

STARTERS



♥EGG

Cheese fondue, black truffle, polenta

euro 13

PARMESAN CHEESECAKE Homemade pork ham,
dry tomatoes, crunchy parmesan cheese

euro 14

CHEESECAKE

Wild Salom, guacamole, yuzu citrus fruit

euro 14

FOIE GRAS

Pan brioche, tomatoes mustard, red berries

euro 17

PUFF PASTRY

Scarola salad, goat cheese, honey BBQ, crispy bacon

euro 14



♥CRUNCHY POLENTA SLICE

Barbecued sausage, blue cheese, old style mustard

euro 14

FIRST COUSES

♥HOMEMADE CASONCELLI

Buter, crispy bacon

euro 16

♥PORCINI MALTAGLIATI. . . fresh pasta with Buckwheat flour

Dark cocoa crumble

euro 21



♥RISOTTO WITH GIANT BERGAMO SHEEP

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

euro 23



♥LEMON RISOTTO

Violet prawn tartare

euro 24

BURRATA CHEESE STUFFED RAVIOLI

Peas cream, anchovies crumble

euro 21

GREEN BROKEN DOWN LASAGNE

Mortadella, pistachio, taleggio cheese fondue

euro 21

MAIN COURSES

- ♥ POLENTA FROM BERGAMO
Taleggio cheese fondue , mushrooms euro 17
- ♥ THE BERGAMO GIANT SHEEP
Slow cooked, polenta euro 22
- 🚫? FRENCH DUCK COGNAC FLAVOURED MOUSSE
Pink breast, sweet potato, Thai sweet and sou euro 26
- ♥ 🚫? SARDINIAN STUFFED QUAIL
Taragna polenta with cheeses euro 23
- ♥ 🚫 DEER TARTARE
Ratatouille, rosemary emulsion, sour cheerries 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

 LEMON FLAVOURED SOFT SHORTBREAD yuzu, meringue	euro 8,5
 CARAMELISED HAZELNUT BRITTLE Fondente, zabaione dark chocolate, eggnog	euro 8,5
DARK CHOCOLATE SOUFFLE' salted caramel filling, saffron ice cream	euro 8,5
TIRAMISU' SEMIFREDDO Coffee reduction	euro 8,5
WHITE CHOCOLATE MOUSSE Passion fruit	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 61 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...
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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