



Antica Osteria
dei Cameli



Starters

*"Counter-current" salmon with raw vegetables and oilseed **K***

€ 26

Prawns in saor, polenta and ginger

€ 26

Gastro-fried pizza, buffalo mozzarella and ripe vegetables, sautéed

€ 24

Superior quality Coppa between flatbread and raw asparagus

€ 24

It really is a salami ... with a brittle of lentils and "green mayo"

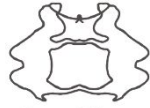
22€

*Caramelised terrine of fine goose liver in sable dough,
with toasted curry seasoning, cherries and pumpkin confit*

26€

K = Dishes created following the Kousmine Method principles, that help the immune system

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



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First course

Ravioli cheese and pepper, served with a cream of peas and prawns

26 €

*Potato gnocchi stuffed with seafood, sauce of asparagus and scampi **K***

29 €

Casoncelli alla Bergamasca (Traditional Bergamo dumplings)

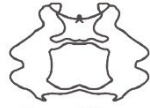
25 €

Fresh pasta sheets with smoked scamorza cheese and zucchini

25 €

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Seafood

Light and crispy fried seafood and vegetables

30€

Line-caught sea bass with chicory and American potatoes

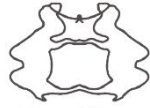
35€

*Sardines of lake d 'Iseo dried and served sauté **K***

€ 22

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Meat

Veal sweetbreads with egg and asparagus

€ 30

Sliced steak of Piedmontese female cattle on a skewer of browned potatoes, with mustard

25€

Rabbit in white wine and rosemary with polenta and lombard spinach \mathcal{K}

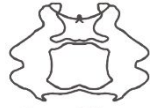
€ 25

Fine duck liver Venetian-style and salted pistachios

35€

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Cheese

Cheeses 12 € (single portion of your choice)

Vigolo Soft cheese

Goat soft cheese

Cheese 15 € (single portion of your choice)

Stracchino of Monte Bronzone / Valtellina matured

Bagòss / Natural Gorgonzola of Casalpusterlengo

Pecorino of the pit / Tilsiter / Emmental

Small tasting of four Lombard cheeses

€ 15

Tasting of eight Italian cheeses

€ 20

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Desserts 16 €

“My dear Camellino”

Licorice and coffee in the glass

Glossy citrus parfait

Shortbread with berries, vanilla ice cream

*Light dark chocolate mousse, gulamerah ice cream and hot blueberries **K***

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