

Menù

APPETIZERS

Tentacle of crunchy octopus, rocket salad
and avocado mayonnaise € 15,00

Tuna tartare, mixed salad, hazelnuts and
raspberry dressing € 12,00

Bitto 2020 cheese pudding , spinach and
egg yolk €15,00

MAIN COURSES

Risottino, shrimps crudité, burrata cheese
and tomato €15,00

Tortelli "asparagus and asparagus" and
Parmesan broth € 14,00

Basil gnocchetti, eggplant sauce and pine
nuts € 12,00

COVER CHARGE € 3.00

Menù

SECOND COURSES

Sea bass fillet cooked on salt, aromatic herbs and citrus salad € 20,00

Fried scampi and artichokes € 25,00

Duck scallop, cherries sauce and herbs € 18,00

DESSERT

Ricotta cheese cannolo, hazelnuts and blueberry purea €7,00

Raspberry cheesecake €7,00

Tiramisu with Bigio biscuits € 7,00

COVER CHARGE € 3.00

Tasting Menù

FROM GIUPPONI'S BUTCHER SHOP

Beef bar with Gorgonzola ice cream

Steak or Fiorentina grilled with side dish

Small bakery
Coffee

€ 35,00 excluding wine

TRADITION MENÙ

Corticelli's cold cuts, cheese, homemade
giardiniera and focaccia

Our Casoncelli alla Bergamasca
(typical ravioli stuffed with bread, meat and
cheese)

Stewed veal breast with polenta

Coffee

€40,00 with matching of 2 Valcalepio wines

COVER CHARGE € 3.00