

Starter

Veg+

"Vegan polychrome"
pumpkin, mushrooms, chestnuts, pomegranate and broccoli composition
€ 20.00

Squids in guache with white Polenta from Val Seriana
€ 25.00

Marinated salmon, sour cream, blueberries sponge,
sea lettuce and salmon eggs
€ 26.00

Lobster Catalana style
Millefeuille of lobster, tomatoes, red onions, basil and crispy bread
€ 30.00

"Strachitunt" cheese pudding with nuts,
pears cooked in "Valcalepio Rosso"
€ 22.00

Patanegra "Jamon Iberico de Bellota" and Cecina de Leon,
cereals focaccia and spice red pepper jam
€ 26.00

Cold Foie Gras and Duck breast
with green apple cream
€ 28.00

Pasta Courses

"Pisarei Veg"

Veg+

bread dumplings with savoy cabbage and stewed leeks served on white beans cream
€ 20.00

Caserecce home-made with scallops and basil, red cicory sauce and pine nuts
€ 24.00

"Spaghetto"

Spaghetti "Verrigni" with marinated anchovies, green aromatic bread and broccoli cream
€ 25.00

Black fish-ink Gnocchi,
with pumpkin, mussels, clams and bottarga flakes
€ 26.00

"Casoncelli"

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

Panzerotti stuffed with "Porcini" mushrooms
"Provolone Valpadana Dop" cheese sauce and black truffle
€ 26.00

Saffron Risotto
with braised veal cheek and GuelfoNero Az. Agr. Biava red wine reduction
€ 28.00

Vegan Dish

Quinoa and potatoes croquettes stuffed with spinach,
green sauce and beetroots mayo
€ 20.00

Veg+

Fish Courses

Sea Bass cooked at low temperature,
with ingredients of the Mediterranean Style served separated
€ 28.00

Amberjack fillet with potatoes and rocket salad
and Aeolian cream (*red onions, olives, capers, sugar and vinegar*)
€ 30.00

Crispy octopus with tomatoes confits, potatoes cream and chips
€ 30.00

Turbot fillet cooked with Pinot Grigio and aromatic herbs,
chickpeas cream and black carrots
€ 34.00

Meat Courses

Leg of Rabbit confit, Porcini mushrooms and polenta
€ 26.00

Veal fillet herbs flavored, Apulian burrata cheese,
Culatello di Zibello powder, spinach and tomatoes
€ 32.00

Wild Boar rib thyme flavoured, pumpkin and chestnuts
€ 30.00

Brased Beef Chick
cooked with Curtefranca Rosso Doc "Ponènt" Az. Agr. Ronco Galino
with mash celeriac
€ 30.00

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"

"Vegan polychrome"

pumpkin, mushrooms, chestnuts, pomegranate and broccoli composition

"Pisarei"

bread dumplings with savoy cabbage and stewed leeks served on white beans cream

Quinoa and potatoes croquettes stuffed with spinach,
green sauce and beetroots mayo

"Pineapple 3-Veg"

caramelized, tartare and star anise 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 2015 € 30.00

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

Typical Bergamo Menu

Little Chef's appetizer

"Strachitunt" cheese Pudding with nuts,
pears cooked in "Valcalepio Rosso"

"Casoncelli"

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

Leg of rabbit confit, Porcini mushrooms and polenta

"Donizetti 's Pie"

Typical cake with dried pineapple and apricot,
served with cream and spume vanilla flavored

Espresso coffee with miniature pastries

€ 70,00 each person

Water included

EAST LOMBARDY Menu



Little Chef's appetizer with flute of Franciacorta Brut Agr. Ronco Calino

BERGAMO

"Strachitunt" cheese Pudding with nuts,
pears cooked in "Valcalepio Rosso"

CREMONA

Panzerotti stuffed with "Porcini" mushrooms
"Provolone Valpadana Dop" cheese sauce and black truffle

BRESCIA

Brased Beef Chick
cooked with Curtefranca Rosso Doc "Ponènt" Az. Agr. Ronco Calino with mash celeriac

MANTOVA

"Torta Paradiso"
sponge cake stuffed with custard served with almond sorbet

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)

Little Chef's appetizer

Patanegra "Jamon Iberico de Bellota" and Cecina de Leon,
cereals focaccia and spice red pepper jam

Panzerotti stuffed with "Porcini" mushrooms
"Provolone Valpadana Dop" cheese sauce and black truffle

Veal fillet herbs flavored, Apulian burrata cheese,
Culatello di Zibello powder, spinach and tomatoes

Trilogy of small Chef's desserts

Espresso coffee with miniature pastries

€ 75.00 each person

Water included

The small taste of the sea

(suggested for minimum two people)

Little Chef's appetizer

Marinated salmon, sour cream, blueberries sponge,
sea lettuce and salmon eggs

Black fish-ink Gnocchi,
with pumpkin, mussels, clams and bottarga flakes

Sea bass cooked at low temperature,
with ingredients of the Mediterranean Style served separated

Trilogy of small Chef's 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)

Little Chef's appetizer

Lobster Catalana style

Millefeuille of lobster, tomatoes, red onions, basil and crispy bread

Cold Foie Gras and Duck breast with green apple cream

"Pisarei Veg"

bread dumplings with savoy cabbage and stewed leeks served on white beans cream

"Spaghetto"

Spaghetti "Verrigni" with marinated anchovies, green aromatic bread and broccoli cream

Turbot fillet cooked with Pinot Grigio and aromatic herbs,
chickpeas cream and black carrots

Wild Boar rib thyme flavoured, pumpkin and chestnuts

Trilogy of small Chef's 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

"Pineapple 3-Veg"
caramelized, tartare and star anise sorbet
€ 10,00

Veg+

Tiramisu in chocolate shell,
cocoa crumble and coffee ice cream
€ 12,00

"Chocolate Passion"
Dark chocolate and fruit passion mousse, white chocolate ganache,
maracuja sponge and sablè bisquit
€ 12,00

"Torta Paradiso"
sponge cake stuffed with custard served with almond sorbet
€ 10,00



Trilogy of small Chef's desserts
€ 10,00

"Donizetti 's Pie"
Typical cake with dried pineapple and apricot,
served with cream and spume vanilla flavored
€ 10.00

"Bonet"
Pudding of Amaretti, cocoa and Rum with panna cotta and caramel sauce
€ 10.00