



Le Terre's Life Source Food Experience

Temperatures go down, colors change: the hot summer season dissolves and leaves the atmosphere of autumn and winter. The Earth is enveloped in intense tones, from leaves of the trees to their fruits, passing through the sunsets that paint the sky of his most beautiful shades.

The menu of Le Terre Gourmet Restaurant is inspired by the world and brings what good nature offers, from the kitchen to the dishes of its guests: from the highest altitudes to the scents of the sea and lakes, you will experience a culinary journey in the philosophy of contrast, which has always distinguished the culinary identity of Chef Enzo Pettè.

A menu of delights that tease the palate, alternating textures and varied tastes, territoriality and innovation, offering familiar flavors but with a new look, keeping in the proposal the signature dishes of our Executive Chef distinguished by the symbol of Le Terre 🍷

The protagonist of the season: the Casoncello de Le Terre

We believe that cooking is the best way to make a guest feel comfortable, as if he is at "home": the Chef proposes for the new menu a great classic of Bergamo's tradition, the Casoncello, transformed into a gourmet key. A tasty dish linked to the past of the territory but looking to the future.

Le Terre

À la carte menu

STARTERS

- (1,3,4,7,8) Piedmontese beef tartare with hazelnut mayonnaise and green sauce
(1,3,7) Guinea fowl stuffed with champignon mushrooms, potato crunch and broth
(1,3,4,6) Marinated fish skewer with salad, smoked mackerel and orange cherry tomatoes
(1,4,7,14) Octopus "Puttanesca" style
(7) Pumpkin with sautéed catalogna chicory and buffalo blue cheese

FIRST COURSES

- (1,3,7,8) "Chef's" Casoncello
(7,9,12) Creamy risotto with lamb ragù and mint drops
(1,2,4) Spaghetti "Mancini" with shellfish bisque and red shrimp tartare
(6,7,9) Smoked legume soup with butter spinach and scent of the Mediterranean

SECOND COURSES

- (7,12) "THE KING" beef fillet 350/400g
with truffle sauce and Cardoncelli mushrooms
(1,3,7) Pulled orange duck with rosemary crunchy potato
(4,7,9) Sea bass fillet with citrus pak choi and celeriac foam
(1,4,7) Amberjack "Meunière" style with potato Popcorn and beetroot powder

DESSERTS

- "LE TERRE"
(3,7,8) Pistachio panna cotta with coconut and lime ice cream
(1,3,7,8) Citrus Montblanc with crispy chestnut
(1,3,7,8) Nero Caffè:
Chocolate opera cake with coffee cream, raspberry gel and vanilla sauce
(1,3,7,8) Tropical tartlet with exotic fruit and passion fruit mousse

Cover

Allergens:

(1) cereals containing gluten: wheat, rye, barley, oats, spelt, and their derived strains and products; (2) crustaceans and products thereof; (3) eggs and egg products; (4) fish and fish products; (5) peanuts and peanut products; (6) soya and soya products; (7) milk and milk products including lactose; (8) nuts, namely: almonds, hazelnuts, walnuts, pistachios and their products; (9) celery and products thereof; (10) mustard and products thereof; (11) sesame seeds and sesame products; (12) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg; (13) lupins and products thereof; (14) mollusks and mollusk products (V) vegetarian / vegan

The fish intended to be eaten raw has undergone a preventive reclamation treatment in accordance with the regulation CE 853/2004

Le Terre

Tasting Menu "A taste leads to another..."

A series of tastings that will allow you to enjoy eight unusual and surprising combinations of meat and fish that represent the highest expression of the kitchen of the Executive Chef Enzo Pettè

(1,3,4,6) Marinated fish skewer with salad, smoked mackerel and orange cherry tomatoes

(1,3,4,7,8) Piedmontese beef tartare with hazelnut mayonnaise and green sauce

(1,3,7) Guinea fowl stuffed with champignon mushrooms, potato crunch and broth

(1,4,7,14) Octopus "Puttanesca" Style

(1,3,7,8) Chef's Signature Casoncello

(1,2,4) Spaghetti "Mancini" with shellfish bisque and red shrimp tartare

(1,3,7) Pulled orange duck with rosemary crunchy potato

(3,7,8) Pistachio panna cotta with coconut and lime ice cream

Panna e San Pellegrino Water

Minimum 2 persons - The menu is recommended for the whole table

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