



Hors d'oeuvre

- Raw ham and Bresaola carpaccio (air-dried, thin sliced beef) with ginger potato pie € 10,00
- Pata Negra lard with warm rosemary scones, Sebino oil, chestnut honey and walnuts € 10,00
- Montisola salami, home made vegetable gardener, hot meatballs and sauteed leeks € 10,00
- Caprese of buffalo mozzarella with Merano speck and artichokes roman style € 10,00

- *Smoked salmon with toasted bread, butter, shallot and capers from Pantelleria* € 12,00
- *Octopus salad with ,capers shallot and capers from Pantelleria* € 12,00
- *Aromatic twites shad with polenta* € 12,00

First courses

- Bergamo homemade casoncelli € 10,00
- Fresh large tagliatelle with clarified butter, thyme and Sebino black truffle € 12,00
- Potato dumplings with parmesan cheese crema, saffron and asparagus € 10,00
- Risotto with Valcalepio wine in parmesan-wafer € 10,00

- *Fresh tagliatelle with sautéed char with Franciacorta Brut* € 12,00
- *Paccheri with crustaceans* € 15,00
- *Flat spaghetti with lobster* € 18,00

Main courses

- Grilled beef fillet € 22,00
- Bismark beef fillet with parmesan and black truffle € 25,00
- Fillet chateaubriand (minimum 2 people, portion price) € 25,00
- Beef tartare € 20,00
- Robespierre Flank steak € 15,00
- Chicken roll with Pata Negra lard, rosemary and Polenta € 15,00

- *Mixed fried fish with crustaceans* € 23,00
- *Baked sea bass with capers of Pantelleria, taggiasche olives and Pachino tomatoes* € 16,00
- *Char filet in a potato crust* € 16,00
- *Crunchy perch fillets with fine herbs* € 15,00

Vegetables

- Grilled vegetables € 4,00
- Steamed mixed vegetables € 4,00
- French-fried potatoes € 4,00
- Spinach with butter € 4,00
- Crispy potatoes with garlic and rosemary € 4,00