

Starters

Veg+

"Vegan polychrome"

pumpkin, artichokes sauté, Pioppini mushrooms, pomegranate, broccoli and turnips composition
€ 20.00

Scallops half-cooked,
cream of violet potatoes, liquorice e crispy olives
€ 26.00

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
€ 32.00

"Margottino"
Semolina's pudding, stuffed with Strachitunt blue cheese, served with black truffle
€ 22.00

Raw Beef Carpaccio, artichokes crudité, rocket sauce and Parmesan
€ 25.00

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

Pasta Courses

"Pisarei Veg"

Veg+

bread dumplings with artichokes in 2 different consistence and dry tomato
€ 22.00

Black fish-ink Gnocchi,
with turnip green, marinated anchovies and red pepper cream
€ 24.00

"Spaghetto"

Spaghetti "Verrigni" with sea urchins, oil, garlic and chili pepper sauce
€ 26.00

Green Mezzemaniche home-made
Sicilian red prawns, bacon and burrata cheese
€ 28.00

"Casoncelli"

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

Ravioli stuffed with brased escarole, potatoes and Provolone Valpadana Dop
served with smoked milk reduction
€ 24.00

Saffron Risotto
with brased veal cheek and Guelfo 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

Brook trout sautéed (char fish) salted in butter and sage,
served with cassoeûla (savoy cabbage with stewed pork) and Brussels sprouts
€ 26.00

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

Raw and cooked Amberjack, clementines and candied fennels
€ 32.00

Turbot fillet cooked with Pinot Grigio and aromatic herbs,
served with black beans cream and broccoli
€ 35.00

Meat Courses

Brased Beef Cheek cooked with local red wine served with polenta
€ 26.00

Suckling Pig saddle cooked in red beer, served with apples and endives
€ 26.00

Lamb loin, served with BBQ sauce,
Borretane spring onions and braised radicchio
€ 30.00

Veal fillet herbs flavored, baby carrots, chips and mashed potatoes
€ 32.00

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, artichokes sauté, Pioppini mushrooms, pomegranate, broccoli and turnips composition

"Pisarei Veg"

bread dumplings with artichokes in 2 different consistence and dry tomato

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

"Like a Strudel...Vegan"

crumble of walnuts and cinnamon, sauce and sorbet of orange and caramelized apple

€ 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

"Margottino"

Semolina's pudding, stuffed with Strachitunt blue cheese, served with black truffle

"Casoncelli"

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

Brased Beef Cheek cooked with local red wine served with polenta

Sweet Ravioli at Donizetti's style (*dried pineapple and apricot*)
with cream of Moscato di Scanzo wine
and sweet polenta's chips

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

"Margottino"

Semolina's pudding, stuffed with Strachitunt blue cheese, served with black truffle

CREMONA

Ravioli stuffed with brased escarole, potatoes and Provolone Valpadana Dop
served with smoked milk reduction

BRESCIA

Brook trout sautéed (char fish) salted in butter and sage,
served with cassoeûla (savoy cabbage with stewed pork) and Brussels sprouts

MANTOVA

"Torta Paradiso"

sponge cake, custard and 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

Ravioli stuffed with brased escarole, potatoes and Provolone Valpadana Dop
served with smoked milk reduction

Veal fillet herbs flavored, baby carrots, chips and mashed potatoes

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 turnip green, marinated anchovies and red pepper cream

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

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

"Pisarei Veg"

bread dumplings with artichokes in 2 different consistence and dry tomato

Green Mezzemaniche home-made

Sicilian red prawns, bacon and burrata cheese

Turbot fillet cooked with Pinot Grigio and aromatic herbs,
served with black beans cream and broccoli

Lamb loin, served with BBQ sauce, Borretane spring onions and braised radicchio

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

"Like a Strudel...Vegan"

Veg+

crumble of walnuts and cinnamon, sauce and sorbet of orange and caramelized apple
€ 10,00

Liquorice parfait, macaroon's cream and pumpkin compote
€ 10,00

Namelaka of Ivoire white chocolate, mint geleè,
crumble of buck wheat and wildberries in different consistences
€ 10,00

"Torta Paradiso"
sponge cake, custard and almond sorbet
€ 10,00



Trilogy of small Chef's desserts
€ 10,00

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

Sweet Ravioli at Donizetti's style (*dried pineapple and apricot*)
with cream of Moscato di Scanzo wine
and sweet polenta's chips
€ 14,00