

Starters

Veg+

Vegan spinach bavaroise with cream of tomatoes and vegetables
€ 20.00

Squid sauté, parsley sponge
and black-ink panzanella (*black-ink bread with onion, tomatoes, oil, basil, vinegar and celery*)
€ 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

Cold Duck breast confit, lettuce, melon and balsamic vinegar
€ 24.00

Patanegra "Jamon Iberico de Bellota" with Apulian Burrata
and Pan y Tomate (*bread croutons garlic flavored with tomatoes*)
€ 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

Risotto Carnaroli "Riserva San Massimo" lime and mint flavored

with sea bream tartare

€ 26.00

Red Potato Gnocchi,

Sicilian prawns, cream and brunoise of zucchini with its flowers

€ 28.00

"Casoncelli"

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

€ 22.00

Green Ravioli stuffed with Salva Cremasco Dop and pears,

with walnut and honey sauce

€ 24.00

Vegan Dish

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

Veg+

Fish Courses

Sautéed Sea bass,
lettuce, creamy and dehydrated peppers
€ 30.00

Amberjack cooked at low temperature
gazpacho and candied ginger
€ 32.00

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

Meat Courses

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

Beef fillet with Porcini mushrooms and potatoes purè
€ 34.00

Veal sirloin, spinach, cherry tomatoes,
Apulian burrata cheese and San Daniele ham powder
€ 34.00

Salads

CAPRESE CLASSICA
Buffalo Mozzarella, tomatoes, basil and E.V.O.
€ 20,00

SFIZIOSA
Green salad, sour vegetables, home-made bresaola , Branzi Dop cheese and nuts
€ 20,00

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

"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 leg, cream of corn with milk and fried polenta

Cheese Cake of Mascherpa and Agrì di Valtorta (2 local cheese), corn bisquit
and ice, sauce and powder of berries

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

Green Ravioli stuffed with Salva Cremasco Dop and pears,
with walnut and honey sauce

BRESCIA

Beef fillet with Porcini mushrooms and potatoes purè

MANTOVA

Crumble of Sbrisolona Cake,
mint marinated melon with sorbet and melon sauce

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

Cold Duck breast confit, lettuce, melon and balsamic vinegar

Green Ravioli stuffed with Salva Cremasco Dop and pears,
with walnut and honey sauce

Veal sirloin, spinach, cherry tomatoes,
Apulian burrata cheese and San Daniele ham 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

Squid sauté, parsley sponge
and black-ink panzanella *(black-ink bread with onion, tomatoes, oil, basil, vinegar and celery)*

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

Squid sauté, parsley sponge
and black-ink panzanella *(black-ink bread with onion, tomatoes, oil, basil, vinegar and celery)*

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

Risotto Carnaroli "Riserva San Massimo" lime and mint flavored with sea bream tartare

Lobster with roasted Foie Gras escalope
flavored with passion fruit

Beef fillet with Porcini mushrooms 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

"Trilogy"

3 Chef 's small desserts
€ 10,00

"Ivoire"

White chocolate parfait, seared watermelon and basil
€ 12,00

"Chocolate and Raspberries"

Chocolate and raspberries Soft Cake, dark chocolate ganache and raspberries sorbet
€ 12,00

Cheese Cake of Mascherpa and Agrì di Valtorta (2 local cheese), corn bisquit
and ice, sauce and powder of berries
€ 12,00

Crumble of Sbrisolona Cake,
mint marinated melon with sorbet and melon sauce
€ 12,00