

# Menù

## APPETIZERS

Culatello di Zibello, caramelized figs  
and potatoes gâteau €15,00

Roasted scallops, smoked eggplant purea  
and bacon €15,00

Wild red salmon, yogurt mayonnaise,  
cucumbers and trout caviar €14,00

## MAIN COURSES

Cod fish tortelli, tomato sauce  
and burrata cheese €12,00

Blueberry tagliatelle, porcini mushrooms  
and thyme sauce €13,00

Risottino with squid ink, swordfish  
and cacioricotta cheese sauce €12,00

COVER CHARGE € 3.00

# Menù

## SECOND COURSES

Sea bream "Mediterranean Style" €20,00

Fried shrimps and potato €25,00

Veal fillet cooked on hay, black truffle  
and asparagus €20,00

## DESSERT

Peach and apricot Bavarese €7,00

Our sorbets €7,00

Tiramisu with Bigio biscuits €7,00

Strawberry panna cotta  
served with mint foam €7,00

COVER CHARGE € 3.00

# Tasting Menù

## FROM GIUPPONI'S BUTCHER SHOP

Beef bar with Parmesan cheese  
and black truffle

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