

Lalimentari

Menu
English Version

Lalimentari shop

why Lalimentari shop?
please, ask to the waiter

Lalimentari Wine Glasses

Hand Made Zafferano glasses

Hand Made Zafferano bowls

Hand Made Zafferano dishes

On table Lamps Poldina

Wines and beverages

Lalimentari aprons

multi-purpose golden Bins

Corkscrew

Garda Lake olive oil

Balsamic Vinegar

Bergamo Polenta corn flour

Fresh cream Cannoncini by Serge Milano

Special Edition wine Box Atalanta

paintings on the walls, ask the prices!

OUR TASTING MENUS

a course of your choice, between these we offer, as a track and a dessert

PROPOSAL WITH THE PASTA DISH

PASTA DISHES

CASONCELLI ALLA BERGAMASCA
Bergamo's typical ravioli filled with pork meat, dressed with Parmigian cheese, bacon, sage and butter

SCARPINOCC DE PAR
Bergamo's typical ravioli filled with cheese and Amaretto biscuit, dressed with Parmigian cheese, sage and butter

LASAGNE WITH MEAT SAUCE
dressed with Parmigian cheese

the price included the cover charge and an espresso

28 per person

DESSERTS

TIRAMISU'
a classical dessert made with mascarpone cheese and fresh eggs

PANNACOTTA
a fresh vanil Pannacotta dressed with a raspberries sauce

NOUGAT AND CHOCOLATE SEMIFREDDO
Semifreddo it's like an ice cream, but harder. Made with nougat dessert and bitter chocolate

BUDINO DI VINO MOSCATO DI SCANZO
red sweet muscat wine pudding made by Biava wine from SCANZO town - Bergamo - served with a cream and mulled wine sauce

PROPOSAL WITH THE MAIN COURSE

MAIN COURSES

PORCINI MUSHROOMS WITH BERGAMO'S POLENTA TARAGNA

POLENTA CONCIA
Bergamo's typical polenta stuffed with Alpine pasture cheese dressed with meat sauce of sausage

TALEGGIO CHEESE AND BERGAMO'S POLENTA
very old tradition, to eat hot polenta with a cold sliced cheese

BERGAMO SALAME AND BERGAMO'S POLENTA TARAGNA
hot polenta cooked with cheeses and served with sliced salami

the price included the cover charge and an espresso

33 per person

DESSERTS

TIRAMISU'
a classical dessert made with mascarpone cheese and fresh eggs

PANNACOTTA
a fresh vanil Pannacotta dressed with a raspberries sauce

NOUGAT AND CHOCOLATE SEMIFREDDO
Semifreddo it's like an ice cream, but harder. Made with nougat dessert and bitter chocolate

BUDINO DI VINO MOSCATO DI SCANZO
red sweet muscat wine pudding made by us, with Biava wine from SCANZO town - Bergamo - served with a cream and mulled wine sauce

COVER CHARGE 3 each



Award as best Polenta in Bergamo 2017

KEYS



pork meat



gluten free



frozen ingredient



typical dish



vegetarian dish



organic ingredient



PASTA DISHES

BERGAMO'S CASONCELLI	Bergamo's typical ravioli filled with meat, dressed with Parmigian cheese and butter	15	
SCARPINOCC DE PAR	Bergamo's typical ravioli filled with cheese and Amaretto biscuit, dressed with Parmigian cheese and butter	14	
ANCIENT WHEAT NOODLES WITH PORCINI MUSHROOMS	an integral pasta intense flavor seasoned with the king of mushrooms	18	
SPAGHETTI WITH WHITE RAGU' SAUCE	NO TOMATO dressed with Parmigian cheese	16	
MEAT SAUCE LASAGNE	dressed with Parmigian cheese	15	
SPAGHETTI WITH GENOVA PESTO SAUCE	made in Genova (Prà) NO TOMATO dressed with Parmigian cheese	15	
VEGETABLE SOUP	carrots pumpkin zucchini cabbage leeks onion celery parsley served with polenta croutons	12	

