

STARTERS

 EGG <small>eat local</small>	
cheese fondue, black truffle	euro 12
 PARMESAN CHEESECAKE	
home made cardamom marinated pork, gin flavoured peaches	euro 12
 PARMESAN CHEESECAKE	
smoked tuna, bergamot emulsion	euro 12
 WILD SALMON . . .PUFF PASTRY	
ginger cream, fresh spinaches	euro 12
FLUFFY EGG	
goat cheese, zucchini, camomille, pollen, mountain flowers	euro 12

FIRST COURSES

HOMEMADE CASONCELLI <small>eat local</small>	
Butter, crispy bacon	euro 15
 PORCINI TAGLIATELLE . . . fresh pasta	
oak moss, cocoa crumble	euro 17
  RISOTTO . . . LAVENDER	
sheep tartare	euro 17
SPAGHETTI . . . fresh pasta	
yellow bell pepper, basil flavoured sheep cheese crumble	euro 15
BUFFALO RAVIOLO	
crispy cuttle fish, lettuce, chlorophyll	euro 17

MAIN COURSES

🍀 POLENTA FROM BERGAMO eat local	
Cheese fondue, mushrooms	euro 15
🍀 DEER TARTARE	
marinated onion in raspberry pickle, ancient mustard	euro 20
🍀♥️ DUCK, DUCK, DUCK	
rare duck breast, smoked duck breast, terrine, geranium eggnog	euro 22
🍀♥️ ROASTED OCTOPUS	
wild carrot cream, emulsions	euro 22
🍀♥️ MIXED VEGETABLES	
fruits, goat cheese, grapefruit polka drops	euro 20
🍀 SAUSAGE HAMBURGER	
charred eggplant, taleggio cheese, our home made BBQ sauce	euro 17

♥️ Food therapy...

...REMEDIA: WILD PLANTS, FREE SPIRITS...

We use Essential Oil from a biodynamic farm.

These Essential Oils are extracted from the plant which contains the maximum joy from the plant itself. They operate on the most volatile aspects, in a quick and quite determined way, as much as on the feelings, in a deeper and delicate manner.



🍀 Gluten-free dish, paying attention to your intolerances

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

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

BABEL TOWER

eggplant, rhum, extra dark chocolate

euro 7.5

SEMIFREDDO

lemon curd, strawberries, meringues

euro 7.5

CHOCOLATE TARTLET

white chocolate, bulgarian rose extract

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 Il Calepino	euro 4.5
Le Corne Chardonnay Biologico	euro 5.5
Sauvignon Blanc Vette di San Leonardo	euro 5.5
Pinot grigio Klaus Lentschp	euro 5.5
Gewurztraminer Elena Walch	euro 6.5
Rose' di Primitivo del Salento Cantina San Marzano	euro 5

RED...

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