

RISTORANTE *Bergamo*

Antipasti / Zuppe

Basket of focaccia	\$7
Bruschetta – 2 pieces grilled bread with tomato mixture	\$13
Prosciutto di Parma with house made giardiniera (pickled vegetables)	\$17
Affettati misti – mixed Italian salumi & Parmigiano Reggiano	\$18
Prosciutto di culatello	\$20
Prosciutto & Cavillion melon	\$18
*Beef carpaccio	\$15
*Tuna carpaccio	\$17
Bresaola with arugula and goat cheese	\$17
Salame & figs	\$18
Fried baby artichokes	\$16
Eggplant Parmigiana	\$17
Fried shishito peppers	\$12
Potato leek soup	\$12
Vichyssoise – cold potato leek soup (contains cream)	\$12

Insalate

*Insalata di Cesare	\$14
Insalata della casa – arugula, endive & radicchio with house dressing	\$13
Grilled baby romaine with house dressing	\$15
Arugula with grilled apple, pear, peach and gorgonzola	\$16
Mozzarella di bufala alla Caprese	\$18
Truffle burrata with local farm-fresh heirloom tomatoes	\$20

Pasta / Risotto

Risotto – with shrimp and artichokes	\$30
Fettuccine con funghi (porcini mushrooms)	\$31
Linguine with shrimp & arugula sauteed in garlic w/grape tomato	\$29
Penne (or choice of pasta) al pomodoro & basilico	\$19
Linguine w/fresh Manila clams in garlic & white wine, fresh herbs	\$29
Farfalline with smoked salmon in a light vodka sauce	\$27
Gemelli with monkfish, fresh tomato & garlic	\$29
Fusilli Puttanesca with swordfish	\$30
Pappardelle Bolognese	\$29
Orecchiette with Italian sausage & brussel sprouts	\$25
Fettuccine with fresh chanterelle mushrooms	\$30

Pesce

Gamberoni (shrimp) in brandy cream sauce served w/fregola (pasta)	\$31
Coho salmon with radicchio and red wine	\$30
Grouper alla Milanese – lightly breaded and pan fried	\$30
Whole Dover sole sauteed in white wine & butter (served tableside)	\$55

Carne

Fegato alla “Veneziana” calf liver sauteed with onions & white wine vinegar, served with polenta	\$30
Piccatina di vitello al limone & capperi – veal with lemon & capers	\$29
Scaloppine con porcini – veal with porcini mushrooms	\$31
Pork tenderloin with green apple, sage in a white wine sauce	\$29
Breast of duck with figs	\$35
Grilled Berkshire double pork chop	\$32
Grilled 16 oz rib-eye – whole or sliced with green peppercorn sauce	\$60
Elk chop in red wine & pomegranate sauce	\$48
Quail stuffed with Italian sausage served over polenta	\$37

One complimentary basket of bread & olives; additional bread basket \$5

Add shrimp to any dish - \$14 No cheese will be served with seafood
All pesce/carne served with potatoes & mixed vegetables, unless otherwise noted (sharing of pesce/carne \$10)

Please be patient, each order is freshly prepared

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness