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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 broccoli € 16

Fassona tartare, seasoned in the classic way with egg and mustard of Dijone,
burnt onion and bread flavored with almonds € 20

Raw amberjack, lemon oil, eggplant confit and eggplant powder € 20

Fried shrimps and cauliflower with salt flavored with habanero and paprika
mayo € 22

LET'S CONTINUE

Spaghetti Paolo Petrilli with tomato and basil sauce € 18

Pasta e patate (pasta with potatoes) parmesan fondue, basilic sauce and crispy
pork cheek € 20

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 and chili oil € 26

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WHAT COMES NEXT

Rosalba's favorite meatballs with tomato sauce and polenta with cheese € 22

Italian lamb chops, Treviso's radish and toasted pine nuts € 29

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

Catch of the day baked in foil with seasonal vegetables € 32

Ribs of beef CBT with Thai glazing, top of turnip AOP and grated horseradish
(recommended for 2) € 60 (Single portion) 32€

ON THE SIDE

Field vegetables, Taggiasca olives, sun-dried tomatoes € 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

Hot raspberries coulis with fiordilatte ice cream € 9

Tiramisù € 9

Polenta and chocolate € 9

Chocolate mousse, passion fruit gelée € 14

Pain perdu, candied loquats, Greek yoghurt and aniseed flavour € 14

Panna cotta with blueberries and violet € 10

BITES from

6.30 pm till 8.30 pm

Salami from Mantova € 8

Sardinian Pecorino cheese with jams € 12

Brioche bun, burrata cheese and Cantabrian anchovies € 12

Brioche bun with lard and fresh figues € 12

Dinner cover "the beauty" € 5