



### STARTERS

1. Mutton tartare (*Bergamasca Ewe*), EVO oil, salt, lemon, tartar sauce and mixed salad € 18
2. Fried pizza, creamed cod (*Baccalà*), escarole and dried sardine from Lake Iseo € 17
3. Calf brain tempura, bean cream and lentil ragù € 17
4. Marinated pumpkin carpaccio, pumpkin cream, toasted seeds and their pesto € 15
5. Bergamasco salami, polenta and soft cream € 15

### FIRST COURSES

6. 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*) € 17
7. Pasta with white duck ragù, celeriac and orange € 18
8. Free-range chicken liver and grilled spring onion ravioli € 18
9. Risotto with Porcini mushrooms € 18

### SECOND COURSES

10. Mutton belly (*Bergamasca Ewe*) cooked at low temp. Rye bread cream and sautéed turnip tops € 21
11. Duck breast and Jerusalem artichoke € 26
12. Veal sweetbreads, butter, sage and crispy rice € 24
13. BBQ pork neck, chanterelles and mashed potatoes € 22
14. Grilled sturgeon, beer jus, plums and chicory € 22

“Tradizione” Tasting Menu € 55 (2, 6, 10 and Dessert)

“Identità” Tasting Menu € 65 (3, 1, 9, 8, 12 and Dessert)

*Tasting menu is intended the same menu for the whole table. Cover charge, water and coffee excluded*  
Identità Tasting menu cannot be ordered after 1.30pm and after 9.00pm

Cover charge and bread € 3 - Water € 2 - Coffee € 2