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LET'S START

Frisa bread with Eggplant caponata salad

€ 14

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

Fassona tartare with raspadura cheese, fennel, rucola and balsamic vinegar € 16

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

€ 24

Iberian Paleta ham, with brioche bread and POTAintingolo

€ 18

CONTINUE

Spaghetti Paolo Petrilli with tomato and basil sauce € 18

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

Plin Ravioli, butter and sage € 22

Orecchiette with Bolognese ragù € 23

Eggplant Parmigiana with scamorza cheese € 20

Dinner Cover "the beauty" € 5

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WHAT COMES NEXT

Rosalba's favorite meatballs with tomato sauce and polenta € 22
Overcooked beef cheek, with polenta €30
Angus sirloin and potatoes € 29
Fish of the day, potatoes olive, yellow tomato and caper € 32
Octopus glazed with red wine, crunchy bacon, burrata stracciatella € 30

NEXT TO

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

WE CLOSE

Lemon Sorbet € 6
POTAFIORI grapefruit cake with fiordilatte ice cream € 9
Hot raspberries * with fiordilatte ice cream € 8
Tiramisu € 9
Polenta and chocolate € 9

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BITES

Salami from Mantova € 6

Pecorino cheese with marmelades € 12