













## STARTERS

 ♥ EGG	
cheese fondue, black truffle, polenta	euro 13
PARMESAN CHEESECAKE	
wild salmon, bergamot	euro 14
PARMESAN CHEESECAKE	
smoked cow ham, dried tomato, caper flower	euro 14
♥ DARK COCOA TARTLET	
homemade pork fillet, rhum flavoured liver, goat cheese, almonds	euro 14
CANNOLO	
mortadella, goat cheese, pistachio emulsion	euro 13
 FLUFFY EGG	
asparagus & zola blue cheese	euro 14
 SARDINIAN BREAD MILLEFEUILLE	
smoked tuna carpaccio, mango emulsion & homemade vinaigrette vegetables	euro 14

## FIRST COURSES

♥ HOME MADE CASONCELLI <a href="#">eat local</a>	
butter, crispy bacon	euro 16
♥ PORCINI MALTAGLIATI. . . fresh pasta with Buckwheat flour	
dark cocoa crumble	euro 20
♥ TALEGGIO CHEESE STUFFED RAVIOLI	
beetroot cream, smoked crumble	euro 20
  LEMON RISOTTO	
purple shrimp tartare	euro 22
 WILD CARROT RISOTTO	
spring vegetables	euro 19

## MAIN COURSES

-  **POLENTA FROM BERGAMO**  
cheese fondue, mushrooms euro 16
-   **THE BERGAMO GIANT SHEEP**  
slow cooked, potato cream euro 22
-   **? FRENCH DUCK AROUND THE WORLD**  
rare duck breast, terrine, American potato,  
Thai sweet and sour seasoning euro 25
-   **? DEER RIB**  
roasted pumpkin, clotted cream, wild blueberry jam euro 25
-   **? ROASTED OCTOPUS**  
chlorophille flavoured potatoes, mixed emulsions euro 23
-   **? HOMEMADE MARINATED BEEF CARPACCIO**  
spinach rest, goat cheese, asparaguses, yuzu euro 21
-  **MIXED VEGETABLES**  
goat cheese, ginger essence euro 19

 Traditional Bergamo dish

 Gluten-free dish, paying attention to your intolerances

 Lactose-free dish



 ? Lactose-free dish on request

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
 PANNA COTTA pistachio, dark chocolate disk	euro 8.5
DARK CHOCOLATE SOUFFLEE salted caramel filling, almond crumble	euro 8.5
TARTE TATIN lavender ice cream	euro 8.5
MERINGUE ginger, matcha tea	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
Chianti Classico Riserva Ducale Ruffino	euro 6.5

“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%

€ 7

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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%

€ 7