



STARTERS

1. Mutton tartare (*Bergamasca Ewe*), EVO oil, salt, lemon, tartar sauce and mixed salad € 18
2. Fried pizza, morels, escarole and celeriac € 15
3. Calf brain tempura, bean cream and lentil ragù € 17
4. Roasted cabbage, perch bottarga, potato and yogurt € 16
5. Marinated trout, its eggs and warm potato foam € 16

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. Fresh pasta pappardelle with hare salmi € 19
8. Potato gnocchi, local cow cheese foam and radicchio € 18
9. Risotto with cabbage, creamed cod and green sauce € 18

SECOND COURSES

10. Mutton belly (*Bergamasca Ewe*) cooked at low temp. Rye bread cream and sautéed turnip tops € 21
11. Seared wild boar sirloin, purple cabbage and licorice € 23
12. Seared beef diaphragm, sautéed chard and light *Bagna càuda* sauce € 22
13. Veal ossobuco *in gremolada* with polenta € 24
14. Grilled sturgeon, chicory and beer and pomegranate jus € 22

“Tradizione” Tasting Menu € 55 (*Creamed cod with polenta, 6, 10 and Dessert*)

“Identità” Tasting Menu € 65 (*5, 4, 1, 8, 12 and Dessert*)

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 € 2,5 - Coffee € 2