

STARTERS

♥ EGG

Cheese fondue, black truffle, polenta euro 13

FOIE GRAS

Pan brioche, tomatoes mustard, red berries euro 17

PARMESAN CHEESECAKE

Homemade marinated pork ham, figs in mustard euro 14

PARMESAN CHEESECAKE

Chlorophyll cream, vegetables from our garden euro 14

♥ PUFF PASTRY

Cow's ham, Berghemblue mousse (Bergamo blue cheese) euro 14

WILD SALMON TARTELET

Robiola cheese, bergamot emulsion euro 15

FIRST COUSES

♥HOMEMADE CASONCELLI

Buter, crispy bacon euro 16

♥PORCINI MALTAGLIATI. . . fresh pasta with Buckwheat flour

Dark cocoa crumble euro 20

♥HOMEMADE TALEGGIO CHEESE STUFFED RAVIOLI

Roasted cheek euro 23

♥ RISOTTO WITH GIANT BERGAMO SHEEP

Vento Fermo Merlot reduction, red berries, sage emulsion and powder euro 23

LEMON RISOTTO

Violet prawn tartare euro 24

♥HOMEMADE GNOCCHI

Pumpkin, blue cheese, amaretto crumble, coffee powder euro 22

MAIN COURSES

POLENTA FROM BERGAMO

Taleggio cheese fondue , mushrooms

euro 16

THE BERGAMO GIANT SHEEP

Slow cooked, polenta

euro 22

? FRENCH DUCK FOIE GRAS MOUSSE WITH COGNAC

Rare duck breast, merican potatos, Thai sweet and sour seasoning

euro 26

?DEER RIB

Pumpkin, creme fraiche, red fruits

euro 25

? SMOKED BLACK ANGUS CARPACCIO

Mustared pears, glazed chestnuts, goat cheese with aromatic herbs

euro 21

? ROASTED OCTOPUS

Clorophille flavouret potatoes, mixed emulsions

euro 24

? MIXED VEGATABLES

Goat cheese, ginger essenze

euro 20

 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/

MY SWEET THOUGHTS

CROSTATINA PIE

Cold eggnog, pear poached in red wine

euro 8,5

DARK CHOCOLATE SOUFFLEE

salted caramel filling, saffron ice cream

euro 8,5

PANNA COTTA

Pistachio, dark chocolate disk

euro 8,5

DARK CHOCOLATE GANACHE

Raspberries puree

euro 8,5

TIRAMISU' SEMIFREDDO

Coffee reduction

euro 8,5

ALL DESSERTS ARE HOME MADE

...AND THEIR COMPANION

Cremovo Marsala fine Arini

euro 6,5

Vino alla mandorla

euro 6,5

Moscato Spumante Le Corne

euro 6,5

Zibibbo Arini con i cantucci fatti in casa

euro 6,5

Special liqueurs ancient recipe

euro 6,5

Moscato di Scanzo Viva Maria

euro 10

THE GOLDEN GLASSES.....

WHITE...

Prosecco DOC Extra dry Belstar	euro 6
Berlucchi 6l Franciacorta Extra Brut	euro 8,5
Valcalepio Bianco Il Calepino	euro 5,5
Le Corne Chardonnay Biologico	euro 6,5
Sauvignon Blanc Vette di San Leonardo	euro 7
Gewurztraminer Elena Walch	euro 7,5
Rose' di Primitivo del Salento Cantina San Marzano	euro 6,5

RED...

Valcalepio Rosso Il Calepino	euro 5,5
Kalos "Il Calepino" Cabernet Sauvignon in purezza	euro 8
Merlot Vento Fermo Le Corne	euro 7
Valpolicella Superiore Campofiorin Masi	euro 7,5
Chianti Classico Riserva Castello di Ama	euro 8
Barolo Massolino	euro 10
Brunello di Montalcino Villa Poggio Salvi	euro 11

“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



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%

€ 7