



STARTERS

- Creamed Salt Code (*Baccalà*) with Polenta Croutons € 11,00
- Mutton (*Bergamasca Ewe*) Meatballs with Tomato Summer Sauce € 11,00
- Piedmontese Beef Tartare with Fennel Cabbage and Buckwheat Waffle € 13,00
- Wild Boar with Iseo Lake Sardines Sauce (*similar to Vitello Tonnato*) € 12,00
- Pappa al Pomodoro (*Tomatoe Soup with Bread*) with Stracciatella and Ligurian Anchovies € 11,00
- Assorted Cold Meats € 11,00

FIRST COURSES

- Stuffed Pasta filled with Aubergine, Tomato, Burrata and Basil € 13,00
- Risotto with Peppers and Dried Sardine Patè of the Iseo Lake € 11,00
- 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 Zucchini, Black Garlic and Shad Bottarga € 11,00
- Beetroot Gnocchi with Wild Boar Ragout € 12,00

SECOND COURSES

- Sautéed Rabbit with Bacon and Polenta (*Typical local recipe*) € 15,00
- Sautéed Snails (*Oil, Garlic, Parsley*) with Polenta € 16,00
- Mutton Roast Beef (*Bergamasca Ewe*) with smoked aubergine and spring onion € 17,00
- Wild Boar Skewers, Crushed Potato, Tarassaco and Tzatziki Sause € 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 € 35,00 (*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