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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

Fried artichokes and calamari, with bergamot mayo and persil oil €18

## CONTINUE

Spaghetti Paolo Petrilli with tomato and basil sauce € 18

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

Fusilloni Nerano sauce (zucchini and provolone chilli cheese) € 22

Eggplant Parmigiana with scamorza cheese € 20

Vegeterian Onion Soup with scamorza cheese and toasted bread € 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, pumpkin mole (spicy), potato millefeuille  
and cocoa gru  €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  
Pistachio Creme Brul e €10  
Hot raspberries \* with fiordilatte ice cream € 8  
Tiramisu € 9  
Polenta and chocolate € 9  
Pumpkin Cake with pine nuts and whipped cream € 12

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## **BITES**

Salami from Mantova € 8

Pecorino cheese with marmelades € 12

Pan Brioche, burrata cheese and anchovies € 12