

Tasting Menu

The Territory

Four dishes that talk about Bergamo and the products of its province

45,00 for person

The sea meets Bergamo

Four dishes of fish and shellfish that the sea leads to Bergamo

55,00 for person

With your eyes closed...

Seven dishes unknown to you that will introduce you to our idea of cooking

75,00 for person

*The menu will be served
for the entire table*

All menus will be included

*1 bottle of Panna / San Pellegrino water per couple
and Illy espresso*

Covered except



Fillet Chianina's tartare hand-cut, Mangili company, with egg yolk, caramelized onions, mustard and balsamic vinegar

15,00

Supplement seasonal truffles 6,00



Monkfish cooked at low temperature, parsley and lemon BIO sauce

16,00



Egg cooked at 64°, Taleggio mousse, mushroom powder and polenta chips

14,00

Supplement seasonal truffles 6,00



Seared prawns on chickpeas pureed soup, hazelnuts and extra virgin olive oil with rosemary

14,00



Potatoes and onion cream with saffron and crispy spelled



13,00



First Dishes

Meracinque rice from biological agriculture 4.0 with Sicilian red prawns, Bronte pistachio sauce and organic lemons

(minimum two person)

18,00



"Casoncelli", typical pasta from Bergamo, with melted butter, sage, crispy bacon and Grana Padano's cheese

14,00



Paccheri Monograno Felicetti "Senatore Capelli", Mediterranean octopus and samphire

15,00



Homemade ravioli stuffed with rabbit and sausage, sauteed with flavored butter and dehydrated olives

16,00

Supplement seasonal truffles 6,00



Homemade cocoa pasta stuffed with duck ragù and rosemary cream

16,00

Supplement seasonal truffles 6,00



Celeriac, fermented black garlic and lemons BIO



14,00



Second Dishes

Codfish on Storo polenta foam and confit cherry tomatoes

20,00



Chianina fillet, Mangili Company, with his reduction and potatoes with butter and rosemary (200 g.)

22,00

Supplement seasonal truffles 6,00



Croaker fillet, citrus carrot sauce and broccoli

18,00



Pigeon cooked at low temperature, Shiitake mushrooms BIO from Trentino, red fruits and its reduction with chocolate

24,00



Crispy Bulgur with seasonal vegetables, Taggiasca olives and mushrooms on zucchini cream



15,00



Rawness only with pre-order

Homemade bread and cover € 4,50

Homemade bread and outside cover € 3,00