



STARTERS

1. Piedmontese beef Tartare, charred romaine lettuce, lupin pesto, and ricotta € 18
2. Coppa and rolled pancetta (*pork cured meats*), our pickled vegetables, and fried pizza € 16
3. Creamed cod (*Typical local recipe*), potato foam, savoy cabbage, and lake fish roe € 17
4. Sautéed snails, Serra de' Conti grass pea cream, and celery € 17
5. Tempura veal brains with Teriyaki sauce and marinated zucchini € 17

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*) € 18
7. Spaghetti by Pastificio Mancini with confit chanterelle mushrooms, zucchini cream, and basil € 17
8. Potato gnocchi, local cow cheese foam and radicchio € 17
9. Risotto with melting onions and Agrì di Valtorta (*local cow's milk cheese*) € 17

SECOND COURSES

10. Mutton belly (*Bergamasca Ewe*) cooked at low temp. with broccoli and parsnip purée € 21
11. Roasted cabbage, zucchini, yogurt, and cashews € 17
12. Seared beef diaphragm, sautéed chard and light Bagna càuda sauce € 22
13. Slow-cooked donkey stew with polenta € 22
14. Trout fillet with chickpea hummus, black sesame tahini, and parsley water € 21
15. Grilled Griso Premium Meat fillet with spicy *diavola* sauce and new potatoes € 33

"Tradizione" Tasting Menu € 55 (3, 6, 10 and Warm apple cake and custard ice cream)

"Identità" Tasting Menu € 65 (4, 1, 9, 8, 12 and Chocolate cremino, caramelized hazelnuts, and pumpkin cream)

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 Espresso € 2