



BISTRÒ

CUCINA
VEGETARIANA

APERITIF
and
DINNER

Until 22:30

Every day

In case of allergies to any product,
please notify the dining room staff



WHAT IS ZIGA'S VEGETABLE GARDEN..

**IN FEBRUARY 2021 AT THE HEIGHT OF THE PANDEMIC WE
RENTED A VACANT LOT IN PARONA AND
FOUNDED OUR ASSOCIATION THE GIANICULUM.**

**IN THIS VERY PLACE WE REALISED A
YEARS-LONG DREAM COME TRUE, GIVING BIRTH TO THE
SHARED GARDENS, AN OASIS WHERE AROUND TWENTY PEOPLE
INCLUDING CHILDREN FAMILIES AND YOUNG PEOPLE
CULTIVATE TOGETHER IN A NATURAL WAY.**

**SPECIFICALLY, WE AT ZIGA HAVE DECIDED
TO DEDICATE OUR ENERGIES TO THE CULTIVATION
AND DRYING OF AROMATIC HERBS, BUT OUR AMBITION
REMAINS THAT OF INTEGRATING AND VARYING
OUR SELF-PRODUCTION MORE AND MORE!**

**IN OUR MENU YOU CAN FIND CLEAR REFERENCES
TO DISHES CONTAINING OUR NATURAL AROMATIC HERBS.**



**WITH THE GIANICULUM ASSOCIATION WE ARE INVOLVED
IN SHARED GARDENS, NATURE EVENTS, CULTURAL EVENTS,
CHILDREN'S ACTIVITIES, CAMPUSES AND MUCH MORE.**

**YOU CAN FOLLOW
GIANICULUM AND OUR
GARDENS ON INSTAGRAM:|**

@GIANICULUM



GIANICULUM

DINNER

ENTRÉE



WRAP VEGAN - 13,90€

With caramelized onion, vegan chicken, salad, avocado, purple cabbage and homemade vegan mayonnaise



SAMOSA - 15,50€

Phyllo dough rolls with colored carrots, paprika, peas, sweet and sour purple cabbage and teriyaki sauce. avocado coulis, black sesame and fresh mint

CAPRESE- 14,50€

Revisited bruschetta, with basil sauce, colored cherry tomatoes, capers, olives, buffalo mozzarella from Campania, bread and herbs from our garden

BURGERS

BURGER DRAGON-16.90€

Bread with ancient flours, burger (Plant Based), caramelized onion, avocado, halloumi cheese, rocket and veg mayo with wasabi or red turnip



BURGER VALE VEGAN - 16€

Bread with ancient flours, chicken burger, caramelized onion, veg cheese, purple cabbage, salad and veg mayo with wasabi or red turnip.



HELICHRISUS BURGER - 16.50€

Bread with ancient flours, veg burgers (Plant Based), courgettes seasoned with our garden herbs, buffalo mozzarella (or Tomino cheese) and veg mayo.



FIRST

TORTELLONI - 16.50€

With herb butter from our garden and cream of the chef's imagination

SPRING CRÊPES - 16.90€

Spinach crêpes, burrata stracciatella, chopped colored cherry tomatoes, olives and capers, added chopped pistachios and

Timut citrus pepper from Nepal



WOK - 15,90€

Soy spaghetti, carrots, edamame, sprouts, black sesame, ginger, cabbage, smoked tofu, ginger, lime and teriyaki sauce

SECONDS



SPICY PLANTED CHICKEN WITH COCONUT MILK CREAM AND CURRY - 17.90€

Vegan chicken with spices, coconut milk cream and curry, colored carrots, caramelized cashews and herbs from our garden



PLANTED FILET WITH CITRUS VEGETABLE BECHAMELLA - 17€

Seared vegan chicken fillet, spices, citrus vegetable béchamel and side dish of glazed vegetables with herbs



PLANTED BASED SKEWERS - 17.50€

vegan chicken skewers, house sauce and grilled aubergine

- BAKED POTATOES With homemade veg mayo - €6
- BAKED POTATOES WITH VERONESE CHEESE - €7



DO YOU HAVE A SPECIAL REQUEST?
QUESTION TO OUR STAFF!

TO DRINK AND NIBBLE

BITES



ZIGOTTI - 4,60€

Panzerotto with tomato, mozzarella and parmesan

VEGETABLE MEATBALLS CON SALSA HOMEMADE - 6,50€

4 vegetarian meatballs with homemade mayo

GUACAMOLE - 7,80€ With croutons and Nachos

RED PIZZAS - 2€

 BAKED POTATOES With homemade veg mayo - 6€

BAKED POTATOES WITH MELTED CHEESE - 7€

ALCOHOL FREE

SPICY NON-ALCOHOLIC
LOCAL ITALIAN NON-ALCOHOLIC APERITIF - 6€
+ Ginger beer / Tonic

KOMBUCHA

Considered an "elixir of long life" for the beneficial action it has on the body. It is a fermented tea-based drink, its origins date back to 250 BC. In China it was very widespread because it was considered a useful drink for keeping the stomach and spleen in balance.

OF THE YOUNG AND VEROONESE COMPANY:
"LEGEND KOMBUCHA"

ASK - 5,50€

GINGER - 5.50€

STRAWBERRY - 5.50€

MINT MATE - 5,50€

Erba Mate, Vegan, low calories, gluten freee

HOMEMADE BEERS

BIRRA D'ARIA 0,50cl - 7,50€

Water extracted directly from the humidity of the air is used to produce a beer with machinery powered by renewable energy.

