

OSTERIA



TRE GOBBI

M E N U

e n g l i s h v e r s i o n

STARTERS

- ASPARAGUS AND EGG 63°** 16
Various types of asparagus sautéed in butter, served with a fondue of Taleggio cheese and a soft-boiled egg cooked at 63°
- HER MAJESTY "LA TARAGNA"** 16
Slow-stirred cornmeal polenta with butter, sage and five cheeses from Bergamo: Taleggio, Stracchino, Formai de Mut, Branzi and Formagella.
- "CAPPUCINO" BACCALA' AND POTATOES** 16
Venetian-style whipped salt cod, smoked potato espuma and bottarga powder.
- OUR BEEF TARTARE** 22
100% Italian beef, generously seasoned; served with a warm yolk Hollandaise, Cantabrian anchovy and a blend of 23 aromatics.
- "VITELLO TONNATO"** 20
Airy tuna sauce, a touch of veal jus and Salina capers over perfectly pink roasted veal.
- ROBERTO'S COUNTRY SALAMI WITH PICKLED VEGETABLES.** 16
House-made salami by Roberto, cellar-aged and hand-sliced thick; served with our garden giardiniera.
- OUR MIXED CHARCUTERIE** 20
A selection personally chosen by Marco and sliced to order. Perfect to share for two.
- CHEESE SELECTION**
For lovers of Italian and French cheese treasures; also perfect to finish your meal.
- ITALIAN** (pezzi 4/6) 14 / 20
FRENCH (pezzi 3/5) 15 / 25

PASTA, RICE & SOUP

RISOTTO "ALLA VIGNAROLA" 18

Carnaroli risotto from Riserva San Massimo, which recounts the story of the transition between winter and summer, with artichokes, broad beans, peas, and asparagus. United together with mint and pecorino cheese.

"FETTUCINE ALL' ALFREDO" 18

Fresh pasta tossed with butter and local famous cheese "Formai de Mut DOP". Try it once, you won't forget it.

CASONCELLI "MUM & DAD" 18

The very old recipe from our host and chef Marco's parents, Antonella and Gerry — made fresh every day. Typical ravioli filled with veal, beef and pork, over: butter, sage and parmesan.

LASAGNETTA WITH COURTYARD RAGÙ 20

A three-day cooking process for a ragù made with white meats from guinea fowl, chicken, duck, and rabbit. Succulent, generous, and delicious. This time, it's used in a delicious lasagna.

MIXED PASTA, MONTISOLA SARDINES, AND WILD HERBS 20

Rustic pasta tossed with a wild garlic pesto, crumbled Montisola sardines, salted lemon, and creamed goat's cheese.

HOST'S TRIPPE SOUP 18

When vegetables are at their best, trippe finds its home in a minestrone. A generous sprinkling of Parmesan cheese and black pepper.

TODAY'S SPECIALS

TOLD AT THE TABLE

Told at the table — Like on the osteria's blackboard: daily ideas with the best seasonal products in limited runs. They can sell out quickly

da 14
a 26

SIDE DISCHES

COUNTRY POLENTA	4
HALF PORTION OF "TARAGNA"	8
ROAST POTATOES	6
SAUTEED SEASONAL VEGETABLES	6
HOUSE PICKLED VEGETABLES	6
MIXES SEASONAL SALAD	6

MAIN COURSES

GUINEA FOWL, CARROTS, MUSTARD AND HONEY 24

Simmered guinea fowl breast, accompanied by buttered carrots and a traditional mustard and honey sauce.

DONIZETTI FILLET 35

Beef fillet, creamed rabbit livers with alpine butter, sautéed spring morels, and a Valcalepio red sauce.

VEAL "OSSOBUCO" WITH PUREE 24

Lombardy tradition: long-braised veal shank, served with classic gremolada of parsley, lemon and a touch of garlic.

OSSOBUCO & RISOTTO MILANESE 35

For the truly hungry: Milanese risotto with our ossobuco and gremolada.

BRAISED BEEF WITH POLENTA 24

An overnight braise: tender, succulent and perfumed with wine — the scent of home.

ROAST RABBIT AND AGRETTI 24

Boneless rabbit, rolled, and roasted, accompanied by agretti and sautéed fresh sauerkraut.

CATCH OF THE DAY 26

Ask us how we're preparing it today.

TASTING MENU

“First time in Osteria”

For your first visit, we suggest a tour of the very best of Bergamo cuisine in our interpretation — the finest way to get to know us.

MIXED OSTERIA STARTER

CASONCELLI “MUM & DAD”

BRAISED BEEF WITH POLENTA

DESSERT OF YOUR CHOICE

60

Tasting menus are intended for the whole table. We're happy to accommodate allergies and intolerances with suitable alternatives.

TASTING MENU

“Trust the Host”

A selection of dishes personally recommended by the Host — what best represents the season and the moment. Often with variations explained at the table.

“CAPPUCCINO BACCALA”

OSTERIA’S VEAL TONNATO

FETTUCCHINE ALFREDO

RISOTTO ALLA VIGNAROLA

**GUINEA FOWL, CARROTS,
MUSTARD AND HONEY**

DESSERT OF YOUR CHOICE

Tasting menus are intended for the whole table. We’re happy to accommodate allergies and intolerances with suitable alternatives.

FOR CHILDREN

ON REQUEST.

PASTA COURSE 10 EURO
MAIN COURSE 15 EURO

WE'RE HAPPY TO ACCOMODATE ALLERGIES
AND INTOLERANCES WITH SUITABLE
ALTERNATIVIES.

T H E E H E R B A L	8
E S P R E S S O	3
M O K A " P u m p " Tasting for two	10
W A T E R	3
S E R V I C E	5