


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

(1,7,10)	Red chicory soup with pumpkin cooked at low temperature, fruit mustard cream and potato pops	16,0
(1,3,4,7)	Piedmontese beef tartare with egg cream and sweet and sour red onion	18,0
(1,7)	Venison carpaccio, Jerusalem artichoke cream, black cherry sauce and smoked cauliflower	16,0
(1,4,7,14)	Octopus "Puttanesca" style	20,0
(3,7,14)	Scallop "Carbonara" style with fig vinegar blackberry sauce	20,0

FIRST COURSES

(1,3,7)	The "Chef's" Casoncello 🍷	22,0
(1,7)	Maccheroni "Assassina" style with buffalo cheese fondue and honey breadcrumbs	16,0
(1,2,3,4,7,14)	Spaghetti "Mancini" with mashed cuttlefish, roasted datterini cherry tomatoes and shellfish sauce	24,0
(3,7,8,9)	Parmesan Risotto with pumpkin sauce, 'Nduja drops and coffee and Amaretto biscuit powder (min. 2 person)	18,0

SECOND COURSES

(1,4,7)	Monkfish marrowbone "Marinara" style with red potato cream	20,0
(4,7,9)	Amberjack, lime season vegetables and chicken mousse 🍷	35,0
(7,12)	"THE KING" Beef fillet with truffle sauce, mashed pumpkin and red chicory 🍷	40,0
(7,10)	Veal rib, mustard sauce with broccoli and cabbage	35,0

DESSERT

(1,3,7,8)	"LE TERRE" dessert 🍷	14,0
(1,3,7,8)	Hazelnut Opéra cake, buffalo cheese and figs	14,0
(1,3,7,8)	Sweet pumpkin spiral, glazed cocoa biscuit and grapefruit sorbet	14,0
(1,3,7,8,12)	Apple Tarte Tatin, vanilla ice cream and Brandy mousse	14,0

Cover	4,0
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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

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Tasting Menu

STARTER

(1,7,10) Red chicory soup with pumpkin cooked at low temperature,
fruit mustard cream and potato pops

(1,4,7,14) Octopus “Puttanesca” style

FIRST COURSES

(1,3,7) The “Chef’s” Casoncello

(1,7) Maccheroni “Assassina” style with buffalo cheese fondue and honey breadcrumbs

SECOND COURSES

(1,4,7) Monkfish marrowbone “Marinara” style with red potato cream

DESSERT

(1,3,7,8) Hazelnut Opéra cake, buffalo cheese and figs

Panna e San Pellegrino Water

Menù € 78,00

Pairing of 3 glasses of wine recommended by our staff € 32,00

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