FLEA BREWERY 4.8%

GUERRILLA (CRACK BREWERY) 40cl - 6.90€

IPA with tropical aroma of mango, pineapple. Balanced bitterness, medium body. In the finish, citrus and resinous aroma. 5.8%

MUNDAKA (BIRRIFICIO CRACK) 40cl - 6,90€

A very drinkable beer. Clear, slim, very fragrant, with a dry and delicately bitter finish. American hops bring back a wave of aromas reminiscent of mandarin, mango, apricot, pineapple, grapefruit and cedar. 4.6%

FARM AFTER SAUNA HELLES (BIRRIFICIO CRACK) 40cl - 6,90€

A delicate beer, it smells of hay, honey and cereals. Slim body, fine bitterness on the finish. 4.6%

AYINGER (BIRRIFICIO PRIVATE BREWERY) 50cl - 6.50€

Lager Hell with a light hint of malt, particularly full flavor and soft character

AWANAGANA - 5,50€

(SMALL ILLEGAL BREWERY) 33cl Eurotropical Pale Ale 5%
GLuten Free

COCKTAILS

BARBA ZIGA - 6€

Rhubarb bitters, chinotto and seltzer

ZIGA SPRITZ - 6€

prosecco, Berto Aperitif, soda, slice of orange

ZIGA SPRITZ ROSSO - 6,50€

prosecco, Berto Bitter, soda, slice of orange

SPRITZ VERDE - 6,90€

prosecco, Bordiga Verde, elderberry syrup, mint and slice of lemon

SPRITZ GOLD - 6,90€

Sirene liqueur, gingerbeer, orange peel

ZIGA AMERICANO (33cl can) - 8.50€

Our super artisanal American in collaboration with L'ARCHIVIO and L'Americano DELLE SIRENE

AROMATIC AQUAROS

CARAFE - 4€

GLASS - 1.6€

(with our syrups made with aromatic herbs
from our garden or fresh fruit)



BISTRÒ

CUCINA
VEGETARIANA

NATURAL WINE LIST

WINES BY THE GLASS



BUBBLES

LA ROVESCIATA (glera)
4,5 - 25€
Corte de Pieri, 2020 €6,50
Lonigo, Vicenza

CREMANT DU JURA BRUT ZÉRO
(Chardonnay, Savagnin)
8 - 35€
Champ Divin, 2021
Gevingey, Jura

REDS AND ROSÈ

QUARETTE (Corvina, Corvinone, Rondinella)
4 - 24€
Antica Valpolicella, 2018
Fumane, Verona

SBOCCIO (Tai rosso)
5 - 27€
Corte de Pieri, 2020
Lonigo, Vicenza

WHITES AND MACERTED

RETSINA TRADIZIONALE
(Assyrtiko, Roditis)
4 - 25€
Kamara Wines, 2021
Thessaloniki, Grecia

GIANDON (Malvasia macerata)
4 - 24€
Il Farneto, 2021
Tressano di Castellarano,
Reggio Emilia

BIANCO RUGOLI (Garganega)
5 - 30€
Davide Spillare, 2021
Gambellara, Vicenza

SWEET WINES

VINO COTTO (Malvasia, Montepulciano)
6€
Podere San Biagio
Teramo, Abruzzo

A typical product of the Marche and Abruzzo regions in which the must is cooked on a copper pot, then fresh must is added for slow fermentation. It may be reminiscent in flavour of the more famous passito wine.



DO YOU HAVE A SPECIAL REQUEST?
ASK OUR STAFF!



COVER CHARGE:
LUNCH 1,5 Euro
DINNER 2,5 Euro

ALLERGEN LEGEND

- A) CEREALS containing gluten such as wheat, rye, barley, oats, spelled, camut and their derived strains and derived products
- B) CRUSTACEANS and shellfish-based products
- C) EGGS and egg products
- D) FISH and fish-based products
- E) PEANUTS and peanut-based products
- F) SOYA and soy-based products
- G) MILK and milk-based products (including lactose)
- H) NUTS such as almonds, hazelnuts, walnuts, pistachios and their products
- I) CELERY and celery-based products
- L) MUSTARD and mustard-based products
- M) SESAME SEEDS and products based on sesame seeds
- N) SULFUR DIOXIDE AND SULPHITES
in concentrations higher than 10 mg / kg or 10 mg / liter in terms of total sulfur dioxide
- O) LUPINS and lupine-based products
- P) MOLLUSCS and mollusc-based products

FOR DISH ALLERGENS SWEET / SAVORY OF THE DAY ASK AT THE COUNTER

Some raw materials can be frozen at the origin or frozen on site using a rapid blast chiller.

We are not a Gluten-Free restaurant and cannot guarantee that cross-contamination will never occur.

For more information, contact the dining room staff.

For any information on the presence of substances that can cause allergies and intolerances, you can consult the appropriate documentation that will be provided by the staff on duty.



REMEMBER
TO BOOK
YOUR TABLE

ALWAYS AVAILABLE
TAKE AWAY AND DELIVERY

DOWNLOAD
OUR APP



ZIGABAR.IT
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