

Taglieri

Tagliere di Nese Selection of cured meat and local cheese (cow and goat milk), rustic polenta, vegetables preserved in oil - €14,00

Piemontese Grilled vegetables with olive oil sauce, selt, pepper, fused cheese tomino and polenta - €12,00

Light Bresaola of Masanti, seasoned pork tenderloin, Ardesio's Ham, buffalo milk mozzarella and ricotta - €14,00

Bergamasco Polenta with grilled sausage, lard with herbs, bacon, selected salami, seasoned cheese Branzi 180gr, Taleggio and Strachitunt - €14,00

Rustico Smoked ham, grilled Magrera cheese, selected salami, polenta - €13,00

Vegetariano Grilled and steamed seasonal vegetables, local cheese, rustic polenta - €12,00

Valchiavenna Bresaola of Masanti, lard with herbs, polenta taragna - €14,00

Funghetto Polenta taragna with porcini mushrooms - €10,00

Orologio di formaggi Ring of cow and goat milk cheeses and *Agri di Valtorta** combined with marmalades and chestnut honey - €14,00

Di formaggi locali Selection of cheese: Formaggella, Branzi 180gg, Strachitunt, old style Stracchino, goat cheese - €9,00

Selezione Valseriana Schilpario pork shoulder, Ardesio Ham, Val di Scalve salami, polenta - €14,00

Di Ardesio Raw ham “Il Botto” with Grana Padano cheese shavings - €14,00 (*The hand cut ham price is 10,00€/100gr*)

Di Salumi e Formaggi (*of cheese and cured meats*) - €13,00

Alpino Salami, speck, brisaola, grilled cheese and polenta - €14,00

Tagliere Nazionale Raw ham, mortadella with pistachios, coppa, salami, cheese (cow and goat milk) - €14,0

Tagliere with goat milk cheese – LaVia Lattea cheese - €10,00

First Courses

Soupe of the day - €8,00

Casonsèi typical home made ravioli - €10,00

« *Oldfashioned* » **Casonsei** with butter and *formai de mùt* cheese - €10,00

Testaroli (*typical home made pasta*) with porcini mushrooms / oil and pecorino cheese / basil pesto - €11,00

Cavatelli (*typical home made pasta*) with tomato sauce, beef meatballs and salted sheep's milk ricotta - €10,00

Risotto with pumpkin, liquorice and spicy provolone cheese - €11,00

Risotto with porcini mushrooms - €11,00

Risotto with branzi cheese and beer - €11,00

Chicche (*type of gnocchi*) with beet and cream of taleggio cheese and pears - €10,00

Second Courses

Tagliata di scottona (*bovine female*) with raw spinach, Grana cheese and potatoes - €14,00

Mixed grill of selected meat with potatoes - €16,00

Grilled Beef tenderloin with artichokes cooked in olive oil, parsley and garlic - €18,00

Beef tenderloin larded with marsala and potato pie - €18,00

Marinated Ribs with potatoes and seasonal vegetables - €15,00

Braised Priest Hat (*braised beef*) with polenta taragna - €17,00

“ Go Bo Tep ” plate rib-eye beef steak (about 1kg) with grilled vegetables, Himalaya's rose salt, old style mustard and barbecue sauce - €31,00

Ciccio del Tagliere (rolled beef) with potatoes and ristic polenta - €13,00

Steamed Lamb Chops with chickpea meatballs - €16,00

Steak Tartare with candy onions - €18,00

Farmer Plate with polenta, eggs, taleggio cheese and salami - €10,00

Cotoletta di pollo (breaded chicken cutlet) with roast potatoes - €10,00

Chicken Paillard with grilled vegetables - €10,00

Rabbit Roulade with rustic polenta and seasonal vegetables - €14,00

Carpaccios

Bresaola de Masanti (*charcuterie salée et assaisonnée*) - €13,00

Lambeaux de cheval sur roquette et oignon de Tropea - €11,00

Longe de porc affinée avec artichauts à l'huile, noix et fromage grana - €9,00

Salades

Greek tomatoes, peppers, cucumbers, olives, onions, feta cheese - €9,00

Chicken rocket salad, Grana cheese shavings, balsamic and extra virgin olive oil - €9,00

Grana Cheese salad, Grana cheese shavings, walnuts and balsamic reduction - €8,00

Caprese tomatoes, mozzarella, basil - €8,00

Mishmash tuna and morsels of buffalo milk mozzarella - €8,00

Nordic roast potatoe croquette, smoked salmon and goat milk cheese - €12,00

Side Dishes

Mixed Salad - €4,00

Grilled Vegetables - €5,00

Steamed Vegetables - €4,00

Vegetable Ring - €7,00

Polenta taragna - €7,00

Rustic Polenta - €4,00

Porcini Mushrooms cooked in olive oil, parsley and garlic - €7,00

Beverage

Drinkable treated water sparkling or natural
(legislative decree n.181 the 03/06/23) $\frac{3}{4}$ a litre - €1,50

Drinks - €3,50

Liquor and local grappa - € 3,50

Coffe - €1,50

Liqueur Coffee - € 2,00

Ginseng Coffee - € 2,00

Infusions - €4,00

Wine, Hand Crafted Beer, Hard Liquors - € (voir la carte)

Tagliere di Nese Menu

Typical cured meat of Valseriana

Chicche (type of gnocchi) with beet and sauce of Taleggio cheese and pears

Rabbit Roulade with rustic polenta and seasonal vegetables

*Selection of cheese (Branzi, *Agri and Magrera=*

1/4 of Valcalepio wine, water, coffee

€25,00

Our Service Providers

Cakes, biscuits, tablespoon desserts and chocolates: Patisserie “Cortinovis” - Ranica

Ice-cream: Hand Crafted Ice-cream parlor of Nembro

*Agrì : Valtorta breeders and farmers adhering to Slow Food Presidia
protecting product since 2010.*

*Old style Stracchino from Orobiche Valleys: (strachì a munta calda)
breeders and farmers from our valleys adhering to Slow Food Presidia
protecting product since 2010.*

Rice and corn flour: Salera di Martinengo farm – Bg.

Goat cheese: award-winning Via Lattea farm – Brignano Gera d'Adda.

Taleggio cheese and butter: Sant'Antonio farm – Reggetto locality – Vedeseta – Bg.

Strachitunt and stracchino cheese: Guglielmo Locatelli farm, Reggetto locality – Vedeseta – Bg.

Branzi and Formai de Mut cheese: Ftb dairy factory – Branzi – Bg.

“ All our dishes are cooked in real time, so the preparation may vary depending on courses.

***We are always looking for the best the daily market can offer us, that means the freshest, colorful and fragrant vegetables,
the most tender and juicy meats and also cured meats of the land around us ”***

() Asterisk states presidia slow food products*