



FIXED PRICE MENU

15,00€ per person

Pasta and main course of your choice, 1/2-liter water, a glass of wine of your choice between white or red Valcalepio (local wine) and coffee.

PASTA

7,00€ single plate

Casoncelli alla bergamasca

Meat and vegetable ravioli with butter, sage, Parmesan and crispy bacon

Black rice salad with legumes and salmon

Sicilian gnocchi (tomato, ricotta cheese and basil)

Linguine with clams and cherry tomatoes

Pennette al baffo (tomato, cream and ham)

MAIN COURSE

8,50€ single plate

Greek salad with feta, yogurt, olives, cherry tomatoes and cucumbers

Rolled omelette with spinach and purple cabbage salad

Grilled swordfish, salmoriglio and courgettes

Chicken escalopes with speck sauce and roast potatoes

Braised beef bites in Valcalepio red wine with polenta

The fixed price menu is available for one person at lunch until 2.45 pm

CHILDREN'S MENU

Fusilli with Bolognese ragù, milanese breaded cutlet and soft drink € 15,00

Fusilli with Bolognese ragù € 7,00

Milanese breaded Cutlet € 10,00



TO START

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

SALUMI AND CHEESE

SELECTION FROM BERGAMO

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



MEAT FROM BERGAMO

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

Female "Scottona" beef (18 months) from Prealpi Orobianche - Bergamo

MAIN COURSES

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

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

SALAD

Pepoi Salad **7,50**
Salad, grilled chicken breast, boiled egg, tomato, flakes of
Roccolo cheese, olive and mustard citronette

Caprese con bufala **7,50**
Cherry tomatoes, DOP Campania buffalo mozzarella and
oregano

SIDE DISHES

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

*Frozen food



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

PIZZA MENU

12,00

Classic Italian pizza of your choice, one small beer or soda drink (33 cl) and dessert

CLASSIC PIZZA

Americana

8,50

Tomato, mozzarella, würstel and French fries

Capricciosa

9,00

Tomato, mozzarella, cooked ham, capers, olives, champignon mushrooms, artichoke

Diavola

7,50

Tomato, mozzarella and spicy salami

Margherita

6,00

Tomato and mozzarella

Marinara

5,00

Tomato, oregano, garlic and oil

Napoli

7,50

Tomato, mozzarella, capers, anchovies and oregano

Prosciutto

7,50

Tomato, mozzarella and baked ham

Prosciutto crudo

8,00

Tomato, mozzarella and Parma ham

Prosciutto e funghi

8,00

Tomato, mozzarella, baked ham and champignon mushrooms

Quattro formaggi

8,00

Tomato, mozzarella and mixed cheese

Quattro stagioni

9,00

Tomato, mozzarella, champignon mushrooms, olives, artichoke, baked ham, anchovies and capers

Romana

8,00

Tomato, mozzarella, oregano, capers, anchovies and olives

Tonno e cipolle

8,00

Tomato, mozzarella, tuna and onions

Vegetariana

9,00

Tomato, mozzarella, cherry tomatoes, zucchini, eggplants and radicchio

Würstel

7,50

Tomato, mozzarella and würstel

Variations for all pizza:

Buffalo mozzarella or porcini mushrooms

2,00

Wholemeal dough

1,00

All other ingredients

1,00



KMO

They are made using, where possible, locally sourced products and prepared with a special dough made from stone-ground wholemeal flour, low-gluten Type 2 and Type 0 soft wheat flour.

Schiaccianoci	10,00
Gorgonzola cream, mozzarella, apple, walnuts and honey	
Bergamasca	10,00
Tomato, fior di latte mozzarella, taleggio cheese and sausage	
035	10,00
Mozzarella, fried polenta, Val di Scalve cheese and salami	
Presolana	10,00
Mozzarella, buffalo Camembert cheese, Sichuan pepper sauce with lemon, parsley, and baked ham	
Corticelli	10,00
Mozzarella and Grana cheese, bresaola, rocket Rocolo della Valtaleggio cheese shavings	
Maialina	11,00
Fior di latte mozzarella, sausage and grilled pulled pork, cabbage, Formai de mut cheese and semi-dried cherry tomatoes	

SPECIAL PIZZA

A mulignana 2.0	11,00
Semi-dried cherry tomatoes, buffalo mozzarella, fennel sausage, fried aubergines and flakes of pecorino cheese	
Amatriciana	9,00
Tomato, mozzarella, pancetta, onion and Parmesan cheese	
Bietto	9,50
Tomato, mozzarella, raw ham, eggplant and Parmesan cheese	
Boscaiola	10,00
Tomato, mozzarella, speck, porcini mushrooms and smoked scamorza cheese	
Bufalina	8,50
Tomato and buffalo mozzarella	
Calabrese	9,50
Tomato, buffalo mozzarella, broccoli rabe and spicy salami	
Calzone	8,50
Tomato, mozzarella and baked ham	
Charlie	9,00
Tomato, mozzarella, speck, gorgonzola cheese and radicchio	
Circolino	10,00
Tomato, oil, buffalo mozzarella, cherry tomatoes, raw ham and Parmesan flakes (Cold ingredients)	



Gialt	10,00
Yellow cherry tomatoes, smoked scamorza cheese, buffalo mozzarella, anchovies, olives and basil	
Grintosa	9,50
Tomato, buffalo mozzarella, grilled zucchini, spicy salami and Parmesan cheese	
Porcini	9,00
Tomato, mozzarella and porcini mushrooms	
Siciliana	8,50
Tomato, mozzarella, spicy salami, oregano, capers, anchovies and olives	
Speck e brie	8,50
Tomato, mozzarella, speck and Brie cheese	
Fumè	12,00
Focaccia with EVO oil and semi-dried cherry tomatoes and then cold: smoked burratina, shredded horse meat, flakes of Roccolo cheese, lemon zest and black pepper	
Viola	10,00
Tomato, mozzarella, porcini mushrooms, taleggio cheese and radicchio	

PIZZA BIANCA

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

OUR COMMITMENT FOR EMERGENCY

Pizza Emergency	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.