lactose free

MAIN COURSES

"CIAREGHI"	Fried egg with "taragna polenta" and Porcini mushroom	20	
BERGAMO TRADITIONAL RABBIT	served with Polenta	21	
ITALIAN BEEF BRASATO	braised and pulled beef, cooked in red wine and spices, which is slowly frayed and served with polenta	24	
POLENTA CONCIA	Bergamo's typical polenta stuffed with Alpine pasture cheese dressed with meat sauce of sausage	20	
CHEESES ON THE PLATE COOKED	topped with Extra Virgin Oil and pepper	22	
PORCINI MUSHROOMS WITH BERGAMO'S POLENTA TARAGNA	polenta cooked with cheeses and served with porcini mushrooms	20	
"VICENTINA" CREAM of COD FISH	the famous Italian Baccaà (cod fish) cooked with onions, milk, Parmigiano Reggiano and parsley served with polenta	22	
MARINATED BEEF MEAT CARPACCIO	dressed with Rucola and Parmigian Cheese	18	
ANCHOVIES limited edition FROM CANTABRICO SEA	with Bergamo's Polenta	23	

lactose free



watch the video recipe of our Rabbit

THE POLENTA according to tradition: HOT with something cold

TALEGGIO CHEESE WITH BERGAMO'S POLENTA		17	
GORGONZOLA CHEESE WITH BERGAMO'S POLENTA		17	
STRACHITUND CHEESE WITH BERGAMO'S POLENTA		18	
FORMAI DE MUT CHEESE WITH BERGAMO'S POLENTA		18	
BERGAMO SALAME WITH BERGAMO'S POLENTA		18	
BERGAMO PANCETTA WITH BERGAMO'S POLENTA		17	
BERGAMO LARDO WITH BERGAMO'S POLENTA		18	
"Salame and Gorgonzola cheese" WITH BERGAMO'S POLENTA		20	
ORDER OF BERGAMO'S POLENTA		7	
ORDER OF BERGAMO'S TARAGNA POLENTA		10	

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It's possible to replace the traditional polenta with taragna with charging 2 euro.

SIDE DISHES

GREEN SALAD	Mixture of different salads	6	
COOKED SPINASH	Boiled spinach sautéed with butter and Parmesan cheese	6	
COOKED PORCINI MUSHROOMS	high quality porcini mushrooms cooked with oil and garlic	8	
MIXED SALAD	Mixed salad, tomatoes, carrots and seasonal vegetables	7	
MIXED SALAD BIG SIZE	Mixed salad, tomatoes, carrots and seasonal vegetables	10	
"GIARDINIERA" OF MIXED VEGETABLES	The classic Giardiniera of mixed vegetables crispy sweet and sour	7	
STEAMED VEGETABLES	Mixed boiled or steamed vegetables according to season and availability	7	

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OUR "A' LA CARTE"

APPETIZERS

AGED PARMA HAM DISH	more than 34 months aged, the best quality	14	
TONNED VEAL	from Italian traditions, with selected veal Magatello and the famous tuna sauce with capers	15	
FRESH BURRATA (depending on availability)	Puglia's typical mozzarella cheese with heart of cream inside	13	
BUFFALO MOZZARELLA	the authentic Buffalo mozzarella made only with buffalo milk	11	
CAPRESE SALAD	The authentic Buffalo mozzarella made only with buffalo milk served with fresh tomato	14	
ORDER	You can choose just one type of cold cuts or cheese. This dish lets you make your choice by yourself for a speedy and light aperitif	5	

lactose free

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CHOPPING BOARDS

BERGAMO'S DISH mixed -	Selection of 3 different kind of cold cuts and 3 different kind of typical cheese from Bergamo	16	
BERGAMO'S DISH only cold cuts -	Selection of 5 different kind of cold cuts typical from Bergamo	16	
BERGAMO'S DISH only cheeses -	Selection of 6 different kind of typical cheeses from Bergamo	17	
THE KING DISH	The most exclusive cold cuts Culatello, Coppa ham from a Black Pork with parmesan cheese and Porcini Mushrooms	27	
ITALIAN DISH	Selection of 3 different kind of Italian cold cuts and 3 different kind of Italian cheeses	18	
PREAOLA DISH	he famous beef cold cut served with a fresh cheese	16	
"CLOCK" OF CHEESES	special dish of different types of strong taste cheeses served with jams	20	

lactose free

We offer a FREE service of purified water, because we believe that, even though we spend money for this purification service, water is for everybody and we all already pay for it. So please, ask for the amount of water that you want and need, without wasting it!

Thank you

According to season and availability of products, some of them could be frozen or frozen origin. If you have any allergy or food intolerance, please do not hesitate to ask our trained staff any kind of information. We will be glad to suggest the best options for you.