

## Starters

Pumpkin Pie Vegan, onions cream and violet potatoes chips  
€ 20.00

*Veg+*

Marinated Char-fish, sour sauce, cream and fresh cabbage  
€ 22.00

Raw Red Prawns Carpaccio,  
Apulian Burrata, celery and cherry tomatoes confit  
€ 26.00

Lobster basil flavored  
vegetables and crispy "Carasau" bread  
served with warm tarragon mayonnaise  
€ 28.00

Snails sautéed with herbs served with cream of potatoes  
€ 20.00

Patanegra "Jamon Iberico de Bellota", Cecina de Leon,  
Chorizo and sour vegetables  
€ 26.00

Wild Boar sirloin cooked at low temperature,  
artichokes, pomegranate and "Bagòss" local cheese  
€ 28.00

## Pasta Courses

"Pasta e Lenticchie Veg "

Lentils with Ditali Rigati pasta and crispy celery  
€ 20.00

*Veg+*

Fusilloni "alla Luciana"

with octopus ragout, cherry tomatoes, capers, garlic, olives, all slightly spicy  
€ 26.00

Black fish-ink Potatoes Gnocchi,  
with scallops, broccoli, and tomatoes confit  
€ 26.00

Risotto Carnaroli "Riserva San Massimo" with artichokes,  
raw scampi and bisque sauce  
€ 30.00

"Casoncelli"

Typical home-made meat Ravioli served with bacon, sage, butter and Parmigiano cheese  
€ 22.00

Ravioli stuffed with pumpkin  
and Provolone Valpadana Dop cheese sauce  
€ 24.00

Home made Tagliatelle,  
with Pioppini mushrooms, Parmesan and hare ragout  
€ 26.00

## Vegan Dish

"Indian Chapati"

*Veg+*

with salted vegetables and tomatoes sauce Garam Masala flavored  
€ 20.00

## Fish Courses

Croaker-fish fillet,  
cream and crudité of cauliflowers  
leaf and powder of spinach  
€ 30.00

Sea Bass cooked at low temperature,  
dried tomato, potatoes anchovies flavored, capers's powder  
€ 30.00

Turbot fillet with aromatic herbs  
and legumes sauté  
€ 35.00

"Dentex Parmesan Style Decomposed"  
with aubergine cream, salted fresh ricotta cheese,  
tomato in sauce and confit, basil fried and in oil  
€ 36.00

## Meat Courses

Boneless Rabbit leg,  
red corn Polenta with Branzi Dop local cheese  
€ 26.00

Pigeon cooked with Agricanto liquer,  
baked pumpkin rosemary flavored and spinach sauté  
€ 30.00

Lamb cooked at low temperature,  
Morchelle mushrooms and black root  
€ 30.00

Beef fillet  
with olive oil sauce and potatoes purè  
€ 35.00

# Vegan Menù



*"This logo indicates that the food is exclusively plant-based and vegan according to the project Veg+ of LAV and Joia Accademy Ristorante Joia of Milano"*

Pumpkin Pie, onions cream and violet potatoes chips

"Pasta e Lenticchie Veg "

Lentils with Ditali Rigati pasta and crispy celery

"Indian Chapati"

with salted vegetables and tomatoes sauce Garam Masala flavored

Banana bread with red fruits  
raspberry sauce and sorbet

€ 60.00 each person

Water included



## VEGAN WINE from organic farming

The ingredients used, can not be derived from animals. only natural sulfites and not animals.  
It is bottled without clarifying with egg.

WHITE WINE Trebbiano d'Abruzzo DOP "Heliko" – Cantina Tollo 2016 € 30.00

RED WINE Montepulciano d'Abruzzo DOP "Heliko" – Cantina Tollo 2016 € 30.00

# Typical Bergamo Menu

The Chef's little appetizer

Snails sautéed with herbs served with cream of potatoes

"Casoncelli"

Typical home-made meat Ravioli  
served with bacon, sage, butter and Parmigiano cheese

Boneless Rabbit leg,  
red corn Polenta with Branzi Dop local cheese

Cheese Cake of Mascherpa and Agri di Valtorta (2 local cheese),  
corn bisquit, pears and red wine Valcalepio Rosso Doc sauce

