



STARTERS

- Artichokes, Smoked Duck Speck and Local Cheese Fondue € 12,00
- Creamed Salt Code (*Baccalà*) with Polenta Croutons € 12,00
- Free-Range Chicken Salad, Celery, Beans, Almonds, Anchovies Emulsion € 10,00
- Valchiavenna Bresaola € 11,00
- Assorted Cold Meats and Salami € 10,00

FIRST COURSES

- Pasta with Bergamasca Ewe (sheep) Ragout € 11,00
- Risotto with Local Escarole Indivie and Local Aged Cheese € 10,00
- Bergamo Typical Stuffed Pasta (*Casoncelli*) filled with Pork and Beef Meat and served with Melted Butter, Sage, Bacon and Grana Padano Cheese (*Typical local recipe*) € 12,00
- Tagliolini (*Fresh Pasta*) with Lake Dried Sardine (*Lake Fish*) € 10,00
- Stuffed Pasta (*Anoli*) filled with Pigeon and served with Melted Butter and Thyme € 14,00

SECOND COURSES

- Sautéed Rabbit with Bacon and Polenta (*Typical local recipe*) € 14,00
- Sautéed Snails (*Oil, Garlic, Parsley*) with Polenta € 16,00
- Slow Cooked Bergamasca Ewe (sheep) with Beetroot Chutney and Potatoes Cream € 15,00
- Stuffed Guinea Fowl with Broccoli Flan € 14,00
- Grilled Slice Beef Steak with Sautéed Seasonal Vegetables € 17,00
- Shad (*Iseo Lake Fish*) Fillet with Seasonal Vegetables and Potatoes Cream € 15,00

...ENDING COURSE

- Tasting of Local Cheeses € 12,00
- Dessert € 5,00/ € 6,00

SIDE DISH

- Sautéed Seasonal Vegetable Side Dish € 5,00
- Mixed Salad € 4,00
- Green Salad € 4,00

Tradition Tasting Menu € 32,00 (*cover charge, water and coffee excluded*)

Slowcooking Tasting Menu € 33,00 (*cover charge, water and coffee excluded*)

Cover Charge € 2,00

Water € 1,00

Coffee € 1,50

