

Le Terre

Fine Dining 5 december 2022

The third starred dinner will lead you to the discovery of the theme "City Nature".

With this exclusive 4-handed menu, the Executive Chef Enzo Pettè and the Guest Chef JRE Borja Marrero Vázquez from the restaurant Muxgo Las Palmas de Gran Canaria (Spain), will treasure the fruits of the territory in which they create their gourmet dishes and re-elaborate them with respect for the environment.

A tribute to Illuminated City Bergamo and Brescia: Italian Capital of Culture 2023

TASTING MENU 5 COURSES

AMOUSE-BOUCHE

Bergamo limousine nigiri

Fried polenta and Branzi

Lump of creamy cheese with stewed goat

Creamy pine bark and sheep's mil

∞

STARTER

Octopus with black cabbage and chickpea Panella

Soup of our cheeses with gofio rock and pearls

∞

FIRST COURSE

Risotto from Salera of Martinengo with turnip greens, Bagnacuda foam and slightly spicy crumble

∞

Creamy rice with lamb, bun (bread with herbs) and wild cane from the ravine

∞

DESSERT

Pomegranate "Eat and drink"

Prickly pear cake with sweet prickly pear cream and pickled prickly pear