



FEBRUARY

Bergamo is a northern Italy little treasure. With two centers, the Alta (upper) city and the Bassa (lower) city connected by funiculars and trails sit at the foothills of the Alps where the food & wine is just as spectacular as the city!

Appetizer

Zuppa

roasted pumpkin, cipollini onion, turnips vellutata soup, celery smoked trout gremolada

Insalata

shaved savory cabbage, brussels sprouts salad, gala apples, pine nuts, crumble gorgonzola vinaigrette

Crespelle

wood oven gratin cauliflower and taleggio cheese filling, truffled béchamel, cavolfiori sott'olio

Tagliata D'Anatra

house smoked duck breast, baby lettuce mix, sour cherry sauce, spicy country bread crostini

Pairing

Polentone - spumante brut, strega liquor, grand marnier, blood orange garnish



Entrée

Pappardelle

day made pappardelle pasta, spiced barbera braised lamb sauce, shaved radicchio folded inside, britto cheese

Risotto

acquerello risotto of roasted salsify and leeks, gratiné with walnuts, pancetta ham

Pesce

pan seared artichoke filet, braised baby fennel and onions, franciacorta brut soresina butter sauce, fennel pollen

Carne

veal chop bergamasca - char grilled, porcini mushroom jus, polenta taragna (supp. \$5)

Pairing

White

Arneis "Little Rascal" - a light and fresh wine, honeysuckle aroma

Red

Barbera - fruit forward, soft tannins, crisp finish - rich and easy to drink



Dolci

Monte Bianco

chestnuts mousse tarte, brandy chocolate, snowcap of chantilly cream

Coppa

bergamo alta, stracciatella gelato of triple cream and brut chocolate, biscotti bergamaschi

Pairing



Dessert

Moscato - one of the most ancient grape varieties - distinct flower aroma, pleasant honey finish

Three Course Menu 39. | Wine Additional 18.

Gratuity & Taxes Not Included. Cannot be combined with special discount offers

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