

## STARTERS

-  **EGG** [eat local](#)  
cheese fondue, black truffle euro 12
-  **PARMESAN CHEESECAKE**  
homemade marinated pork, mustard seeds,  
caramelized pear, lavender flavoured emulsion euro 12
- PARMESAN CHEESECAKE**  
figs, almond, “Cecina de Leon”-smoked cow cured meat - euro 12
-  **WILD SALMON . . . TARTLET**  
soft cheese, homemade ginger flavoured giardiniera euro 12
-   **FLUFFY EGG**  
porcini mushrooms, blue cheese, crunchy aromatic herbs chip euro 12
- SICILIAN CANNOLO**  
Bergamo style sausage bolognese sauce, aromatic herbs flavoured  
goat cheese euro 12

## FIRST COURSES

- HOME MADE CASONCELLI** [eat local](#)  
butter, crispy bacon euro 15
-  **PORCINI TAGLIATELLE . . . fresh pasta**  
oak moss, cocoa crumble euro 18
-  **RISOTTO . . . PUMPKIN**  
smoked duck breast, coffee powder euro 19
- STRACHITUNT CHEESE STUFFED RAVIOLO**  
white giant Bergamo sheep bolognese sauce and gravy euro 18
- DESTRUCTRED GREEN LASAGNA**  
Taleggio cheese fondue, seasonal mixed vegetables euro 16

## MAIN COURSES

☘ **POLENTA FROM BERGMO** [eat local](#)  
cheese fondue, mushrooms euro 15

☘ **DEER TARTARE**  
marinated onions in raspberry pickle, ancient mustard euro 20

☘♥ **DUCK, DUCK, DUCK**  
rare duck breast, smoked duck breast, terrine,  
geranium egnog euro 22

☘♥ **ROASTED OCTOPUS**  
wild carrots cream, emulsions euro 22

☘♥ **MIXED VEGETABLES**  
fruits, goat cheese, grapefruit polka drops euro 20

☘ **SAUSAGE HAMBURGER**  
polenta, taleggio cheese, crispy bacon, caramelized onion,  
our smoked BBQ [eat local](#) euro 17

☘ **BEEF CHEEK**  
mashed potatoes, peaty whiskey flavoured raisins euro 20

♥ Food therapy...

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

We use Essential Oil from a biodynamic farm.

These Essential Oils are extracted from the plant with contains the maximum joy from the plant itself. They operate on the most volatile aspects, in a quick and quite determinate way, as much as on the feelings, in a deeper and delicate manner. [www.remediaerbe.it](http://www.remediaerbe.it)



☘ Gluten-free dish, paying attention to your intolerances

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

COUVERT PER PERSON € 4,00

MICROFILTERED WATER € 2,00

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

## I MIEI DOLCI PENSIERI...

WHITE CHOCOLATE MOUSSE passion fruit réduction	euro 7.5
 DARK CHOCOLATE GANACHE raspberries puree	euro 7.5
TIRAMISÙ chocolaté drops	euro 7.5
SEMIFREDDO sour cherry English pudding	euro 7.5
 CHOCOLATE TARTLET white chocolate, bulgarian rose extract	euro 7.5
 TORRONCINO chestnuts, ruhm marron glacée	euro 7.5

ALL DESSERTS ARE HOME MADE

...AND THEIR COMPANION

Cremovo Marsala fine Arini	euro 5
Vino alla mandorla	euro 6
Moscato Spumante Le Corne	euro 5
Zibibbo Arini con i cantucci fatti in casa	euro 6
Sherry Pedro Ximenez	euro 6

## THE GOLDEN GLASSES.....

### WHITE...

Prosecco DOC Extra dry Belstar	euro 5
Berlucchi 61 Franciacorta Extra Brut	euro 7
Valcalepio Bianco Il Calepino	euro 5
Le Corne Pinot grigio Biologico	euro 6
Sauvignon Blanc Vette di San Leonardo	euro 6
Gewurztraminer Elena Walch	euro 6.5
Rose' di Primitivo del Salento Cantina San Marzano	euro 6

### RED...

Valcalepio Rosso Il Calepino	euro 5
Kalos "Il Calepino" Cabernet Sauvignon in purezza	euro 7
M.A.S. "Il Calepino" Merlot in purezza	euro 7
Valpolicella Superiore Campofiorin Masi	euro 6.5
Brunello di Montalcino Greppone Mazzi Ruffino	euro 10
Barolo Pertinace Treiso	euro 9

“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

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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