

RISTORANTE *Bergamo*

Antipasti / Zuppe

Basket of focaccia	\$6
Bruschetta	\$13
Tuscan style chicken liver pâté on grilled bread	\$15
Prosciutto di Parma with house made giardiniera	\$16
Affettati misti – mixed Italian salumi & Parmigiano Reggiano	\$17
Prosciutto di culatello	\$20
Prosciutto & Cavillion melon	\$18
*Beef carpaccio	\$15
*Trio carpaccio (Octopus, Swordfish & Tuna)	\$18
Eggplant Parmigiana	\$16
Fried shishito peppers	\$12
Fried baby artichoke	\$16
Marinated Sushi grade salmon served over radicchio	\$18
Minestrone	\$10

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, and gorgonzola	\$15
Mozzarella di bufala alla Caprese	\$16
Truffle burrata with heirloom tomatoes	\$18

Pasta / Risotto

Fresh Black TRUFFLES – choice of risotto, fettucine, or pappardelle	\$70
Risotto with fresh wild mushrooms	\$31
Fettuccine con funghi porcini	\$30
Linguine with shrimp & arugula sauteed in garlic w/grape tomato	\$29
Linguine w/ live Manila clams in garlic & white wine & fresh herbs	\$28
Penne (or choice of pasta) al pomodoro & basilico	\$18
Farfalline with smoked salmon in a light vodka sauce	\$27
Spaghetti Carbonara	\$30
Pappardelle with wild boar ragu	\$28
“Nodi di Mare” pasta with gorgonzola & walnuts	\$25
Pizzoccheri – buckwheat flour pasta with cabbage, potatoes & cheese	\$27

Pesce

Gamberoni (shrimp) in a brandy cream sauce served w/fregola (pasta)	\$31
Grilled fresh salmon	\$30
Grilled Tuna over mesciuia (bean salad)	\$32
Red Snapper Livornese	\$30

Carne

Fegato alla “Veneziana”	\$29
calf liver sauteed with onions & white wine vinegar, served with polenta	
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 pork chop	\$32
Veal chop Milanese	\$55
Quail stuffed with Italian sausage, served with polenta	\$37
Filet mignon with green peppercorn sauce	\$45
Grilled Bison rib-eye	\$75

Add shrimp to any dish - \$14

No cheese will be served with seafood

All entrees served with potatoes & mixed vegetables

Please be patient, each order is freshly prepared

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