

# Le Terre



## Le Terre's Life Source Food Experience

The warm season is now in full swing and gives us combinations of scents and bright and intense shades, in all its landscapes. Here blossom fruits of the highest quality: from the tender vegetables of the gardens and of the orchards, to the aromatic herbs of the fields.

Le Terre Gourmet Restaurant takes inspiration from nature and brings to the table all its vivacity through a new menu of lively delights: a continuous contrast of sensations and flavors that will lead you on a journey between land and sea, for unique emotions and full of taste always in the philosophy of contrast, which 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 🍷

Icing on the cake are finally the new proposals based on plant ingredients marked with the symbol 🌿 created by Le Terre for the Menu Green promoted by the City of Bergamo as part of the Food Trails project to promote a healthy and sustainable diet

### The protagonist of the season: Raviolo stuffed with Scampi

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 new dish.

Raviolo filled with lime scampi, saffron bisque cream, bottarga and breadcrumbs. Greedy and balanced, it is an authentic treasure chest of goodness where no match is ever left to chance.

# Le Terre

## À la carte menu

### STARTERS

Seared cuttlefish with asparagus cream and vinegar flavored honey

Piedmontese beef tartare with hazelnut mayonnaise, egg cream and truffle oil

Cold eggplant parmigiana "Le Terre" style 🌿

Octopus "Puttanesca" style

Seabass carpaccio with basil cream, salad and herring roe

### FIRST COURSES

"Chef's" Casoncello 🍷

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

Raviolo stuffed with lime shrimps scampi, saffron bisque cream, bottarga and crunchy bread crumbs

Lightly smoked risotto, clams and curry peach sauce (min. 2 persons)

Barley risotto with courgette flowers, mint pea cream and lemon 🌿

### SECOND COURSES

Seabass with cardamom green beans aspic and papaya sauce

Amberjack, lime season vegetables and chicken mousse 🍷

"THE KING" Beef fillet with asparagus and truffle sauce 🍷

Pumpkin cooked at low temperature with fruit mustard cream, potato pops and red chicory soup 🌿

### DESSERT

"LE TERRE" dessert 🍷

Hazelnut Opéra cake, buffalo cheese and figs

Cream and strawberries 🌿

*Soft whipped cream and mascarpone cheese with vanilla strawberries*

Coffee and chocolate rose cake

# Le Terre

## Tasting Menu

### STARTER

Seared cuttlefish with asparagus cream and vinegar flavored honey

Octopus "Puttanesca" style

### FIRST COURSES

"Chef's" Casoncello

Lightly smoked risotto, clams and curry peach sauce

### SECOND COURSE

Amberjack, lime season vegetables and chicken mousse

### DESSERT

Cream and strawberries

*Soft whipped cream and mascarpone cheese with vanilla strawberries*

Panna e San Pellegrino Water