



### STARTERS

1. Mutton tartare (*Bergamasca Ewe*), EVO oil, salt, lemon, tartar sauce and mixed salad € 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. Eggplant Parmigiana € 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. Free-range chicken liver and grilled spring onion ravioli € 18
9. Risotto with pepper, local smoked goat cheese and parsley € 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 (3, 1, 9, 8, 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