

STARTERS

 EGG <small>eat local</small>	
cheese fondue, black truffle, polenta	euro 13
PARMESAN CHEESECAKE	
smoked cow ham, homemade jam	euro 14
DARK COCOA TARTLET	
homemade marinated pork, livers in rum, goat cheese, almonds	euro 14
 FLUFFY EGG	
pumpkin, zola blue cheese, crunchy parmesan cheese bit	euro 14
 CRUNCHY POLENTA SLICE	
red salad in saor, caramelized goat cheese	euro 13
PANETTONE	
pork sausage, eggnog	euro 14

FIRST COURSES

HOME MADE CASONCELLI <small>eat local</small>	
butter, crispy bacon	euro 16
PORCINI MALTAGLIATI . . fresh pasta with Buckwheat flour	
dark cocoa crumble	euro 20
 LEMON RISOTTO	
purple shrimp tartare	euro 21
 PUMPKIN RISOTTO	
Bergamo giant sheep tartare, rosemary drops, mustard chestnuts	euro 21
TALEGGIO CHEESE POLENTA STUFFED RAVIOLI	
beef stew	euro 20

MAIN COURSES

-  **POLENTA FROM BERGAMO** [eat local](#)
cheese fondue, mushrooms euro 16
-  **BERGAMO SAUSAGE HAMBURGER**
polenta, cheese fondue, crispy bacon, caramelized
onion, our smoked BBQ [eat local](#) euro 18
-  **HOMEMADE MARINATED BEEF CARPACCIO**
pumpkin, ginger, spinach nest, candied chestnuts euro 21
-  **FRENCH DUCK AROUND THE WORLD**
rare duck breast, terrine, American potato,
Thai sweet and sour seasoning euro 25
-  **SMOKED COD CHUNK**
crunchy fennel and its cream, old style mustard caviar euro 23
-  **BERGAMO STYLE TRIPE**
with vegetables euro 20
-   **THE BERGAMO GIANT SHEEP**
slow cooked, potato cream euro 23
-  **MIXED VEGETABLES**
goat cheese, ginger essence euro 20

MASSIMO BALDUZZI AGRICULTURAL COMPANY



Massimo Balduzzi was born and raised in Clusone, in the beating heart of the upper Seriana Valley. His experience as a shepherd began with a goat given to him by an aunt, almost as a joke, at his First Communion. Today, just thirty years old, Massimo runs the farm, which bears his name, with dedication and passion. “I love my animals, i take care of them as if they were my children. |...| The selection animals to be butchered is a sacrifice for the well-being of the rest of the flock.” cit. Massimo Balduzzi

 Gluten-free dish, paying attention to your intolerances
We ask you 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 tobacco & rum	euro 8.5
TARTE TATIN lavender ice cream	euro 8.5
 PANNA COTTA sour cherries in sauce	euro 8.5
DARK CHOCOLATE SOUFFLEE salted caramel filling, almond 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
Moscato di Scanzo Viva Maria	euro 10

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
Merlot Vento Fermo Le Corne	euro 6.5
Valpolicella Superiore Campofiorin Masi	euro 6.5
Barbera d'Asti Marej Vaudanogaggie	euro 6
Brunello di Montalcino Greppone Mazzi Ruffino	euro 11.5


“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%



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