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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 and agretti € 16

Fassona tartare with Fassona tartare, white and green asparagus and medlars € 16

Raw amberjack, mandarin, sake and turnips bittersweet € 24

Fried artichokes and calamari, with bergamot mayo and parsley oil € 20

Fried prawns and rhubarb with hoppy mayo €22

LET'S CONTINUE

Spaghetti Paolo Petrilli with tomato and basil sauce € 18

Fusilli Nerano-style, zucchini sauce and spicy provolone cheese € 22

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

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

Paolo Petrilli linguine, prawn extract, kaffir lime and raw prawns €26

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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 with celeriac puree and red cabbage remoulade € 29

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

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

Baby lettuce, hazelnuts and coriander €22

ON THE SIDE

Field vegetables, Taggiasca olives, sun-dried tomatoes € 8

Green beans, olive oil and lemon € 8

Agretti, 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 Potafiori, dark chocolate Bavarian, pistachio salted caramel,
gianduia croustillant € 14

Mango semifreddo with walnut crumble and Maldon salt € 14

Dark chocolate bon bon with whipped cream € 5

BITES

Salami from Mantova € 8

Sardinian Pecorino cheese with jams € 12

Brioche bun, burrata cheese and Cantabrian anchovies € 12

Brioche bun with lard and lemon mousse € 12

Dinner cover “the beauty” € 5