

English Menu

RISTORO PUGLIESE

Via T.Tasso 96 - Bergamo ● 035257224

STARTERS

APPETIZER OF VEGETABLES AND PRESERVES IN OLIVE OIL/ €10

a selection of homemade vegetables as in our tradition



MUSSELS MARINATED SAUTÈ €11



SEA SALAD "A MODO NOSTRO"/ €15

tasty salad with octopus, cuttlefish, squids, mussels, shrimps and basil sauce



EGGPLANT "PARMIGIANA"/ €10



FRIED MOZZARELLA IN BREAD CRUST/ €10



BURRATINA AND MOZZARELLA/ €12

Typical fresh apulian products derived from milk



APULIAN APPETIZERS/ €13

capocollo and soppressata from Martina Franca, olives, pecorino cheese & savoury cake

MAIN COURSES

ORECCHIETTE " WITH TURNIP GREEN/ €11

a typical dish with anchovy and breadcrumbs



FERRETTI PUGLIA STYLE/ €13

typical pasta with peppers, "pesto" of dried tomatoes & "Cacio Cavallo" cheese



STRASCINATI WITH SEASONED RICOTTA CHEESE "ASCUAND"/ €13

typical pasta with tomato sauce creamed with seasoned "strong" ricotta cheese and served with "cacio ricotta" sliver



MASHED BROAD BEANS & "LEAVES" / €11

traditional broad bean purée with seasonal vegetables and friggitelto pepper



STRASCINATE WITH "BRASCIOLA"/ €14

typical pasta with beef roll in tomato sauce

TROCCOLI "ZINZULUSA" STYLE/ €15

typical fresh pasta spaghetti with clams, cherry tomatoes & mullet bottarga

CALAMARATA/ €14

typical fresh pasta with squid "ragù"

CAVATELLI WITH BEANS & MUSSELS/ €13

tasty land / sea combination. Pasta of Homemade semolina with beans & mussels

 **gluten free**  **vegetarian**  **vegan**  **also vegan**

• if you have food allergies and / or intolerances, ask the staff for information

bread, water and cover charge €3

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SECOND COURSES

STUFFED SQUID "ALLA BARESE"/ €17

alla barese: squid, pecorino cheese, breadcrumbs, capers and olives

SALT-BAKED PRAWNS/ €19

Tasty with separate "salmoriglio" dressing

SEA BASS FILLET/ €18

with olives & capers, served with potatoes

FRIED COD/ €17

typical Apulian version with vegetables

GRILLED OCTOPUS/ €19,50

with potatoes cream and tomato

FRITTURELLA/ €17,50

fried squid, anchovies and vegetables

"BRASCIOLA" WITH TOMATO SAUCE/ €16

typical beef roll low heat cooked in sauce and served with potato cream

GRILL "BOMBETTE"/ €16,50

pork roulade with cheese, crust crusche, parsley and potatoes

SLICED BEEF/ €18

tasty cut of meat served with arugula & Caciocavallo cheese

DESSERTS *homemade*

TART OF THE DAY/ € 6

CASSATINA PUGLIESE/ € 7

with almond pastry, ricotta cheese, chocolate, candied fruit & sponge cake

PASTICCIOTTO/ € 6

typical shortcrust pastry with custard and black cherries

TIRAMISÙ/ € 5

with "chocolate surprise"

SPUMONE SALENTINO / € 5

vanilla and chocolate ice cream with a heart of sponge cake dipped in S. Marzano liqueur and crunchy hazelnut

ICE CREAM

Marron glacés ice cream with "vincotto" and toasted almonds /€ 6

Vanilla ice cream with San Marzano elixir /€ 5

Vanilla ice cream drowned in coffee /€ 5

Prickly pear sorbet /€ 5

Lemon and sage sorbet /€ 5

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