RISTORO PUGLIESE

Via T.Tasso 96 - Bergamo • 035257224

STARTERS

APPETIZER OF VEGETABLES AND PRESERVES IN OLIVE OIL/ €12

a selection of homemade vegetables as in our tradition

MUSSELS MARINATED SAUTÈ €13

SEA SALAD "A MODO NOSTRO"/ €16

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



EGGPLANT "PARMIGIANA"/ €12



FRIED MOZZARELLA IN BREAD CRUST/ €11



BURRATINA AND MOZZARELLA/ €12



APULIAN APPETIZERS/ €13,50 capocollo and soppressata from Martina

Franca, olives, caciocavallo cheese

MAIN COURSES

ORECCHIETTE "ALLE CIME DI RAPA" / €13

Typical traditional Apulian dish with fresh pasta, vegetables (turnip greens) and a light anchovy base

FERRETTI PUGLIA STYLE/ €13,50 (🏑) 🎝

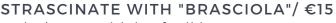
typical pasta with peppers, "pesto" of dried tomatoes & "Cacio Cavallo" cheese



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

MASHED BROAD BEANS & "LEAVES" / €13

traditional broad bean purée with seasonal vegetables and friggitello pepper



typical pasta with beef roll in tomato sauce

TROCCOLI "ZINZULUSA" STYLE/ €16

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

CALAMARATA/ €15

typical fresh pasta with squid "ragù"

CAVATELLI BEANS & MUSSELS/ €14

tasty land / sea combination. Pasta of Homemade semolina, mussels and beans

CASERECCI SAN CATALDO/ €16

typical fresh pasta with tuna belly, cherry tomatoes & basil sauce

gluten free







• if you have food allergies and / or intolerances, ask the staff for information bread, water and cover charge €3,50









English Menu RISTORO PUGLIESE

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SECOND COURSES

STUFFED SQUID "ALLA BARESE"/ €17.50

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

SALT-BAKED PRAWNS/ €19

Tasty with separate "salmoriglio" dressing



SEA BASS FILLET/ €18,50

with olives & capers, served with potatoes

FRIED COD/ €18

typical Apulian version with vegetables



GRILLED OCTOPUS/ €20.00

wit potatoes cream and tomato



FRITTURELLA/ €18

fried squid, anchovies and vegetables

"BRASCIOLA" WITH TOMATO SAUCE/ €18

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



GRILL "BOMBETTE"/ €17

pork roulade with cheese, crust crusche, parsley and potatoes



tasty cut of meat served with arugula & Caciocavallo cheese



DESSERTS homemade

TART OF THE DAY/ € 7

CASSATINA PUGLIESE/ € 7

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

PASTICCIOTTO/ € 7

typical shortcrust pastry with custard and black cherries

TIRAMISÙ/ € 7

with "chocolate surprise"

SPUMONE SALENTINO / € 7

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 /€ 6.50

Vanilla ice cream with San Marzano elixir /€ 6 Vanilla ice cream drowned in coffee /€ 6 Prickly pear sorbet /€ 5,50

Lemon and sage sorbet /€ 5,50









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