

# Starters

*Veg+*

Vegan spinach bavaroise with cream of tomatoes and vegetables  
€ 20.00

Half-cooked Scallops,  
cream of peas and sauted crumble  
€ 26.00

Sturgeon marinated with lemon, zucchini and sour red onion  
€ 26.00

Tuna fish and mango tartare with black sesame seeds  
€ 28.00

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

Raw Beef Carpaccio, raw and cooked asparagus and Parmesan  
€ 25.00

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

## Pasta Courses

"Tagliatelle Veg"

*Veg+*

tagliatelle with Matcha green tea, peppers, basil and almond flakes  
€ 20.00

"Spaghetto"

Spaghetti "Verrigni" with sea urchins, black pepper and Pecorino cheese  
€ 26.00

Red Potato Gnocchi,

Sicilian prawns, cream and brunoise of zucchini with its flowers  
€ 28.00

Black fish-ink Risotto Carnaroli "Riserva San Massimo",  
broad beans and cuttlefish  
€ 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

Home-made Maccheroncini with asparagus, quail and marinated yolk  
€ 26.00

## Vegan Dish

Saffron tortillas, chive cream  
and aubergine caponata ( eggplant, black olives, onion, celery, cherry tomatoes, capers and vinegar)  
€ 20.00

*Veg+*

## Fish Courses

Sea bass with bergamot, mullet bottarga and carrots  
€ 30.00

Amberjack cooked at low temperature  
gazpacho and candied ginger  
€ 32.00

Sole Fish fillet, swiss chards and raspberries  
€ 32.00

Lobster with roasted Foie Gras escalope  
flavored with passion fruit  
€ 42.00

## Meat Courses

Boneless Rabbit loin, cream of corn with milk and fried polenta  
€ 26.00

Pork Ribs 24h,  
BBQ sauce, braised leeks and potatoes chips  
€ 26.00

Veal sirloin, asparagus, Parmesan sauce and "San Daniele" powder  
€ 32.00

Beef fillet cooked with Pinot Noir, sugar peas and potatoes purè  
€ 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"*

Spinach bavaroise with cream of tomatoes and vegetables

Vegan spinach bavaroise with cream of tomatoes and vegetables

"Tagliatelle Veg"

tagliatelle with Matcha green tea, peppers, basil and almond flakes

Saffron tortillas, chive cream

and aubergine caponata (eggplant, black olives, onion, celery, cherry tomatoes, capers and vinegar)

"Peach Melba"

peaches in syrup, raspberries, peach sorbet Sichuan pepper flavored

€ 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

"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

Boneless Rabbit loin, cream of corn with milk and fried 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



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

## 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

Pork Ribs 24h,

BBQ sauce, brased leeks and potatoes chips

## MANTOVA

"Sbrisolona" cake with sweet wine ice-cream

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 thie 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",  
cereals focaccia, spice red pepper jam and "Burrata" cheese

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

Veal sirloin, asparagus, Parmesan sauce and "San Daniele" powder

"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

Half-cooked Scallops,  
cream of peas and saulted crumble

Red Potato Gnocchi,  
Sicilian prawns, cream and brunoise of zucchini with its flowers

Amberjack cooked at low temperature  
gazpacho and candied ginger

"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

Vegan spinach bavaroise with cream of tomatoes and vegetables

Half-cooked Scallops, cream of peas and saulted crumble

Red Potato Gnocchi,

Sicilian prawns, cream and brunoise of zucchini with its flowers

Black fish-ink Risotto Carnaroli "Riserva San Massimo", broad beans and cuttlefish

Lobster with roasted Foie Gras escalope  
flavored with passion fruit

Beef fillet cooked with Pinot Noir, sugar peas and potatoes purè

"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

*Veg+*

## "Peach Melba Veg"

peaches in syrup, raspberries, peach sorbet Sichuan pepper flavored  
€ 10,00

## "Sbrisolona" cake with sweet wine ice-cream

€ 10,00

## "Trilogy"

3 Chef 's small desserts  
€ 10,00

## "Ivoire"

White chocolate parfait, candied fennel and dill meringue powder  
€ 12,00

## "Exotic"

Passion fruit Bavarois, coconut bisquit, fresh papaya and mango sorbet  
€ 12,00

## "Chocolate and Strawberries"

Chocolate and strawberries Soft Cake, dark chocolate ganache and strawberries sorbet  
€ 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