



[www.tavernadelcolleoni.it](http://www.tavernadelcolleoni.it)

coperto 3,00

## STARTERS

---

<b>Zucchini flan*</b> with Formai de Mut cheese fondue and crispy bacon (1,3,7,9)	14,00
<b>Beef meatballs*</b> with tomato and basil (1,3,7)	14,00
<b>Baccalà mantecato*</b> whipped cod with fried polenta and grass pea sauce with vanilla (1,4,7,9,12)	16,00
<b>Tuna tartare*</b> with Cantabrian Sea anchovy broth, toasted hazelnuts, and herb-flavored oil (1,4,7,8,9,12)	19,00
<b>Selection of cured meats</b> (salame nostrano, pancetta steccata, coppa, bresaola IGP, San Dabiele DOP prosciutto) served with our giardiniera (Italian pickled vegetables) (1,4,7,9,12)	24,00

- for two people



## THE SOUPS

---

**Cream of zucchini\*** 15,00  
with burrata mozzarella,  
confit tomatoes and Taggiasca  
olives (7,9,12)

---

## PASTA

**Potato gnocchi\*** 16,00  
"alla Pescatora" with  
mussels, squids, cuttlefish,  
shrimps and a touch of  
chili (1,2,4,9,12,14)

**Scarpinòcc di Parre\*** 16,00  
(stuffed pasta) with melted  
butter, Grana Padano DOP  
and sage (1,3,5,6,7,8,9,11,12)

**Aubergines Lasagna\*** 14,00  
with ricotta and tomato  
sauce (1,3,7)

**Saffron rice\*** 15,00  
"al salto" with a zucchini  
crème and confit tomatoes  
(1,3,7,9,12)

TAVERNA DEL COLLEONI

BERGAMO 1610



## MAINS

---

<b>Grilled Octopus*</b> saffron-infused potato cream, and olive charcoal (1, 3, 6, 11)	27,00
<b>Roasted sea bream*</b> with potatoes, Taggiasca olives, cherry tomatoes and basil (4, 9)	20,00
<b>Breaded pork cutlet*</b> with sourdough bread and Turin breadstick, served with arugula, plum tomatoes, lemon zest and tartar sauce (1, 3, 6, 9, 10, 11, 12)	22,00



## THE CLASSICS

---

<b>Local Bergamasque Salame</b> with polenta (7)	16,00
<b>Casoncelli della Taverna*</b> stuffed pasta, melted butter, sage, crunchy bacon and Grana Padano DOP (1,3,7,8,9,12)	16,00
<b>Local polenta*</b> served with pork cheeks braised in Brunello wine (7,9,12)	18,00
<b>Cheeses</b> selection of cheeses with honey and mustard; Agri di Valtorta (Slow Food Presidium) Gorgonzola DOP, Salva Cremasco DOP, Taleggio DOP, robiolina di capra (goat cheese) (7,8,9,10,12)	16,00



PINSA

---

<b>Classica*</b> (1,3,6,8,10,11) rosemary, "Laghi lombardi" oil and Maldon salt	10,00
<b>Crunch*</b> (1,3,6,7,8,10,11) burrata cheese, mortadella and pistachio crumbles	16,00
<b>Capriccio*</b> (1,3,6,7,8,10,11) stracchino cheese and San Daniele DOP prosciutto	18,00
<b>Leggera*</b> (1,3,6,7,8,10,11) straciatella cheese, confit cherry tomatoes and basil	18,00
<b>Cantabrica*</b> (1,4,6,7,8,10,11,12) burrata cheese, confit cherry tomatoes, Cantabrian Sea anchovies, capers, basil	23,00

---

FOR KIDS

Pennette with tomato sauce* (1,7)	7,00
Penne with butter and grana padano (1,7)	7,00
Chicken nuggets with potato dippers* (1,3,6,7,8,9,10,12)	12,00
Cod nuggets with potato dippers* (1,3,4,10)	12,00
Potato dippers* (1,3,10)	6,00



## DESSERTS

---

**Tiramisù\*** 9,00  
(1,3,5,6,7,8,11)

**Apple pie\*** 8,00  
with vanilla ice cream  
(1,3,5,6,7,8,11,12)

**Caprese cake\*** 8,00  
(1,3,5,6,7,8,11,12)

**cheesecake\*** 8,00  
with berries  
(1,3,5,6,7,8,11,12)

**Coffee affogato\*** with 9,00  
vanilla ice cream,  
served with coffee and  
hazelnut crumble  
(1,3,5,6,7,8,11)

**Cream and sorbet\*** 9,00  
of the day  
(1,3,5,6,7,8,11)



## ALLERGENS

---



1 - GLUTINE



2 - CROSTACEI



3 - UOVA



4 - PESCE



5 - ARACHIDI



6 - SOIA



7 - LATTICINI



8 - FRUTTA  
A GUSCIO



9 - SEDANO



10 - SENAPE



11 - SESAMO



12 - ANIDRIDE  
SOLFOROSA E SOLFITI



13 - LUPINI



14 - MOLLUSCHI

For allergies, intolerances pathologies, or for any doubt and need, please do refer to the manager of the shop. The dishes marked(\*) are prepared with frozen raw material or material that is frozen at the source. Fish to be consumed raw (or practically raw) has been submitted to preventive treatment, in compliance with the requirements of the EC Regulation 853/2004. We do not guarantee absence of cross-contaminations.

TAVERNA DEL COLLEONI

BERGAMO 1610

