



STARTERS

- Mutton Tripe (*Bergamasca Ewe*) with Peas € 10,00
- Creamed Salt Code (*Baccalà*) with Polenta Croutons € 11,00
- Lake Fish Meatballs, Broad Bean Hummus, Zucchini and Fresh Tomato € 12,00
- Piedmontese Beef Tartare with Fennel Cabbage and Buckwheat Waffle € 13,00
- Wild Boar with Iseo Lake Sardines Sauce (*similar to Vitello Tonnato*) € 12,00
- Mutton Cured Meat (*Bergamasca Ewe*) with Green Salad € 11,00
- Assorted Cold Meats € 11,00

FIRST COURSES

- Stuffed Pasta filled with Borage Field Herbs, Local Fresh Cheese and Juniper Oil € 13,00
- Risotto with Asparagus, Fresh Goat Cheese and Mint € 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
- 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 € 36,00 (*cover charge, water and coffee excluded*)

Cover Charge € 2,00

Water € 1,00

Coffee € 1,50



SlowCooking