




*la*  VINERIA

## To Share

- **Tasting of Brescian caviar** 30  
*Sturgeon pâté blended with Garda oil, served with a polenta wafer*  
*Caviar (10 grams) served with dill butter, shallot jam and brioche bread*  
1347

*Calvisius caviar is produced in Calvisano (BS), where springs of the purest water allow for the farming of the most prestigious species of sturgeon. Calvisius is one of the world's leading caviar producers. Siberian caviar is obtained from the Siberian sturgeon. This fish produces medium-sized caviar and takes around seven years to reach maturity.*

- **Raw Palasone shoulder and Strolghino salami** 16  
*Served with homemade mixed pickles and honey-glazed fruit bread*  
1378 

*A fine artisanal salami from the Bassa Parmense area (in the hamlet of Sissa Trecasali), considered one of the oldest of its kind. Salame strolghino is made from the trimmings left over from the preparation of the leg of pork used to make culatello. Slow Food Presidium*

- **Cheeses** 16  
*A selection of fine cheeses that exemplify the best practices of artisanal cheese-making*  
7

# Starters



<b>Red prawn</b>	<b>18</b>
<i>Seared with a salad of early-season vegetables, asparagus and green apple</i>	
GLUTEN-FREE - LACTOSE-FREE - 2 3 4 6 9	
<b>Earth Cappuccino</b>	<b>16</b>
<i>Jerusalem artichoke foam, glazed root vegetables and porcini mushroom powder</i>	
GLUTEN-FREE - LACTOSE-FREE - VEGETARIAN/VEGAN - 6 7	
<b>Giblets</b>	<b>16</b>
<i>Creamy chicken livers with candied black cherries, Torcolato passito and rosemary</i>	
GLUTEN-FREE - LACTOSE-FREE - 1 7	
<b>Garronese tartare</b>	<b>14</b>
<i>Hand-chopped tartare served with ancient grain crackers and caramelised onion</i>	
GLUTEN-FREE - LACTOSE-FREE - 1 3 7 10	

# First Dishes

<b>Risotto</b>	<b>20</b>
<i>With basil cream, Mediterranean baby squid and a reduction of fermented garlic</i>	
GLUTEN-FREE - LACTOSE-FREE - 2 4 7 9 14 (FAVISM)	
<b>Fusillone</b>	<b>18</b>
<i>Tossed with Franciacorta, white sturgeon, shallots and toasted almonds</i>	
GLUTEN-FREE - LACTOSE-FREE - 1 3 4 7 8	
<b>La Bariloca al forno</b>	<b>18</b>
<i>Mini lasagne with chicken ragù and fresh button mushrooms, inspired by the De.Co. Bariloca recipe</i>	
GLUTEN-FREE - LACTOSE-FREE - 1 7 9	
<b>Tagliatella</b>	<b>16</b>
<i>With braised ossobuco, saffron and lemon gremolada</i>	
GLUTEN-FREE - LACTOSE-FREE - 1 3 7 9	
<b>Brescian casoncelli</b>	<b>16</b>
<i>Handmade casoncelli stuffed with Bagoss or braised meat</i>	
1 3 7 8 9	

*Dishes labelled as GLUTEN-FREE, LACTOSE-FREE or VEGAN/VEGETARIAN can be prepared to suit these dietary requirements upon specific request.*

# Main courses

<b>Fresh Fish</b>	28
<i>Fresh fish baked in the oven, depending on the season and market availability</i>	
GLUTEN-FREE - LACTOSE-FREE - 3 4 6 10	
<b>Brescia-style fish and chips</b>	24
<i>Deep-fried lake fish, chips and vegetables</i>	
GLUTEN-FREE - LACTOSE-FREE - 4 6 10	
<b>Tarte Tatin</b>	18 
<i>With golden onions, pear chutney and traditional stracchino cheese</i>	
GLUTEN-FREE - LACTOSE-FREE - VEGETARIAN/VEGAN - 1 3 7 10	
<b>Lombatello fillet</b>	24
<i>With herbs and Sienese lard and a gianduia reduction</i>	
GLUTEN-FREE - LACTOSE-FREE - 1 7 8 10	
<b>Guinea fowl supreme</b>	24 
<i>Glazed with grapefruit and cognac, served with thyme purée</i>	
GLUTEN-FREE - LACTOSE-FREE - 7	
<b>Traditional beef stew</b>	18
<i>Beef cheek cooked with a traditional recipe served with rustic polenta</i>	
GLUTEN-FREE - LACTOSE-FREE - 9	

#### ALLERGEN KEY

1. CEREALS CONTAINING GLUTEN – WHEAT, RYE, BARLEY, OATS, SPELT, KAMUT.
2. CRUSTACEANS – PRAWNS, LOBSTERS, CRABS, ETC.
3. EGGS – INCLUDING EGG PRODUCTS.
4. FISH – AND FISH PRODUCTS.
5. PEANUTS – INCLUDING ALL DERIVATIVES.
6. SOYA – INCLUDING OILS AND DERIVATIVES.
7. MILK – AND DAIRY PRODUCTS (INCLUDING LACTOSE).
8. NUTS – HAZELNUTS, ALMONDS, WALNUTS, CASHEWS, ETC.
9. CELERY – IN ALL ITS FORMS.
10. MUSTARD – SEEDS AND DERIVATIVES.
11. SESAME SEEDS – AND SESAME-BASED PRODUCTS.
12. SULPHUR DIOXIDE AND SULPHITES – IN CONCENTRATIONS EXCEEDING 10 MG/KG OR MG/L.
13. LUPINS – INCLUDING SEEDS AND DERIVED PRODUCTS.
14. SHELLFISH – OYSTERS, MUSSELS, SQUID, ETC.



*at the heart of the city*

*at the heart of taste*

