Starters

Selection of local cured meats
served with dried tomatoes, artichokes and gnocco fritto
14.00

Taleggio fried rolls *
glazed with honey
14.00

Pumpkin and Grana Flan
with taleggio fondue, amaretti and rosemary
14.00

Vegetarian platter
(Grilled scamorza, carrots tart, zucchini salty pie
with caprino fondue, mixed grilled vegetables)
16.00

Red prawn carpaccio
with burrata stracciatella and orange dressing
23.00

First courses

Casoncelli alla bergamasca (typical pasta from Bergamo, with meat)
16.00

Risotto Carnaroli with porcini mushrooms
16.00

Scarpinocc di parre (pasta with Grana Padano inside)
17.00

Spaghettoni with yellow datterini tomato cream and burrata, with red prawns
19.00

Spaghetti di Gragnano sautéed with bottarga of amberjack fish,
chopped pistachios and dried tomatoes
18.00

Schiaffoni pasta with “Campisi” red tuna and dried tomatoes
17.00

Service 4.00

Second courses

"Polenta" with Gorgonzola cream cheese and Cantabrian anchioves
18.00

Grilled classic beef with rucola and rustic potatoes
19.00

Irish beef tenderloin with green pepper and mustard
24.00

Beef tenderloin with grilled vegetables
24.00

Royal Hamburger with rustic potatoes
(Black angus, cheddar, tomato, salad, ketchup, bacon and caramelized onions)
18.00

Beef and ricotta meatballs in tomato sauce, served on polenta
22.00

Carpaccio Tris
Carpaccio Tris of swordfish, salmon and tuna
served with carasau bread and fennel and orange salad
25.00

Sides

Friggitelli pepperoni, spanish style

Mixed grilled vegetables

Rustic potatoes or French fries*

Gnocco fritto

Mixed salad

6.00

gluten free vegetarian

Le Scrocchiarelle – Gourmet pizza

The high-water content in the Scrocchiarella dough makes it possible to obtain an extremely light focaccia with a crunchy and crumbly consistency given by the soft wheat flour, the natural yeast of beer and high quality final fillings.
No changes requests to Scrocchiarelle*, thanks.
Wholemeal dough + 1,50 euro

Italiana

Prosciutto crudo (a type of ham), Bufala DOP,
pachino tomatoes, salad and
EVO oil emulsion
(all ingredients will be put on scrocchiarella after cooking)
16.00

Mediterranea

Anchovies, taggiasche olives, capers, dried tomatoes,
perline of mozzarella and Genoese pesto
16.00

Bolognese

Mortadella with pistacchi DOP, stracciatella of bufala, pistacchi cream
mixed salad and yellow little tomateos
(all ingredients will be put on scrocchiarella after cooking)
17.00

Norvegese

Smoked salmon, Philadelphia, dried tomatoes and bufala
17.00

Trentina

Wholemeal rye dough, salad, stracciatella of burrata,
trentino' speck DOP, caprino cheese, walnuts emulsion & little yellow tomatoes
(all ingredients will be put on scrocchiarella after cooking)
18.00

Service 4.00

*In case of unavailability of fresh raw materials, frozen products may be used.