

Appetizers

- Giardiniera - Artichokes in oil - Sweet and sour onions 8,00 €
- Bagòss Cheese Grilled 9,00 €
with Polenta and Jam of Pears and Saffron of Sebino
- Camuno Cheese Grilled 6,50 €
Mixed Salami of the House 11,50 €
- Selection of local cheeses 11,50 €
- The Polentine* of House "Commedia" 15,00 €
- Ham Selection 21,00 €
of Cervo, Capriolo and Wild boar served with Giardiniera
- Beef Tartare with Misticanza 16,50 €
with Champignon Mushrooms, Truffle Flakes and Egg
- Polenta terrine with lard and Gorgonzola 7,00 €

First Course

- Pestöm e Bagoss cheese Risotto 11,00 €
- Casoncelli from Zucca with Butter and Sage 9,00 €
- Meat Casoncelli with Butter and Sage 9,00 €
hand made
- Brescian-Style Tripe 9,50 €
- Pappardelle al Salmì di * of Deer 11,50 €
- Malfatti with Bagòss, Butter and Sage 9,50 €
- Tagliatelle with Porcini Mushrooms and Truffle 12,00 €
- Tagliatelle al * Codfish 9,00 €

le Insalatone

- Pentolaccia 9,00 €
Green salad, rocket, cherry tomatoes, corn,
Grana Padano flakes and Barbecued Chicken Breast
- Pentolina 8,50 €
Green Salad, Rocket, Olives, Tuna, Corn,
Grilled Zucchini and Grana Padano Flakes
- Braciona 9,50 €
Green Salad, Tomatoes, Carrots, Rocket, Corn,
Beef slices with Irons and Tasty Nostrano cheese

... Eat well, to feel good...

Second Course

- Overcooked * Donkey con Polenta 15,00 €
- Braised Beef with Polenta 13,00 €
- Ribs with cabbage 12,50 €
- Wild Boar Stew * 14,50 €
with Polenta
- Codfish In Wet with Polenta 17,00 €
- Beef with Rovato oil 14,00 €
with Polenta

Side Dishes

- Beans and Onions 3,50 €
- French Fries* or Potato Croquette* 3,50 €
- Big Grilled Vegetables 6,00 €
- *Catalogna sautéed in cooking pan 3,50 €
- Mixed Salad 3,50 €

Grilled Selection

Meat specialties carefully selected for you,
from our embers directly on your plate.

- Grilled Beef Fillet 21,00 €
with crispy bacon
- Grilled Fiorentina of Mazurya 5,00 €
- Grilled Fiorentina Horse 5,00 €
all'etto
- Grilled Sliced Beef 17,50 €
with mixed salad and truffle flakes
- Grilled Rib of Barbina Franciacortina 20,00 €
400/450gr
- Grilled Rib of Black Baltic "Sashi" (Finland) 30,00 €
400/450gr
- Sliced foal 17,50 €
with rocket and parmesan flakes

House Dessert

- Chantilly Cream 5,50 €
with strawberries
- Millefoglie 5,50 €
with Chantilly Cream and berries
- Tiramisù with pistachio 5,50 €
- Tiramigiù 5,50 €
with hazelnut meringue and Grand Marnier cream
- La Mora 5,50 €
with Chantilly cream, Meringue and Blackberry Puree
- Lemon sorbet 3,50 €

Drinks

Water

- Sparkling / Mineral Water 50cl 1,70 €
- Sparkling / Mineral Water 75cl 2,20 €
- Canned Drinks (Check Label) 3,00 €

CocaCola - CocaCola Light - CocaCola Zero - Fanta
Sprite - The Pesca/Limone - Acqua Tonica

- Beer "Check out our Beer List"
- Wine "Check out our wine list"

Caffe & more

- Coffee Espresso 1,30 €
- Coffee Espresso Decaffeinated - Barley - Ginseng 1,50 €
- Coffee with Spirits 1,80 €
- Limoncello - Liquirizia - Mirto 2,50 €
- Spirits & Grappa 3,00 €
- Whisky & More 4,00 €

COVERED CHARGE 2.00€

*The product / ingredient could be frozen and / or frozen at the origin.

• The product / ingredient may contain allergens, please consult the list,
or ask the dining room staff.