



### STARTERS

- Capon Salad with Bruschetta, Taggiasche Olives and Capers of Salina € 11,00
- Creamed Salt Code (*Baccalà*) with Polenta Croutons € 11,00
- Mutton (*Bergamasca Ewe*) Meatballs, Broccoli Cream and Aioli € 11,00
- Piedmontese Beef Tartare with Fennel Cabbage and Buckwheat Waffle € 12,00
- Valchiavenna Brisaola € 11,00
- Assorted Cold Meats € 11,00

### FIRST COURSES

- Stuffed Pasta filled with Local Cow Cheese (Agri), Turnip Tops, Sausage € 13,00
- Saffron Risotto with Ossobuco Brunoise with Lemon Flavor € 12,00
- 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 Leeks and Dried Lake Fish (*Missoltini*) € 11,00
- Potato Gnocchi with Rabbit Liver Ragout with Raisin Wine (Yellow Muscat) € 11,00

### SECOND COURSES

- Sautéed Rabbit with Bacon and Polenta (*Typical local recipe*) € 15,00
- 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 € 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 € 35,00 (*cover charge, water and coffee excluded*)

Cover Charge € 2,00

Water € 1,00

Coffee € 1,50



SlowCooking