

Le Terre

Life Source Food Experience at Le Terre Restaurant

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

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

A menu of delights that tickle the palate, alternating varied textures and tastes, territoriality, and innovation, offering familiar flavors but with a revolutionized look.

The star of the season: the Casoncello de Le Terre

We believe that cooking is the best way to make a guest feel at ease, as if he were "at home": the Chef proposes for the new menu a great classic of the Bergamo tradition, the Casoncello, transformed into a gourmet key.

A greedy dish linked to the past of the territory, but which looks to the future.

Le Terre

À la carte menu

STARTERS

- (7,14) Roasted octopus with potato mousse, coffee powder and chili pepper
(2,4) Red prawns carpaccio with ginger, vegetables sauce, seasonal fresh flowers and herring caviar
(1,3,4 7,10) Beef tartare, pepper Béarnaise, green and hazelnut sauce
(1,3,7) Egg cooked at low temperature with "Quattro Portoni" buffalo cheese foam and liquorice powder

FIRST COURSES

- (1,3,7) The "Chef's" Casoncello
(1,4,7,14) Fusilli pasta "Mancini" with clams, cockles and fish roe
(1,7) Spaghetti with deer ragù and balsamic blackberry
(7,9,12) Pumpkin risotto with coffee powder and raspberry, Surfin Blu cheese cream and veal sauce (min. 2 person)

SECOND COURSES

- (4,7,9) Amberjack with vanilla carrots and chicken mousse
(2,4,7) Lobster, sautéed Catalogna chicory and crispy parsnip
(7,10) Lightly smoked piglet fillet with chervil root and mustard sauce
(7,9) "THE KING" Beef fillet with truffle butter and artichokes with mint

DESSERTS

- (1,3,7,8,12) Milk-flavored ice cream and Marsala eggnog
(1,3,7,8) "LE TERRE " dessert
(1,3,7,8) White chocolate "oyster" with hazelnut mousse and fig compote
(1,3,7,8) Chocolate, pumpkin and chustnuts

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) molluscs and mollusc 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

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Our Tasting Menu

(1,3,4,7,10)

Beef tartare, pepper Bernaise, green and hazelnut sauce

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(1,3,7)

Egg cooked at low temperature with "Quattro Portoni" buffalo cheese mousse and liquorice powder

DIONISI Syrah tuscan red wine

(1,3,7)

The "Chef's" Casoncello

∞

(7,9,12)

Pumpkin risotto with coffee powder and raspberry, Surfin Blu cheese cream and veal sauce (min. 2 person)

FRATELLI REVELLO dolcetto d'Alba red wine

(4,7,9)

Amberjack with vanilla carrots and chicken mousse

SCOLARI Chiaretto rosè wine

(1,3,7,8,12)

Milk-flavored ice cream and Marsala eggnog

Acqua Panna e San Pellegrino water

Menù € 78.00

Menù and wine tasting selection € 110,00

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