



STARTERS

1. Mutton tartare (*Bergamasca Ewe*), stuffed zucchini blossoms and bread chips € 18
2. Caramelised golden onion pastry, Agri di Valtorta € 15
3. Creamed salt cod and pappa al pomodoro € 18
4. Sautéed snails, Serra de' Conti grass pea cream and celery € 18
5. Bergamasco salami and rolled pancetta with polenta € 17
6. Palasone cured pork shoulder – Dallatana, with fried dough € 19
7. Culatello di Zibello 18 months – Dallatana, with fried dough (*pizza fritta*) € 20

PASTA & RISOTTO (First Courses)

8. Bergamo-style stuffed pasta (*Casonsei*) filled with pork and beef, served with melted butter, sage, pancetta and Grana Padano cheese € 18
9. Tagliatelle with knife-chopped Carmagnola Grey rabbit white ragù, Taggiasca olives and marjoram € 18
10. Potato gnocchi, Stracchino all'Antica delle Valli Orobiche (*local cow cheese*) foam and red radicchio € 17
11. Risotto with sweet pepper, parsley and Fatulì (*local smoked goat cheese*) € 17

MAIN COURSES (Second Courses)

12. Mutton skewer (*Bergamasca Ewe*), crushed potato and salsa verde € 21
13. Grey Carmagnola rabbit leg, chickpea panissa (*panissa di ceci*) and “burnt” aubergine € 22
14. Veal with tuna sauce (*Vitello tonnato*) € 21
15. Chargrilled white sturgeon fillet with green beans and almond pesto € 23
16. Nosècc (*Bergamo-style meatless chard parcels*) € 17
17. Griso Premium Meat beef fillet, its own jus and new potatoes € 33

Side dishes: Our house pickled vegetables € 6 - Stone-ground red corn polenta € 4 - Seasonal vegetables, according to availability € 5/6

“Tradizione” Tasting Menu € 55 Creamed salt cod and polenta | Bergamo-style Casonsei | Mutton skewer, carrots with their own jus and herb yogurt | Caprese cake with custard ice cream

“Identità” Tasting Menu € 70 Mutton tartare, stuffed zucchini blossoms and bread chips | Sautéed snails, Serra de' Conti grass pea cream and celery | Risotto with sweet pepper, parsley and Fatulì | Potato gnocchi, Stracchino all'Antica delle Valli Orobiche foam and red radicchio | Grey Carmagnola rabbit leg, chickpea panissa and “burnt” aubergine | Yogurt mousse, strawberries, rhubarb and almond biscuit

Identità tasting menu is served for the whole table. Cover charge, water and coffee excluded
Identità Tasting is not available after 1.30pm and after 9.00pm

Cover charge & bread € 3 - Filtered water 1L € 2 / ½L € 1 - Espresso € 2