



STARTERS

1. Mutton tartare (*Bergamasca Ewe*), white turnip, black garlic mayonnaise and polenta chips € 18
2. Caramelised golden onion pastry, Agrì di Valtorta (fresh local cow's milk cheese) € 17
3. Creamed salt cod (*Typical local recipe*), warm asparagus and green bean salad, and a dried fruit crisp. € 17
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 – Podere Cadassa, with fried dough € 19
7. Sottofesa Brisaola – Denis Giacomini, and seasoned ricotta € 18

PASTA & RISOTTO (First Courses)

8. 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
9. Tagliatelle with knife-chopped Carmagnola rabbit white ragù, Taggiasca olives and marjoram € 18
10. Plin (*small filled pasta*) with roast jus and young spinach € 17
11. Risotto with mushroom essence, seasonal mushrooms and basil € 18

MAIN COURSES (Second Courses)

12. Mutton belly (*Bergamasca Ewe*) cooked at low temp and charcoal-grilled with buttered snow peas € 21
13. Leg of Carmagnola Grey rabbit, green asparagus, almond pesto € 22
14. Sautéed veal kidney with polenta € 19
15. White trout fillet, creamy corn base and sautéed dandelion greens € 21
16. Poached egg, polenta, Grana Padano cream and black truffle € 20
17. Charcoal-grilled (*Griso Premium Meat*) beef fillet, with meat jus and new potatoes € 33

Side dishes: Our house pickled vegetables € 6 - Seasonal vegetables € 6
Stone-ground red corn polenta € 5

“Tradizione” Tasting Menu € 55 (3, 8, 12 and Warm apple cake and custard ice cream)

“Identità” Tasting Menu € 65 (1, 4, 11, 10, 13 and Chocolate cremino, caramelized hazelnuts, and pumpkin cream)

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 - Water € 2 – Espresso € 2