



LIST OF ALLERGENS

- 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

**VAL T AVERNA
ELLINESE**

Restaurant in Bergamo

Business lunch

Single Dish Meal Menu

Make your dish by choosing between two dishes among the three courses.

€ 28

One-Course Meal Menu

Choosing a dish among the three courses,

€ as mentioned in the course.

Two-Course Meal Menu

Choosing two dishes among the three courses.

€ 35

Three-Course Meal Menu

Choosing three dishes among the three courses.

€ 50

The menus include

All the menus include water and coffee.

1. Starters – 18.00 euros

Bresaola, lean cured beef from Valtellina, traditionally seasoned (6,10)

Beef tartare, traditionally seasoned, served with crouton and parmesan cheese flakes (1,6,7,10)

Valtellina's raw ham

Valtellina's veal with tuna sauce (3,4)

"Alpina" mozzarella cheese from Caseificio La Fiorida with tomato and basil (7)

Grilled vegetables with polenta (maize porridge) and grilled Valtellina Casera cheese (7)

"Valtellinese" mix salad, julienne Bresaola (dried salt beef), Casera cheese and cherry tomatoes (7)

"Nizzarda" mix salad, tuna, mozzarella cheese, hard-boiled egg, anchovies and cherry tomatoes (3,4,7)

2. First courses – 18.00 euros

"Pizzoccheri Valtellinesi", handmade buckwheat pasta with beets*, cabbage*, butter and selected cheese from Valtellina (1,3,7)

Valtellina style handmade Gnocchi made with potato and spinach*, served with tomato sauce (1,3,7)

Fraina", handmade tagliatelle with porcini mushrooms* (1,3,7,9)

Tortelloni*, handmade pasta filled with meat, served with clarified butter (1,3,7,9)

"Manfrigoli"*, oven roasted rolled crepes filled with ricotta cheese and spinach* (1,3,7)

"Crespelle"*, oven roasted ham and cheese crepes (1,3,7)

Risotto with porcini mushrooms* (1,7,9)

Served for a minimum of two people as a single dish

Rigatoni pasta with tomato sauce and basil (1,7)

Farmer's soup* (1,9)

Served as a side as a single dish

Dish of the day

3. Second courses – 23.00 euros

Roast veal with roasted potatoes, polenta and porcini mushrooms* (1,6,7,9)

Lean citrus flavoured veal with roasted potatoes and polenta. (1,6,7,9,10)

Sautéed kidneys with garlic, parsley and porcini mushrooms*, served with roasted potatoes and polenta (1,6,7,9)

"Milanese", veal boned cutlet with roasted potatoes (1,3,7)

Served for a minimum of two people as a single dish

Stewed fillet in Inferno wine with roast potatoes, polenta and porcini mushrooms* (1,9)

Roastbeef with mix salad (7)

"Tzigonier", Sirloin beef wrapped around a white-fir stick, served with roast potatoes and polenta.

Not included as a single dish

Sliced Angus steak on misticanza salad with oven-roasted potatoes and polenta (maize porridge) (7)

Sliced chicken with oven-roasted potatoes (7)

Polenta with fried eggs, butter melted parmesan cheese and truffle. (3,7)

Dish of the day

Fish* of the day (4)

Side dishes

Roast potatoes..... € 6.00

Polenta with porcini mushrooms* (1,6,7,9) € 10.00

Boiled veggies € 8.00

Veggies salad..... € 6.00

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