

STARTERS

-  **EGG** [eat local](#)
cheese fondue, black truffle, polenta euro 13
- PARMESAN CHEESECAKE**
homemade pork, pistachios, marinated onion in raspberry sauce euro 14
- PARMESAN CHEESECAKE**
smoked cow ham, red peppers cream euro 14
-  **WILD SALMON . . . TARTLET**
milk cream, homemade mixed vegetables, bergamot emulsion euro 14
-   **FLUFFY EGG**
thyme, smoked aubergine euro 13
-   **CRUNCHY POLENTA SLICE**
flavoured rosemary salame paste, zola blue cheese, caramelised onion euro 13

FIRST COURSES


- HOME MADE CASONCELLI** [eat local](#)
butter, crispy bacon euro 20
-  **PORCINI TAGLIATELLE . . . fresh pasta with Buckwheat flour**
oak moss, cocoa crumble euro 19
-  **LEMON RISOTTO**
purple shrimp tartare euro 21
- BUFFALO MOZZARELLA STUFFED RAVIOLI**
tomato emulsion, anchovies, 3 versions of capers euro 19
-  **DECONSTRUCTED GREEN LASAGNA . . .fresh pasta**
coconut and curry sauce, seasonal vegetables, grapefruit oil euro 19

MAIN COURSES

 **POLENTA FROM BERGAMO** eat local
cheese fondue, mushrooms euro 16

 **BERGAMO SAUSAGE HAMBURGER**
polenta, spinaches, cheese fondue, crispy bacon, caramelized
onion, our smoked BBQ eat local euro 18

  **HOMEMADE MARINATED BEEF CARPACCIO**
burrata cheese cream, melon, seasonal vegetables euro 21

  **FRENCH DUCK AROUND THE WORLD**
rare duck breast,, terrine, American potato,
Thai sweet and sour seasoning euro 25

 **MARINATED “RED KING” SALMON** (the wagyu of the salmons!)
rainbow turnip millefeuille, crème fraiche, dill euro 25

  **ROASTED OCTOPUS**
chlorophyll flavoured potatoes, violet, passion fruit, rosemary,
yuzu, pistachios drops euro 24

  **MIXED VEGETABLES**
fruits, goat cheese, ginger essence euro 22

 **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 reduction	euro 8.5
 DARK CHOCOLATE GANACHE raspberries puree	euro 8.5
SEMIFREDDO TIRAMISÙ coffee cream	euro 8.5
 TARTE TATIN lavender ice cream	euro 8.5
 MATCHA TEA PANNA COTTA white chocolate puffed rice	euro 8.5
DARK CHOCOLATE SOUFFLEE salted caramel filling, tobacco flavoured crumble	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

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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