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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 puntarelle and bergamot zest € 16

Raw amberjack, mandarin, sake and turnips bittersweet € 24

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

## **CONTINUE**

Spaghetti Paolo Petrilli with tomato and basil sauce € 18

Casoncelli of the Bergamo tradition, yellow tomato sauce, white ragu € 24

Dripping of Potato Gnocchetti with mussels, calamari and squid ink € 24

Eggplant Parmigiana with spicy provolone cheese € 20

Vegetarian Onion Soup with cheese and toasted bread € 20

Occhi di Lupo Paolo Petrilli, eggplant sauce, Stracciatella cheese, olive crumble € 24

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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 grué € 30

Angus sirloin with celeriac puree and spring onion € 29

Octopus glazed with red wine, crunchy bacon, burrata stracciatella € 30

Amberjack baked in foil, porcini mushrooms, potatoes and olives  
Taggiasche € 32

## NEXT TO

Field vegetables, Taggiasca olives, tomatoes buckets € 8

Green beans, olive oil and lemon € 8

Herb-scented baked potatoes € 8

Polenta with cheese € 8

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## **WE CLOSE**

Lemon Sorbet € 6

Pistachio Creme Brulée € 10

Hot raspberries coulis with fiordilatte ice cream € 9

Tiramisù € 9

Polenta and chocolate € 9

Zuccotto, Bavarian chocolate dark chocolate, pistachio salted caramel,  
gianduia croustillant € 14

Mango semifreddo with nuts crumble and Maldon salt € 14

Dark chocolate bon bon with cream mounted € 5

## **BITES**

Salami from Mantova € 8

Pecorino cheese with jams € 12

Brioche bun, burrata cheese and anchovies € 12

Brioche bun with lardo and lemon mousse € 12

Dinner cover “the beauty” € 5