

STARTERS

PARMESAN CHEESECAKE

wild salmon, yuzu marinated peaches euro 12

PARMESAN CHEESECAKE

cow ham, tomatoes, lemon confit euro 12

CRUNCHY POLENTA SLICE

sausage hamburger, taleggio cheese, caramelized onions [eat local](#) euro 10

CRUNCHY POLENTA SLICE

salted caramel crusted ham, goat cheese, egg yolk euro 10

EGG [eat local](#)

cheese fondue, black truffle euro 11

CHARRED EGGPLANTS,

goat cheese, black truffle euro 11

TARTLET

liver paté, marinated pork, edible flowers euro 11

FIRST COURSES

CASONCELLI [eat local](#)

Butter, crispy bacon euro 14

PORCINI TAGLIATELLE . . . fresh pasta

mushrooms, cocoa powder, Grana Padano scales euro 16

SPAGHETTI . . . fresh pasta

sheep bolognese sauce as it used to be made euro 15

RICOTTA STUFFED RAVIOLI

basil cream, crunchy cuttlefish euro 15

RISOTTO WITH BURRATA CHEESE

tomato réduction, capers, anchovies, bergamot euro 15

MAIN COURSES

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|  POLENTA FROM BERGAMO <small>eat local</small> | |
| Cheese fondue, mushrooms | euro 14 |
|  SLIGHTLY BURNT DEER TARTARE | |
| crunchy spinaches, mixed vegetable | euro 18 |
|  HORSE TARTARE | |
| artichokes in olive oil, ginger flavored emulsion | euro 17 |
|  DUCK, DUCK, DUCK | |
| rare duck breast, foie gras terrine, smoked breast | euro 22 |
|  PORK RIBS BBQ SAUCE | |
| smoked potatoes | euro 19 |
|  PHEASANT BREAST | |
| tobacco & rum, crunchy polenta slice | euro 19 |
|  ROASTED OCTOPUS | |
| potatoes butter and rosemary | euro 20 |
|  MIXED VEGETABLES | |
| edible flowers, fruits, goat cheese | euro 16 |

 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....

WHITE CHOCOLATE MOUSSE

passion fruit réduction

euro 7.5

DARK CHOCOLATE GANACHE

raspberries purée

euro 7.5

COLD TIRAMISÙ

hot coffee cream

euro 7.5

LEMON CURD SEMIFREDDO

gin & tonic marinated peaches

euro 7.5

FROZEN TORRONE

tobacco & rum

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...

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|--|----------|
| Prosecco DOC Extra dry Belstar | euro 5 |
| Berlucchi 6l 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 |
| Rose' di Primitivo del Salento Cantina San Marzano | euro 5 |


RED...


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|---|----------|
| 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 2017 | euro 6 |
| Brancaia TRE Rosso Toscana 2018 | euro 6 |
| Dolcetto d'Alba Luigi Oddero 2020 | 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%



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%

ASIA

Blanche

A beer brewed with unmalted wheat and oats which gives its characteristic glaze. What distinguishes this beer from the others is the original use of citrus fruits and oriental spices which gift a unique aromatic complexity.

Alc. Vol. 5%

MODRIKI

India Pale Lager

An intensely hoppy and refreshing beer. With strong notes from tropical fruits, pineapple and papaya. While tasting, a citrusy note from the tangerine prevails and its dry finale facilitates its drinking.

Alc. Vol. 6%

€ 6,50