



### STARTERS

- Creamed salt cod (*Baccalà*) with polenta croutons € 11,00
- Deer, swiss chard, olive crumble and black garlic mayonnaise € 14,00
- Piedmontese beef tartare with fennel cabbage and buckwheat waffle € 13,00
- Boiled mutton (*Bergamasca Ewe*), crushed potato and sweet cherry mustard € 12,00
- Beef heart, *bagna cauda*, sauerkraut and black truffle € 13,00
- Assorted Cold Meats € 11,00

### FIRST COURSES

- Fresh pasta (*Paccheri*), black cabbage, smoked pumpkin and buffalo blue cheese € 12,00
- Risotto with artichokes, mint and dried mutton meat (*Violino di pecora*) € 13,00
- 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
- Trout ravioli with butter flavored with citrus fruits and almonds € 13,00
- Gnocchi with polenta, leeks and traditional dried sardine from Lake Iseo € 12,00

### SECOND COURSES

- Sautéed rabbit with bacon and polenta (*Typical local recipe*) € 16,00
- Sautéed snails (*Oil, Garlic, Parsley*) with polenta € 16,00
- Mutton (*Bergamasca Ewe*) stew with polenta € 15,00
- "Manzo all'Olio di Rovato" with 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 cheeses € 12,00/ € 16,00 – Piece of cheese € 3,00/ € 6,00
- Dessert € 7,00

### SIDE DISH

- Sautéed Seasonal Vegetable Side Dish € 6,00
- Mixed Salad € 4,00
- Green Salad € 4,00

Tradition Tasting Menù € 35,00 (*cover charge, water and coffee excluded*)

Slowcooking Tasting Menù € 37,00 (*cover charge, water and coffee excluded*)

Cover Charge € 2,00

Water € 1,50

Coffee € 2,00



SlowCooking