



STARTERS

1. Mutton tartare (*Bergamasca Ewe*), mayonnaise with dried Sardine from Lake Iseo and fresh peas € 18
2. Creamed salt cod (*Baccalà*) and *Panzanella* (bread, potatoes, red onion and basil) € 17
3. Sautéed snails, Serra de' Conti grass peas and celery € 17
4. Roasted courgette flowers stuffed with mountain ricotta € 16
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 mutton ragù (*Bergamasca Ewe*) € 18
8. Little ravioli with confit tomatoes, *Fiurit* and rocket € 19
9. Risotto with onion made in three ways and local cow cheese € 18

SECOND COURSES

10. Mutton belly (*Bergamasca Ewe*) cooked at low temp. Rye bread cream and sautéed turnip tops € 21
11. Seared quail, free-range chicken liver pâté, celeriac and red radicchio € 28
12. *Vitello Tonnato* (cold veal dish with tuna sauce, anchovies and capers) € 21
13. Slice beef sirloin steak (*Piedmontese*) with sautéed seasonal vegetables (*no well done cooking*) € 24
14. Grilled sturgeon, beer jus, plums and dandelions € 22

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

“Identità” Tasting Menu € 65 (4, 3, 8, 9, 11 and Dessert)

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

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