

Appetizers:

Raw vegetables, oil seeds, hemp, herbal rubber, soy, oil and vinegar ... K

20 €

Non-pressed "counter-current" salmon wafer, natural eggs and mayonnaise k

25 €

Fried pizza with shrimp, tomato sauce and Vigolo fresh cheese

25 €

Caramelized terrine of goose liver in sablé pasta, toasts, cherries and confit pumpkin

26 €

It 's really a salami ... spontaneous crispy lentils and "maioverde"

22 €

First course:

*Ravioli stuffed with cabbage, ricotta and prosciutto, shallot in soy sauce with balsamic vinegar*

23 €

*Light potato dumplings and Jerusalem artichoke with white ragout with clams* k

25 €

*Casoncelli (Bergamo traditional ravioli)*

€ 21

*Sfolioni with smoked scamorza cheese and zucchini*

€ 21

Seafood:

*Light and crispy fried sea food*

30 €

*Filleted sea bass with matured artichokes, crisp cuttlefish and lentil cream*

35 €

*Sardines of Lake Iseo dried and served sautéed k*

20 €

Meat:

*Veal sweetbreads, mashed potatoes and fine black truffle*

30 €

*Skewered tagliata of Piemontese beef with browned potatoes, stripes of mustard*

25 €

*Rabbit with white wine and rosemary with polenta and spinach k*

22 €

*Glazed fine duck liver , pumpkin and onion*

35 €

Cheeses:

Soft cheese of Vigolo 12 €

Goat cheese 12 €

Stracchino of mount Bronzone € 15

Valtellina seasoned cheese € 15

Bagòss € 15

Natural Gorgonzola from Casalpusterlengo € 15

Pecorino di fossa € 15

Tilsiter € 15

Emmental € 15

Small tasting of four Lombardi cheeses € 15

Tasting of eight Italian cheeses € 20