

Our philosophy:

Is a constant search for the perfect **recipe**, we can pass on to our guests what it is behind even to a simple plate.

Above all the **passion** for good food, followed by the continuous research of high **quality** and **freshness** of the products together with a handful of **fantasy** and a bit of **courage** they can be enhanced by the **teamwork** that involves all of us daily.

Thanks to these six **ingredients** everything will taste the Ducale will be completely produced in house.

All staff would also like to thank you for choosing us, remaining on hand to make your stay a pleasant culinary brackets.

*Riccardo, Sara, Veronica
And staff*

Tasting menu

Four courses chosen by our

Chef from the menu

Water and caffè included

€ 40,00 for person

The menu will be served for the entire table.



Octopus of Mediterranean sea on creamed potatoes with paprika and oil mandarin
€ 15,00



Chianina's tartar raw of fillet with egg yolk, mustard and caramelized onions
€ 14,00



Foie Gras accompanied by black pepper brioche and Williams pear jam

€ 16,00



Cultery and cheeses

recommended for two people (price per person)

€ 10,00



Pie of Storo polenta with egg yolk and Taleggio typical cheese of Bergamo fondue

€ 10,00



Scallops scalded on spinach coulis reduction with fruit passion and smoked bacon

€ 15,00



First Dishes

Risotto with "Ol Sciur" blue cheese from the "via Lattea" cheese factory and cubes of bacon cooked at low temperature and myrtle.

(minimum two person)

€ 17,00



"Sunflowers" of fresh homemade pasta, stuffed with zucchini, shrimp, lime and their bisque

€ 15,00



Pasta typical from Bergamo "Casoncelli", with melted butter, sage and bacon valleys

€ 12,00



Organic pasta "Monograno Felicelli" with mussels, cherry tomatoes, olives taggiasche and crispy celery

€ 13,00



Our homemade ravioli stuffed with rabbit sauteed with flavored butter and dehydrated olives

€ 14,00



Second Dishes

Rhombus seared with tomatoes, reduction of basil and fermented black garlic

€ 18,00



Chianina's fillet with his reduction and spinach burnt (200 g.)

€ 20,00



Duck chest cooked at low temperature with beet, pomegranate and potatoes

€ 18,00



Rabbit stuffed with sausage cooked at low temperature and crispy polenta of Storo

€ 16,00



Seared sea bass fillet, accompanied by seared asparagus and a lemon and dill sauce

€ 22,00



Rawness and Lobster only with pre-order

Homemade bread and cover € 2,50

Homemade bread and outside cover € 1,50

Dessert

Strawberries, Coffee and Vanilla

€ 7,00



Dark chocolate soufflé to hot heart with Callebaut Single Origin
Madagascar chocolate

€ 7,00



Pistacchio parfait and salted caramel

€ 7,00

Raspberry and Vanilla Cheesecake

€ 7,00



Tiramisù

€ 6,00



Selection of cheeses with jams

€ 12,00



Meditation wines

Passito di Giulia – Eligio Magri – Lombardia

€ 6,00

Zibibbo IGP – Terre di Zagara – Sicilia

€ 4,00

Moscato – Baglio – Sicilia

€ 4,00

Illy's Coffee

Black	€ 2,00
Dek	€ 2,00
Barley	€ 2,00
Ginseng	€ 2,00
Ethiopia	€ 2,50
Guatemala	€ 2,50
Brasil	€ 2,50

Distillates

Amaro alle erbe Amaro digestivo 4,5 cl	Berta	€ 5,00
Grappa Barricata 4,5 cl	Berta	€ 5,00
Grappa di Franciacorta Barricata 4,5 cl	F.Ili Gozio	€ 5,00
Grappa di Amarone Barricata 4,5 cl	Dolce Vite	€ 7,00
Grappa Optima Barricata 4,5 cl	Nonino	€ 4,00
43° Grappa Secca 4,5 cl	Nonino	€ 4,00
Grappa di barbaresco Secca 4,5 cl	Gaja	€ 9,00
Acquavite d'uva Distillato di frutta 4,5 cl	Bonaventura	€ 5,00
U'E - acquavite d'uva	Nonino	€ 5,00

Distillato di frutta 4,5 cl

**Cerasus - Acquavite
di cigliege**

Distillato di frutta 4,5 cl

Nonino

€ 5,00

**Persus - Acquavite
di pesche**

Distillato di frutta 4,5 cl

Nonino

€ 5,00

**Luitte - Distillato
di mele**

Distillato di frutta 4,5 cl

Reisetbauer

€ 9,00

Cognac

V.S. 4,5 cl

Hennessey

€ 8,00

Cognac

XO 4,5 cl

Vaghi

€ 12,00

Bas Armagnac

1992 4,5 cl

Vaghi

€ 10,00

Rum

XO 4,5 cl

Zacapa

€ 14,00

Rum

Sistema Solera 23 4,5 cl

Zacapa

€ 12,00

Rum

12 years 4,5 cl

Caroni

€ 12,00

Islay Single Malt

12 years 4,5 cl

Whisky Cao Ila € 9,50

Tennessee Whisky

Single Barrel 4,5 cl

Jack Daniel's € 8,00