



## TO START

<b>Circolino appetizer</b> polenta with anchovy fillets, fresh goat cheese from Cà Morone and oil-packed eggplants with onion omelette	<b>9,00</b>
<b>Tuna tartare*</b> with crunchy marinated vegetables and liquid sesame	<b>13,00</b>
<b>Tri bucù</b> sheep meatballs, tomato cream with vegetables, broad bean pie and taleggio cheese drops	<b>11,00</b>

## SALUMI AND CHEESE

### SELECTION FROM BERGAMO

<b>Bergamo flavors platter (recommended for two people)</b> lard with hot focaccia croutons, savory pie with potatoes, leeks, and Branzi cheese, bread crostini with rabbit liver pâté, warm polenta, local salami, and Formai de Mut cheese	<b>22,00</b>
<b>Salumi selection</b> Salami, coppa, lard and pancetta served with polenta	<b>14,00</b>
<b>Salami and cheese platter (recommended for two people)</b> salumi selection paired with either Principi delle Orobie cheeses or Ca' Morone goat cheese	<b>20,00</b>
<b>Principi delle Orobie cheese platter</b> Branzi, Formai de Mut, Strachitunt from Val Taleggio, accompanied by fig and honey jams	<b>13,00</b>
<b>Vertical Storico Ribelle cheese platter</b> Rebel Historical Cheese in the 2023, 2021 and 2020 vintages accompanied by fig jam and chestnut honey from our Soc. Agricola Il Bosco	<b>15,00</b>
<b>Cà Morone cheese platter</b> Selection of four different goat cheese, accompanied by fig and honey jams	<b>14,00</b>



## FIRST COURSES

<b>Casoncelli alla bergamasca</b> meat and vegetable ravioli with butter, sage, Parmesan cheese and crispy bacon	<b>9,50</b>
<b>Scarpinocc de Parr</b> local cheese filled ravioli, served with butter and sage	<b>10,00</b>
<b>Egg tagliolini with corn cream</b> saffron, asparagus and Branzi cheese 180 days	<b>11,00</b>
<b>Fusilloni Az. Agr. Mancini</b> with squid*, mussels*, turnip greens and red pepper cream	<b>12,00</b>
<b>Riso Riserva San Massimo</b> with ossobuco gremolade and vegetables, zola cheese and lemon zest	<b>12,00</b>

## CHILDREN'S MENU

<b>Fusilli with Bolognese ragù</b>	<b>7,00</b>
<b>Milanese breaded cutlet</b>	<b>10,00</b>

## SIDE DISHES

<b>French Fries*</b>	<b>3,50</b>
<b>Roast potatoes</b>	<b>3,50</b>
<b>Polenta</b>	<b>3,00</b>
<b>Vegetables of the day</b>	<b>4,00</b>
<b>Mixed Salad</b>	<b>4,00</b>

\*Frozen food



# MEAT FROM BERGAMO

**Braised beef bites in Valcalepio red wine** 14,00  
with polenta

**Beef burger** 13,00  
with grilled Branzi cheese, caramelized onions, roast potatoes  
and BBQ sauce

# MAIN COURSES

**Polenta taragna** 12,00  
with porcini mushrooms

**Gurnard\* fillet** 16,00  
puttanesca style, basil ricotta and fennel chips

**Bergamo style baked rabbit** 14,00  
with white wine rosemary and polenta taragna

**Pork fillet and bacon** 15,00  
crunchy pistachio and Jerusalem artichoke puree

**Beef tartare** 14,00  
with broad bean cream, marinated egg yolk, pecorino cheese  
and chicory

**Grilled Fiorentina beef steak (1 kg, recommended for two people)** 38,00  
with roast potatoes

**COVER CHARGE: 2,00**

Dear guest, if you have any allergy ask our staff for informations,  
who will provide you with adequate informations about our food and drink.



# PIZZA

## CLASSIC PIZZA

<b>Americana</b>	8,50
Tomato, mozzarella, würstel and French fries	
<b>Capricciosa</b>	9,00
Tomato, mozzarella, cooked ham, capers, olives, champignon mushrooms, artichoke	
<b>Diavola</b>	7,50
Tomato, mozzarella and spicy salami	
<b>Margherita</b>	6,00
Tomato and mozzarella	
<b>Marinara</b>	5,00
Tomato, oregano, garlic and oil	
<b>Napoli</b>	7,50
Tomato, mozzarella, capers, anchovies and oregano	
<b>Prosciutto</b>	7,50
Tomato, mozzarella and baked ham	
<b>Prosciutto crudo</b>	8,00
Tomato, mozzarella and Parma ham	
<b>Prosciutto e funghi</b>	8,00
Tomato, mozzarella, baked ham and champignon mushrooms	
<b>Quattro formaggi</b>	8,00
Tomato, mozzarella and mixed cheese	
<b>Quattro stagioni</b>	9,00
Tomato, mozzarella, champignon mushrooms, olives, artichoke, baked ham, anchovies and capers	
<b>Romana</b>	8,00
Tomato, mozzarella, oregano, capers, anchovies and olives	
<b>Tonno e cipolle</b>	8,00
Tomato, mozzarella, tuna and onions	
<b>Vegetariana</b>	9,00
Tomato, mozzarella, cherry tomatoes, zucchini, eggplants and radicchio	
<b>Wurstel</b>	7,50
Tomato, mozzarella and würstel	



## OUR COMMITMENT FOR **EMERGENCY**

<b>Pizza Emergency</b>	9,00
Tomato, buffalo mozzarella, cherry tomatoes and basil	

Circolino Città Alta supports the activity of Emergency in Afghanistan.

