

Le Terre

Fine Dining 16 February 2023

With this exclusive 4-handed menu the Executive Chef Enzo Pettè and the JRE Guest Chef Saša Began of the Foša Zara restaurant, (Croatia) you will rediscover ancient traditional dishes interpreted in an innovative way. A tribute to celebrate the Illuminated City Bergamo and Brescia: Italian Capital of Culture 2023.

TASTING MENU

AMOUSE-BOUCHE

-Cockles with creamy buffalo ricotta, florescence of the moment and perlage of extra virgin olive oil

Biscuit with buffalo blue tomato and fig jam

Sardine

Peer, blue cheese

∞

STARTER

Chignolo d'Isola Limousine Tartare with truffle caviar

"Chicken gnocchi" ,taleggino

∞

FRIST COURSE

Modern Casoncelli according to Le Terre

∞

MAIN COURSE

Quail stuffed with porcini

∞

DESSERT

Pre-dessert Basil sorbet and pesto drops

Dessert Panna cotta, olive oil, lemon