



STARTERS

 EGG eat local	
cheese fondue, black truffle	euro 11
 CRUNCHY POLENTA SLICE	
sausage hamburger, taleggio cheese, caramelized onions eat local	euro 11
 CRUNCHY POLENTA SLICE	
Branzi cheese, Treviso red salad, Porto sauce	euro 11
TARTLET	
liver paté, marinated pork, edible flowers	euro 12
PARMESAN CHEESECAKE	
wild salmon, lemon confit	euro 12
PARMESAN CHEESECAKE	
cow ham, caramelized pear	euro 12

FIRST COURSES

CASONCELLI eat local	
Butter, crispy bacon	euro 14
PORCINI TAGLIATELLE . . . fresh pasta	
mushrooms, cocoa powder, Grana Padano scales	euro 17
SPAGHETTI . . . fresh pasta	
sheep bolognese sauce as it used to be made	euro 15
BUCKWHEAT RAVIOLI	
veal cheek	euro 16
 PUMPKIN RISOTTO	
smoked duck breast, coffee powder	euro 17

MAIN COURSES

 POLENTA FROM BERGAMO eat local	
Cheese fondue, mushrooms	euro 15
 SLIGHTLY BURNT DEER TARTARE	
crunchy spinaches, mixed vegetable	euro 19
 DUCK, DUCK,	
rare duck breast, foie gras terrine, chestnuts, pear confit, figs	euro 22
 CRUNCHY CHICKEN	
rosemary mashed potatoes	euro 19
 ROASTED OCTOPUS	
mashed persil potatoes, emulsions	euro 21
 MIXED VEGETABLES	
edible flowers, fruits, goat cheese	euro 16

 We ask you to specify any allergies/intolerances to any ingredient

 Gluten-free dish, paying attention to your intolerances

COUVERT PER PERSON € 4,00

MICROFILTERED WATER € 2,00

(as declared by the Ministry Decree n° 181/23.06.03)

MY SWEET THOUGHTS....

WHITE CHOCOLATE MOUSSE

passion fruit réduction

euro 7.5

DARK CHOCOLATE GANACHE

raspberries purée

euro 7.5

TIRAMISÙ

chocolaté drops

euro 7.5

SEMIFREDDO

chestnut cream, vanilla, dark chocolate

euro 7.5

TARTLET

Calvados pear, eggnog

euro 7.5

ALL DESSERTS ARE HOMEMADE

...AND THEIR COMPANION

Cremovo Marsala fine Arini

euro 5

Vino alla mandorla

euro 6

Moscato d'Asti

euro 5

Zibibbo Arini with homemade cantucci

euro 6

Sherry Pedro Ximenez

euro 6

THE GOLDEN GLASSES.....

WHITE...

Prosecco DOC Extra dry Belstar	euro 5
Berlucchi 6l Franciacorta Brut	euro 7
Valcalepio Bianco 2018	euro 4.5
Le Corne Chardonnay Biologico 2018	euro 5.5
Sauvignon Blanc Vette di San Leonardo 2018	euro 5.5
Pinot grigio Klaus Lentschp 2017	euro 5.5
Gewurztraminer Concerto Grosso Elena Walch 2020	euro 6.5
Rose' di Primitivo del Salento Cantina San Marzano	euro 5


RED...


Valcalepio Rosso 2017	euro 4.5
Kalos "Il Calepino" 2015 Cabernet Ris. in purezza	euro 6.5
M.A.S. "Il Calepino" 2015 Merlot Ris. in purezza	euro 6.5
Valpolicella Superiore Campofiorin Masi 2018	euro 6
Chianti classico Riserva Ducale Ruffino 2017	euro 6
Barolo Massolino 2017	euro 8

“The staff cannot assure the absence of any gluten free in our dishes, since we’re using some already-made products (still, we can check the list of our ingredients at the entry near the cash register) “
“ One or more of the ingredients may be frozen”




Vineria Cozzi:

 We apply the HACCP system for food safety and consumer protection under EC Reg. 852/04.

 We implement a procedure for allergens management according to EC Regulation 1169/2011. At the request of the interested parties a publication on allergens is available.

 We apply the DVR for job safety and protection of workers pursuant to Legislative Decree no. 196/03.

 Some products may have been frozen or frozen in place (by blast chilling temperature) as described in the Handbook of Hygienic Self-Control Hygienic under EC Reg. no. 852/04.



A bubbly meeting...
Vineria Cozzi and Hammer Italian Craft Beer

WAVE RUNNER

American IPA

Pale, dry and very aromatic. The explosive hop profile comes from American varieties used at different stages of production that give back a unique bouquet with mango, apricot, peach and citrus overtones.

Alc. Vol. 6,5%

RIVERSIDE

Pale Ale

Golden Pale Ale brewed with a mix of Pale and Pils malts and fermented with an American yeast strain. The hop profile is the result of a combination of hops from different countries, which give the beer unique flavours going from grassy and earthy to flowery and citrusy.

Extremely quaffable and complex at the same time.

Alc. Vol. 5,2%

SPRING

Amber Ale

A ruby red Amber Ale, brewed with five different malts that provide intense malty as well as fruity flavours. The gentle, flowery hop profile comes from the blend of Kent Golding (UK), Saphir (Germany) and Sterling (USA) varieties.

Alc. Vol. 6,0%

€ 6.50



A bubbly meeting...
Vineria Cozzi and Hammer Italian Craft Beer

KILLER QUEEN

Double IPA

Light copper coloured Double IPA, extremely hoppy and deceptively strong. Dextrose is added to the mash to provide further dryness and enhance the intensely aromatic notes of the American hop varieties Simcoe, Chinook, Centennial, Columbus, Citra and Amarillo.

Alc. Vol. 8%

€ 6,50