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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 grouper, verbena oil, oranges, chipotle sauce and red sauerkraut € 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

Chestnut tagliatelle with wild pork ragù and Castelmagno cheese € 25

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

Octopus glazed in red wine, crunchy bacon, burrata Stracciatella
and oil of Mizuna € 30

Hamachi amberjack filet, beetroot with Negroni, anurca apple puree in rose
osmosis, red turnip powder € 32

Italian lamb chops, Treviso's radish braised in red wine and
toasted chestnuts and oil of Muzina € 29

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

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

Pumpkin soup and oil of Mizuna € 20

ON THE SIDE

Field vegetables with 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

Dark chocolate mousse, passion fruit jelly and Pine nuts € 14

Cappuccino craquelin puff € 10

Basque pumpkin cheesecake and vanilla Chantilly € 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