

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

25 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

30 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

SCARPINOCC DE PAR

Bergamo's typical ravioli filled with cheese and Amaretto biscuit, dressed with Parmigian cheese and butter

ANCIENT WHEAT NOODLES WITH PORCINI MUSHROOMS

an integral pasta intense flavor seasoned with the king of mushrooms

SPAGHETTI WITH WHITE RAGU' SAUCE NO TOMATO

dressed with Parmigian cheese

MEAT SAUCE LASAGNE

dressed with Parmigian cheese

SPAGHETTI WITH GENOVA PESTO SAUCE

made in Genova (Prà) NO TOMATO dressed with Parmigian cheese

MAIN COURSES

"CIAREGHI"

Fried egg with "taragna polenta" and Porcini mushroom

BERGAMO TRADITIONAL RABBIT

served with Polenta

ITALIAN BEEF BRASATO

braised and pulled beef, cooked in red wine and spices, which is slowly frayed and served with polenta

POLENTA CONCIA

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

CHEESES ON THE PLATE COOKED

topped with Extra Virgin Oil and pepper

PORCINI MUSHROOMS WITH BERGAMO'S POLENTA TARAGNA

polenta cooked with cheeses and served with porcini mushrooms

"VICENTINA" CREAM of COD FISH the famous Italian Baccalà (cod fish)

cooked with onions, milk, Parmigiano Reggiano and parsley served with polenta

MARINATED BEEF MEAT CARPACCIO

dressed with Rucola and Parmigian Cheese

ANCHOVIES limited edition FROM CANTABRICO SEA

with Bergamo's Polenta



watch the video recipe of our Rabbit



THE POLENTA according to tradition: HOT with something cold

TALEGGIO CHEESE WITH BERGAMO'S POLENTA

GORGONZOLA CHEESE WITH BERGAMO'S POLENTA

STRACHITUND CHEESE WITH BERGAMO'S POLENTA

FORMAI DE MUT CHEESE WITH BERGAMO'S POLENTA

BERGAMO SALAME WITH BERGAMO'S POLENTA

BERGAMO PANCETTA WITH BERGAMO'S POLENTA

BERGAMO LARDO WITH BERGAMO'S POLENTA

"Salame and Gorgonzola cheese" WITH BERGAMO'S POLENTA

ORDER OF BERGAMO'S POLENTA

ORDER OF BERGAMO'S TARAGNA POLENTA

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

SIDE DISHES

GREEN SALAD

Mixture of different salads

COOKED SPINASH

Boiled spinach sautéed with butter and Parmesan cheese

COOKED PORCINI MUSHROOMS

high quality porcini mushrooms cooked with oil and garlic

MIXED SALAD

Mixed salad, tomatoes, carrots and seasonal vegetables

MIXED SALAD BIG SIZE

Mixed salad, tomatoes, carrots and seasonal vegetables

"GIARDINIERA" OF MIXED VEGETABLES

The classic Giardiniera of mixed vegetables crispy sweet and sour

STEAMED VEGETABLES

Mixed boiled or steamed vegetables according to season and availability

OUR "A' LA CARTE"

APPETIZERS

AGED PARMA HAM DISH

more than 34 months aged, the best quality

TONNED VEAL

from Italian traditions, with selected veal Magatello and the famous tuna sauce with capers

FRESH BURRATA (depending on availability)

Puglia's typical mozzarella cheese with heart of cream inside

BUFFALO MOZZARELLA

the authentic Buffalo mozzarella made only with buffalo milk

CAPRESE SALAD

The authentic Buffalo mozzarella made only with bufalo milk served with fresh tomato

AGED PARMA HAM WITH FRESH MELON

more than 34 months aged ham with seasonal melon

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

lactose free

12



lactose free

14



13



10



12



lactose free

15



5



CHOPPING BOARDS

BERGAMO'S DISH mixed -

Selection of 3 different kind of cold cuts and 3 different kind of typical cheese from Bergamo

BERGAMO'S DISH only cold cuts -

Selection of 5 different kind of cold cuts typical from Bergamo

BERGAMO'S DISH only cheeses -

Selection of 6 different kind of typical cheeses from Bergamo

THE KING DISH

The most exclusive cold cuts Culatello, Coppa ham from a Black Pork with parmesan cheese and Porcini Mushrooms

ITALIAN DISH

Selection of 3 different kind of Italian cold cuts and 3 different kind of Italian cheeses

PRESAOLA DISH

he famous beef cold cut served with a fresh cheese

"CLOCK" OF CHEESES

special dish of different types of strong taste cheeses served with jams

lactose free

14



15



25



16



15



18



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.