

STARTERS

Castel Merlo charcuterie board

Selection of traditional cured meats from the local valleys, pickled gherkins and shavings of Grana Padano DOP



Brut

€

18

Traditional tongue 8-9

Bergamo-style cured beef tongue served with our homemade mostarda

Rubra

18

Capon in carpione 4-12

Shredded capon marinated in vinegar, pomegranate seeds and purple cabbage

Lapis Rosa

14

Autumn savoury tart 1-3-7

Shortcrust pastry with aged local valley cheese mousse, tangy fig chutney and black truffle

Nature

16

Golden-fried bertagni and polenta 1-4

Golden-fried salted cod, served with soft white polenta

Rosé

14

Colourful caprese salad 7

Buffalo mozzarella, baby mozzarella, assorted tomatoes and cherry tomatoes

Argenteus

16

FIRST COURSES

Scarpinòcc di Parre 1-3-7

Homemade Scarpinòcc with butter and sage, served with Grana Padano DOP mousse

Petra

16

Carnaroli risotto with Formai de Mut 7

Risotto with nettles, Formai de Mut DOP traditional cheese and sweetbreads in beurre noisette

Nature

18

Cocoa foiade 1-3-7-9-12

Artisanal bitter cocoa pasta with slow cooked pulled wild boar ragù

Rubra

16

Chestnut tagliatelle with Iseo lake sardine 1-3-4-7

Chestnut flour tagliatelle with dried sardine, beurre noisette and crispy orange bread

Argenteus

16

Fresh products are subjected to blast chilling to guarantee quality and safety, in accordance with EC Reg. 852/04 and E Reg. 853/04. Some dishes may contain ingredients that cause allergic or food intolerance reactions. Please inform the staff about every special needs.

1. Cereals, Gluten - 2. Crustacea - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soy - 7. Milk, Lactose - 8. Nuts - 9. Celery - 10. Mustard
11. Sesame seeds - 12. Sulfites - 13. Lupines - 14. Mollusks



MAIN COURSES

		€
Braised veal cheek with Lapis Rubra 9-12 Veal cheek braised in our red wine, served with polenta taragna	<i>Aeternus</i>	20
Pike stewed with smoked potato purée 4-7-12 Pike in a traditional stew, served with beechwood-smoked potato purée	<i>Argenteus</i>	24
Almond-crusted trout 1-3-8 Crispy trout fillet with almonds, porcini mushroom cream, chives and sautéed pioppini mushrooms	<i>Brut</i>	24
Pumpkin and taleggio flan 3-7-9-12 Soft pumpkin flan with Milanese-style braised Savoy cabbage, Taleggio DOP cream and toasted walnuts	<i>Petra</i>	22
Sliced beef steak Grilled sliced beef steak served with Maldon Sea salt and rosemary-roasted potatoes	<i>Aeternus</i>	26

DESSERTS

Traditional Italian Tiramisù 1-3-7 Classic tiramisù served in a slice and dusted with unsweetened cocoa		7
Pumpkin bavares and moscato wine bavarian 1-3-7-12 Pumpkin and white chocolate bavarian with cocoa crumble and Moscato wine reduction	<i>Moscato</i>	8
Warm chocolate fondant 1-3-7 Dark chocolate fondant with a molten centre, served with fiordilatte gelato	<i>Amaro S. Pellegrino</i>	8
Inverted cappuccino 3-7 Almond dacquoise, coffee gelato and milk foam		8
A taste of cheeses from our pastures 7-12	<i>Brut</i>	16

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