



Antica Osteria
dei Cameli



Appetizers

"Counter-current" salmon, its eggs, raw vegetables and oilseeds **K**
30€

Cuttlefish, octopus, black and white chickpeas, anchovy sauce
30€

Crispy pizza with fresh Vigolo cheese, tomato sauce and prawns **K**
30€

Caramelized terrine of fine goose liver, sablè pasta, cherries and pumpkin confit
30€

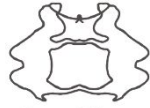
Seasoned salami, Russian salad and spinach flat-bread
22€

Seasoned coppa, artichokes served almost raw, mayonnaise, pasta and that's it **K**
25€

Vicciola meat tartare, cocktail sauce, salted pistachios **K**
35€

K = *Dishes created in line with the principles of the Kousmine method to promote the immune system.*

*Some products may be frozen by us or at the source
for conservation in compliance with health regulations.*



Antica Osteria
dei Cameli



pasta

Ravioli stuffed with grilled cotechino, lentils, savoy cabbage

30€

White and black potato gnocchi, seared prawns and their sauce

35€

Casoncelli alla Bergamasca (Traditional dumplings of Bergamo)

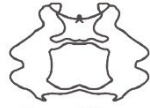
30€

Fresh pasta sheets with smoked scamorza cheese and zucchini

30€

K = *Dishes created in line with the principles of the Kousmine method to promote the immune system.*

*Some products may be frozen by us or at the source
for conservation in compliance with health regulations.*



Antica Osteria
dei Cameli



Main

Light and crispy fried seafood and vegetables on mayonnaise

35 €

Filleted sea bass, American potatoes, spring onion fermented in blueberries **K**

40 €

Sardines from Lake Iseo dried in pan with apple cider vinegar, onion polenta **K**

25 €

Veal sweetbreads with shallots in a soy sauce and chicory

30 €

Rabbit matured then cooked in white wine and rosemary with browned potatoes **K**

30 €

Sliced Vicciola meat, sauteed artichokes, celery and basil sauce **K**

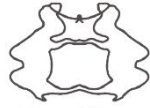
45 €

Fine duck liver, Jerusalem artichoke and dried fruit cream

40 €

K = *Dishes created in line with the principles of the Kousmine method to promote the immune system.*

*Some products may be frozen by us or at the source
for conservation in compliance with health regulations.*



Antica Osteria
dei Cameli



Cheese

Cheese 14 € (single portion of the cheese of your choice)

*Formaggella di Vigolo / Goat's cheese
Stracchino del monte Bronzone / Valtellina seasoned*

Cheese 16 € (single portion of cheese choice)

*Bagòss / Casalpusterlengo natural Gorgonzola
Pecorino di fossa / Tilsiter / Emmental*

Small tasting of four Lombard cheeses

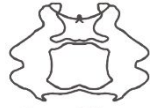
18 €

Tasting of eight Italian cheeses

24 €

K = *Dishes created in line with the principles of the Kousmine method to promote the immune system.*

*Some products may be frozen by us or at the source
for conservation in compliance with health regulations.*



Antica Osteria
dei Cameli



Sweets 16€

“Cameli... no Eldorado for this autumn

Millefeuille with apples, vanilla ice cream stick,

Shortcrust pastry, with caramelized pears and sugared grapefruit

*Light dark chocolate mousse, Gulamera ice cream, pomegranate water **K***

Chocolate ball with tonka bean ice cream, almond crock, Rum chocolate

K = *Dishes created in line with the principles of the Kousmine method to promote the immune system.*

*Some products may be frozen by us or at the source
for conservation in compliance with health regulations.*