



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
- Mutton (*Bergamasca Ewe*) meatballs with beetroot and Tzatziki sauce € 12,00
- Beef heart, *bagna cauda*, head cabbage € 13,00
- Assorted Cold Meats € 11,00

FIRST COURSES

- Fresh pasta (*Paccheri*), broad beans, peas and smoked eel € 12,00
- Risotto with dandelion and local smoked goat cheese (*Agri di Valtorta*) € 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
- Nettle fresh pasta with mutton ragout (*Bergamasca Ewe*) € 12,00
- 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
- Grilled pork neck with stewed carrot and mustard € 15,00
- Mutton (*Bergamasca Ewe*) stew with polenta € 15,00
- Veal sweetbreads, spinach and almonds € 16,00
- Grilled slice beef steak with sautéed seasonal vegetables € 17,00
- Trout fillet with potato cream and 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

