

TRADITIONAL MENU'

FOIE GRAS TERRINE, BRIOCHE BREAD AND APPLES

18 €

PATANERA HAM SERVED WITH FRIED DUMPLINGS AND PEPPERS WITH TUNA INSIDE

18 €

SEAFOOD WITH SCAMPI AND PRAWNS *

25 €

SALMON TARTAR, FENNEL AND ITS EGGS *

15 €

BEEF TARTAR, NUTS AND PARMESAN CHEESE *

15 €

TRADITIONAL CASONCELLO OF BERGAMO AND QUINCES

13 €

PORCINI MUSHROOMS AND FONTINA RICE * §

14 €

LASAGNA WITH VEGETABLES AU GRATIN §

12 €

BEEF FILLET SERVED WITH GRILLED VEGETABLES *

20 €

SEA BASS FILLET SERVED WITH POTATOES TERRINE *

18 €

BRAISED CALF CHEEK, MASHED POTATOES AND GREEN BEANS

18 €

SQUID AND PRAWNS FRIED

22 €

FISH SOUP WITH BREAD CROOUTONS

25 €

SELECTION OF CHEESES SERVED WITH JAMS *

13 €

* recipe without gluten

§ vegetarian recipe

OUR DESSERTS

TRIS OF CHOCOLATES

YOGURT MOUSSE, CARAMEL AND RUM SAUCE

OUR SUNDAE WITH CHESTNUTS
AND MERINGUES*

TIRAMISU' PARFAIT

SOFT WITH VANILLA, STRAWBERRIES AND
BALSAMIC VINEGAR

CREAM OF CHOCOLATE, HAZELNUT, CRUMBLE AND
VANILLA ICE CREAM

7.00 € EACH

SWEET CUDDLES

PANNACOTTA WITH RED FRUIT
MANGO'S MOUSSE
SOFT WITH YOGURT AND RASPBERRIES
CAMELIA WITH PEANUT

1.50 € EACH

SORBETS

SORBET AND STRAWBERRIES SALAD *

LEMON SORBET OR PIÑA COLADA *

VANILLA STICK ICE CREAM OR MILK CREAM*

6.00 € EACH

Recipe without gluten *

WINE FOR GLASS:

MALVASIA DOLCE DELL'EMILIA IGT-MONTE DELLE VIGNE
5 €

MOSCATO DI SCANZO DOCG 2013-PAGNONCELLI FOLCIERI
9 €