

Cooking is a serious matter.

Everywhere we bring our kitchen, we carry the same hands, the same care, the same joy of making hearts feel at home. Gres Café is a new way to tell an old story — the story of Locanda Cece Simo, of seasons, honest ingredients, and tender devotion. A meal here is simple, yet never ordinary. It whispers to those in a hurry and embraces those who linger, always with respect, always with a touch of heart.

## sharing

|  |      |
|--|------|
| <b>proibita</b>  | 18 € |
| <i>capitelli cured ham, served with XXL fried gnocco <sup>(3)</sup> <sup>(4)</sup> <sup>(5)</sup> <sup>(7)</sup> <sup>(12)</sup></i> |      |
| <b>pizzino</b>   | 24 € |
| <i>high-hydration focaccia topped with octopus, potatoes, pimentón, and fresh parsley <sup>(3)</sup> <sup>(4)</sup></i>              |      |
| <b>percorso orobico</b>  | 19 € |
| <i>stracchino all'antica, branzi ffb, formai de mut 2023, sciur zola, strachitunt with apple and pear mostarda <sup>(3)</sup></i>    |      |

## starters

|  |      |
|--|------|
| <b>tartare</b>   | 18 € |
| <i>beef tartare, egg, rocket salad pesto, polenta chips <sup>(9)</sup> <sup>(11)</sup> <sup>(13)</sup></i> |      |
| <b>spada</b>   | 18 € |
| <i>gin and lemon-marinated swordfish carpaccio with samphire <sup>(1)</sup></i>                            |      |
| <b>bao veg</b>   | 14 € |
| <i>steamed bao, oriental-style cauliflower and cabbage with edamame <sup>(11)</sup> <sup>(12)</sup></i>    |      |

## first courses

|  |      |
|--|------|
| <b>casoncelli</b>  | 16 € |
| <i>casoncelli ravioli stuffed with meat, parmesan, melted butter, fried sage <sup>(3)</sup> <sup>(4)</sup> <sup>(5)</sup> <sup>(7)</sup></i> |      |
| <b>gnocchetti</b>  | 16 € |
| <i>saffron sauce gnocchetti with mussels and parsley oil <sup>(1)</sup> <sup>(2)</sup> <sup>(3)</sup> <sup>(4)</sup></i>                     |      |
| <b>pomodoro</b>  | 16 € |
| <i>half paccheri, tomato sauce, taggiasca olives, creamy burrata <sup>(3)</sup> <sup>(4)</sup> <sup>(9)</sup></i>                            |      |

## main courses

|   |      |
|---|------|
| <b>tonnato</b>  | 18 € |
| <i>tender veal magatello, tonnata sauce, caper &amp; olive dust <sup>(1)</sup> <sup>(5)</sup> <sup>(7)</sup> <sup>(9)</sup> <sup>(12)</sup></i> |      |
| <b>piovra</b>   | 20 € |
| <i>octopus with hummus, purple carrot crisps, and hazelnuts <sup>(1)</sup> <sup>(5)</sup></i>   |      |
| <b>norma</b>  | 16 € |
| <i>low temperature boiled egg, pachino, eggplant cream, parmesan, basil scented oil, dried tomato <sup>(3)</sup> <sup>(9)</sup></i>             |      |

*water, bread, and cover charge* 4 €

## proper plates

|  |      |
|--|------|
| gresburger   | 18 € |
| <i>maritozzo bun, angus, cheddar, bacon, secret sauce, with french fries <sup>(3)</sup> <sup>(4)</sup> <sup>(5)</sup> <sup>(7)</sup> <sup>(12)</sup></i> |      |
| supernizzarda  | 16 € |
| <i>lettuce, hard-boiled egg, green beans, anchovies, olives, tomato, tuna fillet <sup>(1)</sup></i>  |      |
| mediterraneo   | 16 € |
| <i>tomato carpaccio with stracciatella, taggiasca olives &amp; caper powder, and basil oil <sup>(3)</sup></i>  |      |

## sides

|  |     |
|--|-----|
| fritte   | 7 € |
| <i>super crunchy french fries <sup>(7)</sup></i>     |     |
| puré   | 7 € |
| <i>robuchon-style mashed potatoes <sup>(3)</sup></i> |     |
| verdure  | 7 € |
| <i>roasted seasonal vegetables</i>                   |     |

## desserts

|   |     |
|---|-----|
| tatin comme ci, comme ça  | 8 € |
| <i>biscuit crumble, caramelized apple and vanilla mousse <sup>(3)</sup> <sup>(4)</sup> <sup>(9)</sup></i>   |     |
| panna e fragola   | 8 € |
| <i>vanilla-scented panna cotta with strawberries <sup>(3)</sup></i>   |     |
| gelato  | 6 € |
| <i>ice cream selection: pistacchio, gin and pepper <sup>(3)</sup> <sup>(5)</sup>, salted caramel <sup>(3)</sup>, madagascar vanilla <sup>(3)</sup>, ciaculli mandarin</i> |     |

### allergens

1 fish / 2 molluscs / 3 dairy / 4 gluten / 5 tree nuts / 6 crustaceans / 7 peanuts /  
8 lupin / 9 eggs / 10 sulphites / 11 soy / 12 sesame / 13 mustard / 14 celery

**locanda cece simo**

ristorante con camere

*bergamo*

**sprint**

bottega trattoria hi-fi bar

*bergamo*

**gres caffè**

cantina e cucina

*bergamo*

**lovebanqueting**

catering e design per eventi

*bergamo*

**villa semenza**

location per eventi

*lecco*

**villa suardi**

location per eventi

*trescore balneario*

**la serra**

location per eventi

*capriano*