



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

- (1,3,7) Egg with pecorino foam and crispy wafer
- (1,7,8) Piedmontese beef tartare with hazelnut mayonnaise, egg cream and truffle oil
- (1,4,7,14) Octopus "Puttanesca" style
- (1,10,12) Pumpkin with creamed radicchio and potato pop-corn

FIRST COURSES

- (1,3,7) "Chef's" Casoncello
- (7,9) Risotto with creamed chard, lobster and "Catalana" style sauce
- (1,2,3,4,7,) Spaghetti "Mancini" with shellfish bisque, yellow tomato sauce and prawn tartare

SECOND COURSES

- (7) Veal chop with Hazelnut butter and black cabbage
- (4,7,9) Amberjack, lime season vegetables and chicken mousse
- (1,7) "THE KING" beef fillet with sautéed spinach and truffle sauce

DESSERT

- (1,3,7,8) "LE TERRE" dessert pineapple and coconut panna cotta with lime meringue
- (1,3,7,8) Cheesecake with grape sauce, oat crumble and crunchy honey biscuit
- (1,3,7,8) Chocolate dark biscuit with orange Grand Marnier sauce and cocoa crumble
- (1,3,7,8) Smoked milk mousse filled with red fruits and corn ice cream

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

Creamed codfish with char-grilled peas, blu buffalo cheese and lime gel (4,7)

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

Piedmontese beef tartare with hazelnut mayonnaise, egg cream and truffle oil (1,7,8)

Veal snout, squid, marinated grapes and essence of smoked cuttlefish(7,14)

"Chef's" Casoncello (1,3,7)

Ravioli with black cabbage, mulled bottarga and bread crumbs(1,4,7)

Boar with cocoa, almonds and grapefruit jelly(1,7,12)

Smoked milk mousse filled with red fruits and corn ice cream (1,3,7,8)

Panna e San Pellegrino Water

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

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