Espresso coffee with miniature pastries

€ 70,00 each person  
Water included

# EAST LOMBARDY Menu



The Chef's little appetizer with flute of Franciacorta Brut Agr. Ronco Galino

## BERGAMO

Snails sautéed with herbs served with cream of potatoes

## MANTOVA

Ravioli stuffed with pumpkin  
and Provolone Valpadana Dop cheese sauce

## BRESCIA

Lamb cooked at low temperature,  
Morchelle mushrooms and black root

## CREMONA

"Decomposed Nougat"  
honey parfait, French meringue and dried fruit sablè

Espresso coffee with miniature pastries

€ 75.00 each person

Water included

ERG- European Region of Gastronomy, the project was created as a local enhancement and international integration and exchange tool, thanks to the activity of an independent institute of coordination ( IGCAT, International Institute of Gastronomy, Culture, Arts and Tourism )

A growing international platform aiming to foster the integration among culture, tourism and gastronomy, as well as enhancing the local food cultures representing an amazing source of cultural, economical and social diversity and to promote the implementation of sustainable production and consumption methods, along with the increasing spreading of food education.

East Lombardy, with Bergamo, Brescia, Cremona and Mantova, is the founding member of this international network, obtained this award for the year 2017 by starting the candidacy procedure back in 2014 and presenting the project in July 2015 in Barcelona to an international jury, which positively assessed both its goals and the shared strategies designed to promote food culture.



# The small taste of the Earth

*( suggested for minimum two people )*

The Chef's little appetizer

Patanegra "Jamon Iberico de Bellota" , Cecina de Leon,  
Chorizo and sour vegetables

Ravioli stuffed with pumpkin  
and Provolone Valpadana Dop cheese sauce

Lamb cooked at low temperature,  
Morchelle mushrooms and black root

"Trilogy"  
3 Chef 's small desserts

Espresso coffee with miniature pastries

€ 75.00 each person  
Water included

# The small taste of the Sea

*( suggested for minimum two people )*

The Chef's little appetizer

Raw Red Prawns Carpaccio,  
Apulian Burrata, celery and cherry tomatoes confit

Fusilloni "alla Luciana"  
with octopus ragout, cherry tomatoes, capers, garlic, olives, all slightly spicy

Sea Bass cooked at low temperature,  
potatoes anchovies flavored and capers's powder

"Trilogy"  
3 Chef 's small desserts

Espresso coffee with miniature pastries

€ 75.00 each person  
Water included

# The Gourmet Sampler

*(for all guests at the table - minimum two people)*

(Service time approximately 1.40 - 2.00 hours - ordering within 9.30 pm)

The Chef's little appetizer

Pumpkin pie vegan, onions cream and violet potatoes chips

Lobster basil flavored vegetables and crispy "Carasau" bread  
served with warm tarragon mayonnaise

Black fish-ink Potatoes Gnocchi,  
with scallops, broccoli, and tomatoes confit

Risotto Carnaroli "Riserva San Massimo" with artichokes, raw scampi and bisque sauce

"Dentex Parmesan Style Decomposed"  
with aubergine cream, salted fresh ricotta cheese, tomato in sauce and confit, basil fried and in oil

Pigeon cooked with Agricanto liqueur,  
baked pumpkin rosemary flavored and spinach sauté

"Trilogy"  
3 Chef's small desserts

Espresso coffee with miniature pastries

€ 120,00 each person  
Water included

We would like to advise diners that due to reasons pertaining to supply, preparation and service,  
our dishes may contain traces of allergenic substances:

Gluten, crustaceans, egg, fish, peanut, soy, milk and lactose, dried fruits, celery, mustard,  
sesame seeds, sulfur dioxide/sulfurous anhydride and sulfites, lupins and molluscs.

For more information ask to our Restaurant Manager.

Our fresh preparations are subject to the cold chain process for good manufacturing and perfect conservation practice.  
The fish dishes could come from frozen fish. The raw fish dishes are frozen as Italian regulations.



Executive Chef Gianpietro Semperboni – Responsabile Ristorante Mirko Magoni  
Comunicazione Luciana Radici - Direzione Beniamino Tomasoni

# Desserts

Vegan Banana bread with red fruits  
raspberry sauce and sorbet  
€ 10,00

*Veg+*

Roses' Cake cinnamon flavored and vanilla ice cream  
€ 10,00

"Decomposed Nougat"  
honey parfait, French meringue and dried fruit sablè  
€ 10,00

"Trilogy"  
3 Chef 's small desserts  
€ 10,00

"Citrus Fruits"  
Creamy chocolate orange flavored, lemon crumble,  
mandarin sorbet, candied kumquat  
€ 10,00

"Piña Colada Ravioli"  
sweet ravioli stuffed with pineapple and coconut, with warm Rhum sauce  
€ 12,00

Cheese Cake of Mascherpa and Agri di Valtorta (2 local cheese),  
corn bisquit, pears and red wine Valcalepio Rosso Doc sauce  
€ 12,00