



### STARTERS

- Pumpkin Flan, Local Blue Cheese Fondue and Sicilian Raw Ham € 12,00
- Creamed Salt Code (*Baccalà*) with Polenta Croutons € 12,00
- Mutton (*Bergamasca Ewe*) Meatballs, Broccoli Cream and Aioli € 10,00
- Boiled Piedmontese Beef Tongued with Green Sauce € 10,00
- Valchiavenna Brisaola € 11,00
- Assorted Cold Meats € 10,00

### FIRST COURSES

- Fresh rye pasta with sheep ragout € 11,00
- Risotto with Beetroot and Local Cheese Fondue € 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
- Soup of the Day € 10,00
- Stuffed Pasta filled with Local Cow Cheese (Agri) and Olive Oil and Iseo Lake Anchovies Emulsion € 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 Mutton (*Bergamasca Ewe*) with Beetroot Chutney and Potatoes Cream € 15,00
- *Rolled guinea fowl with Herbs & Chestnuts and Polenta* € 16,00
- 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 Tastin 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

