


Le Terre



Le Terre's Life Source Food Experience presents the Menu in honor of Autumn

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.

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À la carte menu

STARTERS

Red chicory soup with pumpkin cooked at low temperature,
fruit mustard cream and potato pops

Piedmontese beef tartare with egg cream and sweet and sour red onion

Venison carpaccio, Jerusalem artichoke cream, black cherry sauce
and smoked cauliflower

Octopus "Puttanesca" style

Scallop "Carbonara" style with fig vinegar blackberry sauce

FIRST COURSES

The "Chef's" Casoncello 🍷

Maccheroni "Assassina" style with buffalo cheese fondue and honey breadcrumbs

Spaghetti "Mancini" with mashed cuttlefish, roasted datterini cherry tomatoes
and shellfish sauce

Parmesan Risotto with pumpkin sauce, 'Nduja drops
and coffee and Amaretto biscuit powder (min. 2 person)

SECOND COURSES

Monkfish marrowbone "Marinara" style with red potato cream

Amberjack, lime season vegetables and chicken mousse 🍷

"THE KING" Beef fillet with truffle sauce, mashed pumpkin and red chicory 🍷

Veal rib, mustard sauce with broccoli and cabbage

DESSERT

"LE TERRE" dessert 🍷

Hazelnut Opéra cake, buffalo cheese and figs

Sweet pumpkin spiral, glazed cocoa biscuit and grapefruit sorbet

Apple Tarte Tatin, vanilla ice cream and Brandy mousse

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Tasting Menu

STARTER

Red chicory soup with pumpkin cooked at low temperature,
fruit mustard cream and potato pops

Octopus "Puttanesca" style

FIRST COURSES

The "Chef's" Casoncello

Maccheroni "Assassina" style with buffalo cheese fondue and honey breadcrumbs

SECOND COURSES

Monkfish marrowbone "Marinara" style with red potato cream

DESSERT

Hazelnut Opéra cake, buffalo cheese and figs

Panna e San Pellegrino Water