

STARTERS

 EGG <small>eat local</small>	
cheese fondue, black truffle	euro 13
PARMESAN CHEESECAKE	
pumpkin, apple, homemade pork	euro 13
 PARMESAN CHEESECAKE	
smoked cow ham, chestnut purée, toasted hazelnuts, thyme flavoured goat cheese	euro 13
 WILD SALMON . . . TARTLET	
milk cream, homemade mixed vegetables, bergamot emulsion	euro 13
 FLUFFY EGG	
pumpkin, blue cheese, crispy bacon	euro 13
CRUNCHY POLENTA SLICE	
charred Branzi cheese, radish, Porto reduction	euro 13

FIRST COURSES

HOME MADE CASONCELLI <small>eat local</small>	
butter, crispy bacon	euro 16
 PORCINI TAGLIATELLE . . . fresh pasta with Buckwheat flour	
oak moss, glazed chestnuts	euro 18
 SHALLOW FRIED RISOTTO	
pumpkin, liver, smoked duck flakes, rosemary extracts	euro 19
STEW STUFFED RAVIOLO	
cheese fondue, pumpkin, pomegranate	euro 17
SPAGHETTI . . .fresh pasta	
spinach chlorophyll, crunchy vegetables, orange essence	euro 16

MAIN COURSES

-  **POLENTA FROM BERGAMO** [eat local](#)
cheese fondue, mushrooms euro 16
-   **BEEF CHEEK**
rum flavoured raisins, rosemary flavored purée euro 22
-  **DEER RIB**
jacked potato, crème fraiche, redcurrant euro 24
-  **BERGAMO SAUSAGE HAMBURGER**
polenta, taleggio cheese, crispy bacon, caramelized onion,
our smoked BBQ [eat local](#) euro 18
-   **DUCK, DUCK, DUCK**
rare duck breast, smoked duck breast, terrine,
wild carrots cream, homemade mustard euro 24
-   **ROASTED OCTOPUS**
chlorophyll flavoured potatoes, violet, passion fruit, rosemary
yuzu drops euro 24
-   **MIXED VEGETABLES**
fruits, goat cheese, ginger essence euro 21
-  **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
-  **Gluten-free dish, paying attention to your intolerances**

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

COUVERT PER PERSON € 4,50

MICROFILTERED WATER € 2,50

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

I MIEI DOLCI PENSIERI...

WHITE CHOCOLATE MOUSSE passion fruit réduction	euro 8.5
 DARK CHOCOLATE GANACHE raspberries puree	euro 8.5
SEMIFREDDO TIRAMISÙ coffee cream	euro 8.5
 COCOA TARTLET mascarpone cream, rum flavored marron glaces	euro 8.5
 PANNA COTTA nugat, orange reduction	euro 8.5
CRUNCHY PUFF PASTRY caramelised pear, eggnog	euro 8.5

ALL DESSERTS ARE HOME MADE

...AND THEIR COMPANION

Cremovo Marsala fine Arini	euro 6
Vino alla mandorla	euro 6
Moscato Spumante Le Corne	euro 6
Zibibbo Arini con i cantucci fatti in casa	euro 6
Special liqueurs ancient recipe	euro 6

THE GOLDEN GLASSES.....

WHITE...

Prosecco DOC Extra dry Belstar	euro 5
Berlucchi 61 Franciacorta Extra Brut	euro 7.5
Valcalepio Bianco Il Calepino	euro 5
Le Corne Chardonnay Biologico	euro 6
Sauvignon Blanc Vette di San Leonardo	euro 6.5
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 7.5
M.A.S. "Il Calepino" Merlot in purezza	euro 7.5
Valpolicella Superiore Campofiorin Masi	euro 6.5
Barolo Massolino	euro 9
Brunello di Montalcino Greppone Mazzi Ruffino	euro 10.5

“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

IPA 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