

STARTERS

 CRUNCHY POLENTA SLICE sausage hamburger, taleggio cheese, caramelized onions eat local	euro 9.5
 CRUNCHY POLENTA SLICE salted caramel crusted ham, goat cheese, egg yolk	euro 9.5
 CRUNCHY POLENTA SLICE ash flavoured goat cheese, Treviso salad	euro 9.5
 EGG eat local cheese fondue, black truffle	euro 11
 ITALIAN GRAN CURED MEATS our vegetables in olive oil	euro 18
PARMESAN CHEESECAKE cow ham, candied pear	euro 12
PARMESAN CHEESECAKE marinated pork, pumpkin	euro 12

FIRST COURSES

CASONCELLI eat local Butter, crispy bacon	euro 14
PORCINI TAGLIATELLE . . . fresh pasta mushrooms, cocoa powder, Grana Padano scales	euro 16
 RISOTTO rabbit livers, leeks cream	euro 15
RAVIOLI Taleggio cheese, pears	euro 15
SPAGHETTI . . . fresh pasta Bergamo giant sheep bolognese sauce	euro 15

MAIN COURSES

 POLENTA FROM BERGAMO <small>eat local</small>	euro 14
Cheese fondue, mushrooms	
 POLENTA TARAGNA <small>eat local</small>	euro 12
buckwheat polenta, Branzi cheese, butter	
 POLENTA TARAGNA WITH MUSHROOMS <small>eat local</small>	euro 16
buckwheat polenta, Branzi cheese, butter, mushrooms	
 PORK FILLET <small>eat local</small>	euro 19
polenta, old-style mustard	
 SLIGHTLY BURNT DEER TARTARE	euro 18
crunchy spinaches, season's vegetable	
 HORSE TARTARE	euro 17
artichokes in olive oil, Grana Padano cheese	
 MIXED VEGETABLES	euro 16
goat cheese	
 PORK SHANK	euro 19
potatoes purée, vanilla	
 DUCK BREAST	euro 22
foie gras terrine	
 ARTISANAL PORK TROTTER	euro 18
mashed potato, pumpkin mustard	

 We ask you to specify any allergies/intolerances to any ingredient

 Gluten-free dish, paying attention to your intolerances

COUVERT PER PERSON € 4,00

MICROFILTERED WATER € 2,00

(as declared by the Ministry Decree n° 181/23.06.03)

MY SWEET THOUGHTS....

COLD TIRAMISÙ

hot coffee cream

euro 7.5

WHITE CHOCOLATE MOUSSE

passion fruit

euro 7.5

WARM TART

cardamom flavoured apples, eggnog

euro 7.5

DARK CHOCOLATE GANACHE

raspberries coulis

euro 7.5

ALL DESSERTS ARE HOMEMADE

...AND THEIR COMPANION

Cremovo Marsala fine Arini

euro 5

Vino alla mandorla

euro 6

Moscato d'Asti

euro 5

Zibibbo Arini with homemade cantucci

euro 6

Sherry Pedro Ximenez

euro 6

THE GOLDEN GLASSES.....

WHITE...

Prosecco DOC Extra dry Belstar	euro 5
Berlucchi 61 Franciacorta Brut	euro 7
Sauvignon Blanc Vette di San Leonardo 2018	euro 5.5
Valcalepio Bianco 2018	euro 4.5
Gewurztraminer Elena Walch 2018	euro 6
Bellavista Uccellanda 2013	euro 8
Pinot grigio Klaus Lentschp 2017	euro 5

RED...


Valcalepio Rosso 2016	euro 4.5
Kalos "Il Calepino" 2015 Cabernet Ris. in purezza	euro 6.5
M.A.S. "Il Calepino" 2015 Merlot Ris. in purezza	euro 6.5
Valpolicella Superiore Campofiorin Masi 2015	euro 6
Brunello di Montalcino Greppone Mazzi Ruffino 2013	euro 8
Barbera d'Alba Massolino 2018	euro 5
Rose' di Primitivo del Salento Cantina San Marzano	euro 5

“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

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%

€ 6.00



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%

Euro 6,00