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### LIST OF ALLERGENS

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- 1 **CEREALS** containing gluten
- 2 **CRUSTACEANS** and products thereof
- 3 **EGGS** and products thereof
- 4 **FISH** and products thereof
- 5 **PEANUTS** and products thereof
- 6 **SOYBEANS** and products thereof
- 7 **MILK** and products thereof (including lactose)

- 8 **NUTS:** almonds, hazelnuts, walnuts
- 9 **CELERY** and products thereof
- 10 **MUSTARD** and products thereof
- 11 **SESAME SEEDS** and products thereof
- 12 **SULPHUR DIOXIDE AND SULPHITES**
- 13 **LUPIN** and products thereof
- 14 **MOLLUSCS** and products thereof

**T**AVERNA  
VAL **ELLINESE**

Restaurant in Bergamo

*À la carte*

# Alla Carte Menu

## Starters

Bresaola, lean cured beef from Valtellina, traditionally seasoned (6,10).....	€ 16
Deer Bresaola served with juniper and mascarpone cheese foam, green olives and croutons (1,7) .....	€ 18
Pepper Culatello from Valtellina, typical kind of ham made with the leanest part of the pork leg, served with pickles and deepfried pizza dumplings (1,9).....	€ 18
Veal pate* served with pan brioche, Moscato wine red onion and potato 1,3,7,12).....	€ 16
Beef tartare, traditionally seasoned, served with crouton and parmesan cheese flakes (1,6,7,10).....	€ 19
Sciatt (toads in dialect), crunchy deepfried Casera cheese balls (1,7).....	€ 15
Chef's fantasy, taste and flavour from Valtellina mountain (recommended for 2) (1,6,7,10) .....	€ 30

## First courses

"Pizzoccheri Valtellinesi", handmade buckwheat pasta with beets*, cabbage*, butter and selected cheese from Valtellina (1,3,7) .....	€ 18
"Panzerotti" deepfried pastries filled with Bresaola and Scimudin cheese served with tomato sauce (1,3,7).....	€ 16
Valtellina style handmade Gnocchi made with potato and spinach*, served with tomato sauce (1,3,7) .....	€ 16
"Fraina"*, handmade tagliatelle with porcini mushrooms* (1,3,7,9).....	€ 18
Tortelloni*, handmade pasta filled with meat, served with clarified butter (1,3,7,9).....	€ 16
"Manfrigoli"*, oven roasted rolled crepes filled with Ricotta cheese and spinach (1,3,7).....	€ 16
"Crespelle"*, oven roasted ham and cheese crepes (1,3,7) .....	€ 16
Risotto with porcini mushrooms* (1,7,9) .....	€ 18
Bresaola Risotto creamed with Bitto cheese, deglazed with Sassela wine (recommended for 2) (7) .....	€ 20
Rigatoni pasta with tomato sauce and basil (1,7) .....	€ 15
Farmer s soup* (1,9).....	€ 15

## Second courses

<i>Veal</i>	
Roast veal with roasted potatoes, polenta and porcini mushrooms* (1,6,7,9).....	€ 21
Lean citrus flavoured veal with roasted potatoes and polenta (1,6,7,9,10) .....	€ 21
Veal chop with melted Bitto cheese, roasted potatoes and polenta (1,6,7,9).....	€ 25
"Portafoglio Valtellinese", veal thin slices filled with ham and cheese or with apple and onion; served with roasted potatoes and polenta (1,6,7,9) .....	€ 23
Sauted kidneys with garlic, parsley and porcini mushrooms*, served with roasted potatoes and polenta (1,6,7,9)....	€ 21
"Milanese", veal boned cutlet with roasted potatoes (1,3,7) .....	€ 21
"Elephant s ear", veal chop cutlet with roasted potatoes (1,3,7) .....	€ 30

### Beef

Stewed fillet in Inferno wine with roast potatoes, polenta and porcini mushrooms* (1,9) .....	€ 23
Panfried fillet steak deglazed with Sassela wine with roast potatoes and polenta (1,6,7,9) .....	€ 25
Roastbeef with mix sallad (7) .....	€ 21
"Blond d'Aquitaine" fillet in Sfursat wine sauce, apple and onion (1,6,7,9).....	€ 35

### Griddle

"Tzigonier", Sirloin beef wrapped around a white-fir stick, served with roast potatoes and polenta .....	€ 21
"Blond d'Aquitaine" beef fillet, sliced and served with roast potatoes, polenta and porcini mushrooms* (1,6,7,9)....	€ 30
"Cervo", Deer chop seasoned with lemon zest, parsley and garlic; served with polenta, roast potatoes and porcini mushrooms* (1,6,7,9) .....	€ 30
"Galletto* al mattone" Cockerel grilled under a burning weight, served with roast potatoes .....	€ 21

### Chef's recommendations

Roe deer* stew with roast potatoes and polenta (1).....	€ 25
Polenta with fried eggs, butter melted parmesan cheese and truffle (3,7) .....	€ 21
Fish* of the day (4) .....	€ 25

# Cheese from Valtellina

Cheeseboard selection (7).....	€ 10
Cheese selection with jam, honey, nuts and polenta (7,8,10).....	€ 18

## Siders

Roast potatoes .....	€ 6
Polenta with porcini mushrooms (1,6,7,9).....	€ 10/ 15
Boiled veggies .....	€ 8
Veggies sallad .....	€ 6
Grilled mix veggies .....	€ 12

## Set-Menus

### Traditional Favourites

Bresaola, lean cured beef from Valtellina, traditionally seasoned (6,10)
Sciatt (toads in dialect), crunchy deepfried Casera cheese balls (1,7)
"Pizzoccheri Valtellinesi", handmade buckwheat pasta with beets*, cabbage*, butter and selected cheese from Valtellina (1,3,7)
"Tzigonier", Sirloin beef wrapped around a white-fir stick, served with roast potatoes and polenta
"Pasticcio alla Valtellinese" a tiny slice of nougat semifreddo on a bottom of "Bisciola" (typical Valtellina s pie) crumble, covered with mascarpone cheese cream (1,3,5,7,8)
Espresso Coffee

€ 60 (drinks not included)

### Gourmet Menù

Beef tartare, traditionally seasoned, served with crouton and parmesan cheese flakes (1,6,7,10)
Bresaola Risotto creamed with Bitto cheese, deglazed with Sassela wine (7)
"Blond d'Aquitaine" beef fillet, sliced and served with roast potatoes, polenta and porcini mushrooms* (1,6,7,9)
"Fagottino di mela"* apple wrapped in a warm puff pastrie served with custard and milk ice cream (1,3,7,8)
Espresso Coffee

€ 70 (drinks not included)

### "La Valte" Classics

Deer Bresaola served with juniper and mascarpone cheese foam, green olives and croutons (1,7)
"Pizzoccheri Valtellinesi", handmade buckwheat pasta with beets*, cabbage*, butter and selected cheese from Valtellina (1,3,7)
Sauted kidneys with garlic, parsley and porcini mushrooms*, served with roasted potatoes and polenta (1,6,7,9)
Tiramisù (1,3,7,8)
Espresso Coffee

€ 60 (drinks not included)

*In order to get the best experience the chef recommend to order the same set menu*

## Beverages

San Pellegrino - Panna Mineral Water (0,75cl) .....	€ 3,5
Soft drinks .....	€ 3,5
House Wine by the glass (12).....	€ 6
Beer (1).....	€ 5
Italian liquors and digestifs.....	€ 6
Espresso Coffee .....	€ 4

*\*In order to guarantee high standards of organoleptic hygiene these products may be conserved at -18 ° C or frozen.*