

English Menu

RISTORO PUGLIESE

Via T.Tasso 96 - Bergamo ● 035257224

STARTERS

APPETIZER OF VEGETABLES AND PRESERVES IN OLIVE OIL/ €14

a selection of homemade vegetables as in our tradition



MUSSELS MARINATED SAUTÉ €14



SEA SALAD "A MODO NOSTRO"/ €17

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



EGGPLANT "PARMIGIANA"/ €14



FRIED MOZZARELLA IN BREAD CRUST/ €13



BURRATINA AND MOZZARELLA/ €12

Typical fresh apulian products derived from milk



APULIAN APPETIZERS/ €14,50

capocollo and soppressata from Martina Franca, olives, caciocavallo cheese

MAIN COURSES

ORECCHIETTE ALLE CIME DI RAPA €15

typical traditional Apulian pasta with turnip tops green vegetables, anchovy and breadcrumbs



STRASCINATI WITH SEASONED RICOTTA CHEESE "ASCUAND"/ €15

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



MASHED BROAD BEANS & "LEAVES" / €14

traditional broad bean purée with seasonal vegetables and friggitelto pepper



STRASCINATE WITH "BRASCIOLA"/ €16

typical pasta with beef roll in tomato sauce

TROCCOLI "ZINZULUSA"STYLE/ €18

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

CALAMARATA/ €16

typical fresh pasta with squid "ragù"

TUBETTINI & MUSSELS/ €15

typical pasta & mussels in their "guazzetto with light tomato sauce

CASERECCI SAN CATALDO/ €17

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 and cover charge €3,50 - water € 1,00

www.ristoropugliesebg.com



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SECOND COURSES

STUFFED SQUID "ALLA BARESE" / €18,50

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

SALT-BAKED PRAWNS / €20

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 / €20

fried squid, sardines and vegetables

"BRASCIOLA" WITH TOMATO SAUCE / €18

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

GRILL "BOMBETTE" / €18

pork roulade with cheese, crust crusche, parsley and potatoes

SLICED BEEF / €20

tasty cut of meat served with herbs sauce, arugula & slides typical cheese

DESSERTS *homemade*

"TARTE" OF THE DAY / € 7

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

Dear Customer, we inform you that due to market availability, some products may be frozen at source or frozen on site (by rapid temperature reduction). We invite you to contact the room manager to have all the information relating to the product you want.

 **gluten free**  **vegetarian**  **vegan**  **(✓) also vegan**

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