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LET'S START

Organic Leghorn egg in cooking pot, Parmigiano Reggiano PDO fondue,
hazelnuts € 16

Raw red prawns * from Mazara served with guacamole cream and crunch cuttlefish
€ 24

Homemade smoked turbot **, radishes fermented, carasau bread with mayonnaise
with miso and citrus € 23

Iberian Paleta ham, with brioche bread and POTAintingolo € 18

Brioche bread with cantabrian anchovies and Straciatella cheese € 12

CONTINUE

Spaghetti Paolo Petrilli with tomato and basil sauce € 18

Casoncelli of the Bergamo tradition, butter, sauge and bacon € 24

Green Tagliatelle, with ragù meat sauce € 23

Dinner Cover "the beauty" € 5

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WHAT COMES NEXT

Rosalba's favorite meatballs with tomato sauce and polenta € 22
Fassona tartare with raspadura cheese, chicory and balsamic vinegar € 24
Overcooked beef cheek, with polenta €30

NEXT TO

Field vegetables, Taggiasca olives, tomatoes buckets € 8
Green beans, olive oil and lemon € 8
Herb-scented baked potatoes € 8
Lattuga salad €8
Polenta with cheese € 12

WE CLOSE

Lemon Sorbet € 6
Chantilly cylinder, on sponge cake disc with wild strawberries €10
POTAFIORI chocolate cake with pistachios Bronte € 12
Hot raspberries * with fiordilatte ice cream € 8
Tiramisu € 9
Coffee granita, brioche, hand-whipped cream € 10

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BITES

Pizzetta POTAFIORI € 3

Salami from Mantova € 6

Pecorino cheese with marmelades € 12