



### STARTERS

- Fried Eggplants, Mozzarella, Tomato Sauce and Basil (*Parmigiana di Melanzane*) € 10,00
- Creamed Salt Code (*Baccalà*) with Polenta Croutons € 12,00
- Ewe (sheep) Meatballs, Tzatziki Sauce and Green Salad € 10,00
- Valchiavenna Brisaola € 11,00
- Assorted Cold Meats € 10,00

### FIRST COURSES

- Basil Fresh Pasta with Seasonal Vegetables and Spicy € 11,00
- Risotto with Peppers and Dried Sardine Patè of the Iseo Lake € 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
- Pea Cream with Majoram and Burrata € 10,00
- Stuffed Pasta filled with Breeder Chicken and Olive Oil and Ligurian Anchovies Emulsion € 13,00

### 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
- Pork Medallions (*Mangalica*), *Smoked Green Onion and Peppers with Local Garlic* € 14,00
- Grilled Slice Beef Steak with Sautéed Seasonal Vegetables € 17,00
- Shad (*Iseo Lake Fish*) Fillet with Carrot 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 Menù € 34,00 (*cover charge, water and coffee excluded*)

Slowcooking Tasting Menù € 34,00 (*cover charge, water and coffee excluded*)

Cover Charge € 2,00

Water € 1,00

Coffee € 1,50



SlowCooking