



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
- Free-range Chicken Salad with Celeriac, Sesame and Apple-flavored Mayonnaise € 11,00
- Assorted Cold Meats € 11,00

FIRST COURSES

- Stuffed Pasta filled with Pork Liver with Caper Powder and Evo and Anchovy Oil Emulsion € 13,00
- Beetroot Risotto with Loca Cheese (*Roccolo*) Fondue € 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 Leeks, and Landlocked Shad € 11,00
- Pumpkin and Chicory Gnocchi with Rabbit 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
- Slow Cooked Mutton (*Bergamasca Ewe*) with Beetroot Chutney and Potatoes Cream € 15,00
- "Manzo all'Olio" and Polenta (*traditional recipe of Brescia: priest's hat, anchovies, olive oil, garlic, breadcrumbs and some kind of vegetable*) € 15,00
- Grilled Slice Beef Steak with Sautéed Seasonal Vegetables € 17,00
- Shad (*Iseo Lake Fish*) Fillet with Seasonal Vegetable € 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