A fixed amount of € 2.00 for each Emergency pizza will be donated to support the costs of the cafeteria at the Anabah maternity center.



## SPECIAL PIZZA

<b>A mulignana 2.0</b>	<b>11,00</b>
Semi-dried cherry tomatoes, buffalo mozzarella, fennel sausage, fried aubergines and flakes of pecorino cheese	
<b>Amatriciana</b>	<b>9,00</b>
Tomato, mozzarella, pancetta, onion and Parmesan flakes	
<b>Bietto</b>	<b>9,50</b>
Tomato, mozzarella, raw ham, eggplant and Parmesan cheese	
<b>Boscaiola</b>	<b>10,00</b>
Tomato, mozzarella, speck, porcini mushrooms and smoked scamorza cheese	
<b>Bufalina</b>	<b>8,50</b>
Tomato and buffalo mozzarella	
<b>Calabrese</b>	<b>9,50</b>
Tomato, buffalo mozzarella, broccoli rabe and spicy salami	
<b>Calzone</b>	<b>8,50</b>
Tomato, mozzarella and baked ham	
<b>Charlie</b>	<b>9,00</b>
Tomato, mozzarella, speck, gorgonzola cheese and radicchio	
<b>Circolino</b>	<b>10,00</b>
Tomato, oil, buffalo mozzarella, cherry tomatoes, raw ham and Parmesan flakes	
<b>Fumè</b>	<b>12,00</b>
Focaccia with EVO oil and semi-dried cherry tomatoes and then cold: smoked burratina, shredded horse meat, flakes of Rocolo cheese, lemon zest and black pepper	
<b>Gialt</b>	<b>10,00</b>
Yellow cherry tomatoes, smoked scamorza cheese, buffalo mozzarella, anchovies, olives and basil	
<b>Grintosa</b>	<b>9,50</b>
Tomato, buffalo mozzarella, grilled zucchini, spicy salami and Parmesan cheese	
<b>Porcini</b>	<b>9,00</b>
Tomato, mozzarella and porcini mushrooms	
<b>Siciliana</b>	<b>8,50</b>
Tomato, mozzarella, spicy salami, oregano, capers, anchovies and olives	
<b>Speck e brie</b>	<b>8,50</b>
Tomato, mozzarella, speck and Brie cheese	
<b>Viola</b>	<b>10,00</b>
Tomato, mozzarella, porcini mushrooms, taleggio cheese and radicchio	

## KMO

**The KMO pizzas are conceived using, wherever possible, local products and made with a special dough of wholemeal stone-ground soft wheat flour, type 2 soft wheat flour with low gluten content.**

<b>Schiaccianoci</b>	<b>10,00</b>
Gorgonzola cream, mozzarella, apple, walnuts and honey	
<b>Bergamasca</b>	<b>10,00</b>
Tomato, fior di latte mozzarella, taleggio cheese and sausage	



<b>035</b>	10,00
Mozzarella, fried polenta, Val di Scalve cheese and salami	
<b>Presolana</b>	10,00
Mozzarella, buffalo Camembert cheese, Sichuan pepper sauce with lemon, parsley, and baked ham	
<b>Corticelli</b>	10,00
Mozzarella and Grana cheese, bresaola, rocket Roccolo della Valtaleggio cheese shavings	
<b>Maialina</b>	11,00
Fior di latte mozzarella, sausage and grilled pulled pork, cabbage, Formai de mut cheese and semi-dried cherry tomatoes	

## PIZZA BIANCA

<b>Focaccia</b>	4,00
Oil and oregano	
<b>Focaccia al crudo</b>	6,50
Oil and raw ham	
<b>Focaccia al lardo bergamasco</b>	6,50
Oil, oregano and lard	
<b>Gioia</b>	9,50
Baked ham, oil. Oregano, buffalo mozzarella, cherry tomatoes and Parmesan cheese	
<b>Parigina</b>	7,50
Mozzarella, Brie Cheese and rocket	
<b>Tricolore</b>	9,00
Cherry tomatoes, buffalo mozzarella and rocket	

### Variations for all pizza:

<b>Buffalo mozzarella or porcini mushrooms</b>	2,00
<b>Wholemeal dough</b>	1,00
<b>All other ingredients</b>	1,00