



STARTERS

1. Artichoke, mutton tartare (*Bergamasca Ewe*), seeds and coffee € 17,00
2. Creamed salt cod (*Baccalà*) and toasted polenta crouton (*Typical local recipe*) € 16,00
3. Sautéed snails, Serra de' Conti grass peas and celery € 17,00
4. Violet asparagus from Albenga and tarragon € 15,00
5. Bergamasco salami, polenta and soft cream € 15,00

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*) € 17,00
7. Pasta with ossobuco ragù, asparagus and lemon € 18,00
8. Potato gnocchi, morels and wild garlic € 18,00
9. Nettle risotto, Agri di Valtorta and marjoram € 17,00

SECOND COURSES

10. Mutton belly (*Bergamasca Ewe*) cooked at low temp. Rye bread cream and sautéed turnip tops € 20,00
11. Seared quail, free-range chicken liver pâté, celeriac and red radicchio € 27,00
12. *Vitello Tonnato* with old-style sauce € 20,00
13. Slice beef steak with sautéed seasonal vegetables (*rare or medium cooking, no well done*) € 24,00
14. Perch fillets, radishes and beetroot sauce € 23,00

“Tradizione” Tasting Menu € 55,00 (2, 6, 12 and Dessert)

“Identità” Tasting Menu € 65,00 (4, 3, 8, 9, 10 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 (Friday and Saturday 9.30pm)*

Cover charge and bread € 3,00 - Water € 2,00 - Coffee € 2,00