

English Menu

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

Typical fresh apulian products derived from milk



APULIAN APPETIZERS/ €13,50

capocollo and soppressata from Martina Franca, olives, cacioavallo 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



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" / €13

traditional broad bean purée with seasonal vegetables and friggitelto pepper



STRASCINATE WITH "BRASCIOLA"/ €15

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 vegetarian vegan also vegan

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

bread, water and cover charge €3,50

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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

with 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

SLICED BEEF / €18,50

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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