OSTERIA
Al GiGianca
PREMIATA OFFICINA GASTRONOMICA

STARTERS

Mutton tartare *(Bergamasca Ewe)*, cauliflower cream, chargrilled cauliflower and marinated egg yolk € 18
Caramelised golden onion pastry with local fresh cheese *(Agrì di Valtorta)* € 15
Creamed salt cod, polenta foam and Savoy cabbage € 18
Sautéed veal kidney with mashed potatoes € 16
Bergamasco salami and rolled pancetta with polenta € 17
Palasone cured pork shoulder with fried dough (pizza fritta) € 19
Culatello di Zibello aged 24 months with fried dough (pizza fritta) € 21

PASTA & RISOTTO (First Courses)

Bergamo-style stuffed pasta *(Casonsei)* with pork and beef, butter, sage, pancetta and Grana Padano € 18
Pasta mista by Pastificio Mancini, wild venison and chocolate jus € 20
Potato gnocchi, Carmagnola Grey rabbit ragù *(Coniglio Grigio di Carmagnola)*, thyme and hazelnuts € 19
Gigante Vercelli rice risotto with local cow's milk cheese *(Roccolo)* and slow-cooked onion € 17
Herb-filled ravioli, alpine cow's milk cheese *(Formai de Mut d'alpeggio 2024)*, butter and sage € 17

MAIN COURSES (Second Courses)

Mutton skewer *(Bergamasca Ewe)*, red cabbage and sour cream € 21
Carmagnola Grey rabbit *(Coniglio Grigio di Carmagnola)*, polenta, pancetta, rich jus, chopped sage and rosemary € 22
Nosècc *(Bergamo-style meatless chard parcels)* € 17
Chargrilled white sturgeon, Tuscan kale and hollandaise sauce € 23
Griso Premium Meat beef fillet, its jus and new potatoes € 33

Side dishes: Our house pickled vegetables € 7 - Stone-ground red corn polenta € 4 - Seasonal vegetables € 5/6

"Tradizione" Tasting Menu — € 55

Creamed salt cod, polenta foam and Savoy cabbage | Bergamo-style Casonsei | Carmagnola Grey rabbit, polenta, pancetta, rich jus, sage and rosemary | Apple cake with custard ice cream

"Identità" Tasting Menu — € 70

Mutton tartare, cauliflower cream, chargrilled cauliflower and marinated egg yolk | Nosècc (Bergamo-style meatless chard parcels) | Risotto with Agrì di Valtorta and slow-cooked onion | Potato gnocchi, Carmagnola Grey rabbit ragù, thyme and hazelnuts | Mutton skewer, red cabbage and sour cream | Honey panna cotta, mulled wine reduction and pears

The Identità tasting menu is served for the whole table. Cover charge, water and coffee are excluded.

The Identità tasting menu is not available after 1.30 pm or 9.00 pm.

Cover charge & bread € 3 · Filtered water 1L € 2 / ½L € 1 · Brazilian specialty coffee € 2