



STARTERS

1. Mutton tartare (*Bergamasca Ewe*), white turnip, black garlic mayonnaise and polenta chips € 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 € 18
5. Roman lettuce in two textures, lupin pesto and ricotta € 14

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. Fresh egg tagliatelle with veal liver ragù and chives € 19
8. Plin (*small filled pasta*) with ricotta, rabbit broth and braised Swiss chard € 17
9. Cauliflower risotto with traditional Lake Iseo dried sardine and lemon € 17

SECOND COURSES

10. Mutton belly (*Bergamasca Ewe*) cooked at low temp and charcoal-grilled, red cabbage and apple € 21
11. Caramelised golden onion pastry, Agrì di Valtorta (fresh local cow's milk cheese) € 17
12. Veal loin, cooked pink, charcoal-grilled leek and its broth € 23
13. Veal kidney, pan-sautéed, with polenta € 19
14. White trout fillet, creamy corn base and sautéed dandelion greens € 21
15. Charcoal-grilled (*Griso Premium Meat*) beef 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 (5, 4, 8, 9, 13 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 – Cofee Espresso € 2