariane IGT</b>	Tenuta Valcurone	CL 75	Craftsmanship	€ 25
<b>LA VALLETTA BRIANZA</b>	<b>Tino Terre Lariane IGT</b>	Coop. Terre Lariane	CL 100	Craftsmanship	€ 26
	<b>San Giobbe Pinot Nero Terre Lariane IGT</b>	La Costa	CL 75	Craftsmanship	€ 38
	<b>Seriz Terre Lariane IGT</b>	La Costa	CL 75	Craftsmanship	€ 32
<b>PAVIA</b>	 <b>Villano Rosso Provincia di Pavia IGP</b>	Tenuta Fortunago	CL 75	Organic	€ 22
	<b>Pinot Nero dell'Oltrepo Pavese DOC Campo Castagna</b>	Castello di Stefanago	CL 75	Organic	€ 38
<b>SONDRIO</b>	<b>Terrazze Retiche di Sondrio IGT Cormelò</b>	Rivetti & Lauro	CL 75	Ecological farming	€ 27
	<b>Inferno Valtellina Superiore DOCG Ui Vigna 117</b>	Rivetti & Lauro	CL 75	Ecological farming	€ 35
	<b>Sforzato dell'Orco DOCG</b>	Rivetti & Lauro	CL 75	Ecological farming	€ 50
<b>BRESCIA</b>	<b>Ciass Negher Vallecamonica IGT</b>	Agricola Vallecamonica	CL 75	Craftsmanship	€ 30

# WINE LIST



## ROSÉ WINE



LA VALLETTA  
BRIANZA

Tino Rosato Terre  
Lariane IGT

La Costa

CL 100 Craftsmanship € 25



## DESSERT WINE



LA VALLETTA  
BRIANZA

Calido Passito di  
Moscato Rosso

La Costa

CL 37,5 Craftsmanship € 32

PAVIA

Moscato Oltrepò Pavese  
DOC

Bruno Verdi

CL 75 Craftsmanship € 25

# BY THE GLASS



## WHITE WINE

PAVIA



Villano Bianco IGP  
Provincia di Pavia IGP

Tenuta Fortunago

CL 15 Organic € 5,50



## RED WINE

PAVIA



Villano Rosso IGP  
Provincia di Pavia IGP

Tenuta Fortunago

CL 15 Organic € 5,50

LA VALLETTA  
BRIANZA

Tino Terre Lariane IGT

Coop. Terre Lariane

CL 15 Craftsmanship € 6,50

# GLUTEN FREE

## FIRST COURSES

Risotto 100% Carnaroli € 15

Saffron Milanese-style risotto with Luganega DOP sausage

# 3 - 7 - 9 - 12

Pennette pasta with butter and sage # 7 - 9 € 10

Pennette pasta with tomato sauce # 9 € 10

## PIZZAS

Pizza Campania\*: tomato sauce and mozzarella cheese € 11

# 5 - 6 - 7 - 8 - 13

Pizza Parmense\*: tomato sauce , mozzarella cheese and ham € 13

# 5 - 6 - 7 - 8 - 13

Pizza Taggiasca\*: tomato sauce, mozzarella cheese and € 12

blackolives # 5 - 6 - 7 - 8 - 13

Pizza Verzura\*: tomato sauce, mozzarella cheese and blackolives € 13

# 5 - 6 - 7 - 8 - 13

## DESSERT

Tiramisù with "Mascarpone" cheese cream and coffee\* # 3 - 7 - 8 € 7,50

Whipped cream mousse with berries souce\* # 3 - 6 - 7 € 7,50

**Gluten free Beer** ESTRELLA DAM DAURA Lager € 7

Alc. 5,4% vol. # To know more about allergens, see each label



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# ALLERGEN LIST

- 1 Cereals containing gluten, i.e: wheat, rye, barley, oats, spelt, kamut and products thereof.
- 2 Crustaceans and products thereof.
- 3 Eggs and products thereof.
- 4 Fish and products thereof.
- 5 Peanuts and products thereof.
- 6 Soybeans and products thereof, except:
  - a) Oil and raffinated soy fat (I);
  - b) Mixed natural tocopherols (E306), D-alpha tocopherol, natural acetate D-alpha tocopherol, natural succinate D-alpha soya tocopherol;
  - c) Vegetable oil derivated from phytosterols and ester soya phytosterols;
  - d) Vegetable stanol ester made from vegetable soya sterols.
- 7 Milk and products thereof (including lactose).
- 8 Nuts/treenuts, i.e almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts [*Carya illinoiesis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof.
- 9 Celery and products thereof.
- 10 Mustard and products thereof.
- 11 Sesame seeds and products thereof.
- 12 Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as total SO<sub>2</sub>, calculated for the products as offered ready for consumption or recreated according to the manufacturer's instructions.
- 13 Lupin and products thereof.
- 14 Molluscs and products thereof.