



## Starters

Raw vegetables, oil seeds, hemp, herbs gomashio, extra virgin olive oil and fine vinegar  $\kappa$   
20€ (with dehydrated caviar 35€)

"Countercurrent" salmon, on bacon  $\kappa$   
€ 35 (tasting € 25)

Shrimp, scampi, scallops and small citrus-flavored vegetables  $\kappa$   
35 €

Fried gourmet pizza with buffalo mozzarella and stir-fried vegetables  
30€

Caramelized terrine of fine goose liver, cooked as little as possible,  
with hot-pepper-flavored cherries, fruit mustard and a sprinkle of toasted seasoning  
30€ (small taste 21€)

Raw paste salami accompanied with a crispy Russian salad  
€ 20 (small taste € 15)



## First courses

Truffles ravioli

€ 30 (small taste 21€)

Light potato dumplings in squid ink, with shrimps and tomatoes almost confit

35€ (small taste 25€)

Fresh egg pasta simply whisked in meat sauce

25€ (small taste for min. 2 people 18€)

Casoncelli alla Bergamasca (traditional Bergamo dumplings)

30€ (small taste 21€)

Fresh pasta sheets with smoked scamorza cheese and zucchini

30€ (small taste 21€)



## Seafood

Half a lobster on cream of zucchini and celery “not cooked nor raw”  $\kappa$

45€ (only for 2, 4, 6... people)

Delicate, crispy frying of seafood and vegetables

40€ (small taste 28€, at least for 2 people)

Sea bass, aged and roasted with potatoes and mushrooms  $\kappa$

45€

Dried lake sardines served hot with polenta  $\kappa$

30€ (small taste 21€)



## Meat

*Veal sweetbreads with stir fried cauliflower*

30€

*Sliced beef, front cut “on a dare”, with browned potatoes and mustard*

30€ (small taste 21€ - only for 2, 4, 6... people)

*Fine duck liver with a porcino head and glazed scallion*

€ 40 (small taste € 28)

*Rabbit cooked in white wine and rosemary, served with polenta  $\kappa$*

30€



Cheese 12€ (single portion of a cheese of your choice)

Vigolo Soft cheese / Stracchino of Mount Bronzone

Soft goat cheese / Valtellina aged cheese

Parmigiano Reggiano from the hillside

Cheese 15€ (single portion of a cheese of your choice)

Natural Gorgonzola of Casalpuusterlengo

Tilsiter / Emmental / Bagòss

or

Small tasting of four Lombard cheeses

15€

Tasting of eight Italian cheeses

20€



Desserts 16€

Pumpkin pie with raisins and orange sauce

"Camellino mokaccino": coffee and stracciatella ice-cream biscuit

The crumbled pie with apples, cinnamon and pine nuts with vanilla ice cream

Chocolate ball filled with Rum ice-cream and chestnuts, opened with hot chocolate  $\mathcal{K}$

Light dark chocolate mousse, toasted almond ice cream and amaretto  $\mathcal{K}$