

SIGN UP FOR OUR
NEWSLETTER



WELCOME TO BORGO CAPIETAGLIO

La comida es un acto de creación, una forma de dar forma al mundo y, al mismo tiempo, de redescubrir nuestras raíces.

Il cibo è un atto di creazione, un modo per dare forma al mondo e, allo stesso tempo, per riscoprire le nostre radici.

Food is an act of creation, a way of shaping the world and, at the same time, rediscovering our roots.

Jorge Luis Borges



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VIA CAPIETAGLIO 469, PONTIDA,
BERGAMO (ITALIA)



BORGOCAPIETAGLIO



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TASTING MENU

APPETIZERS

-  Chickpea hummus
-  Perlina eggplants with chimichurri
-  Local cheeses
- Smoked picanha
- Veal with green sauce
-  Potato chips
-  Poached egg
-  Lemon cauliflower
-  Borrettane onions
- Porchetta-style pancetta with mustard sauce

FIRST COURSE

One choice from the following options:

-  Pumpkin risotto with smoked scamorza cheese
- Chestnut tagliolini with gorgonzola, crispy guanciale, and sweet-and-sour onion

MAIN COURSE

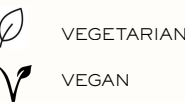
One choice from the following options:

- Grilled cockerel
- Skirt steak with chimichurri sauce

DESSERT

Dessert of the day

- APPETIZERS € 35,00
- APPETIZERS, FIRST COURSE & DESSERT € 50,00
- APPETIZERS, MAIN COURSE & DESSERT € 60,00
- APPETIZERS, FIRST AND MAIN COURSE & DESSERT € 70,00
- 3 WINE TELLURIT PAIRINGS € 15,00



STILL AND SPARKLING WATER € 3.50

THE TASTING MENU MAY VARY DEPENDING ON THE AVAILABILITY OF GARDEN PRODUCE
IN CASE OF ALLERGIES OR INTOLERANCES, PLEASE INFORM THE DINING STAFF

À LA CARTE MENU

APPETIZERS
FIRST COURSE
MAIN COURSE
DESSERT

- Rolled turkey with lemon sauce and candied citrus €14,00
- Beef tartare with Jerusalem artichoke and blackberry ketchup €15,00
-  Chickpea hummus with braised red cabbage € 12,00
- Beef tongue deglazed with Tellurit Sauvignon, served with white sauce and parsley oil € 14,00
- Selection of local cured meats and cheeses € 20,00

“Caramella di Borgo Capietaglio” € 16,00

A tribute to Bergamo tradition with a creative touch: ancient recipe of “casoncelli” stuffed with braised meat, sweetened by pear and embellished with a delicate aroma of amaretto.

Signed by our Ambassador Chef Andrea Mainardi

“Ravioli dei colli” € 16,00

Homemade pasta stuffed with braised oxtail and served with Taleggio’s cheese cream and Tellurit Merlot wine jus. This dish talks about territory and craftsmanship, inspired by the hilltops that dominate the scenario in front of the restaurant.

Signed by our Executive Chef Antonio Lostumbo

Chestnut tagliolini with gorgonzola, crispy guanciale, and sweet-and-sour onion € 18,00

 Tagliatelle with three types mushrooms and cheese cream € 18,00

 Riserva San Massimo risotto with pumpkin cream, rosemary, Taleggio cream, sage, and amaretto crunch € 17,00

Guinea fowl with pumpkin and mushrooms € 38,00

Guinea fowl stuffed with chanterelles and champignons mushrooms, served with its jus and accompanied by pumpkin cream and black cabbage.

Signed by our Executive Chef Antonio Lostumbo

Braised beef cheek in Merlot, served with mashed potatoes € 34,00

Sliced rump steak with rosemary and truffle potato chips €30,00

 Glazed Roman broccoli with herb sauce € 16,00

Tipsy pear with crème anglaise € 8,00

Berry crème brûlée € 8,00

Borgo Capietaglio “maritozzo” € 8,00