

## Bergamo and Brescia: let's swap plates!

For the year of Bergamo Brescia Capital of Culture 2023, the restaurants, pizzerias, bars and in general all the premises of the two realities that offer drinks or food have decided to “contaminate” their menus with a product or with a dish from the neighboring province. So as to pay homage to this important national recognition and make local products even more known and appreciated.

It is a question of having at least one typical proposal from Bergamo or one typical proposal from Brescia on the menu. It can be a wine, or a typical dish or even just a dish made with a local product. Everyone chose how to become the protagonist of “Bergamo Brescia Capital of Culture 2023”.

Lalimentari Restaurant has decided to pay homage to Brescia with “bread gnocchi” seasoned with butter, sage and Parmigiano Reggiano. A dish from the poor tradition that aimed to avoid waste at home, using stale bread left over on the table and taken up again by soaking it in milk.

This dish is also themed with the “first national catering day” scheduled for April 28th 2023 and which for this year has chosen bread as a symbol of union of restaurants throughout Italy.

**Siamo  
Capitale**  
Italiana  
della Cultura  
2023

 **BERGAMO  
BRESCIA**

# 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!

# Lalimentari

english version  
**Menu**

**Lalimentari**  
BAR | RISTORANTE | ENOTECA | SHOP  
Piazza Vecchia, 8 | Bergamo Alta



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 Parmigiano Reggiano cheese, bacon, sage and butter

SCARPINÒCC DE PAR  
Bergamo's typical ravioli filled with cheese and Amaretto biscuit, dressed with Parmigiano Reggiano cheese, sage and butter

LASAGNE WITH MEAT SAUCE  
dressed with Parmigiano Reggiano cheese

the price included the cover charge and an espresso

28 per person

PROPOSAL WITH THE MAIN COURSE

MAIN COURSES

PORCINI MUSHROOMS WITH BERGAMO'S POLENTA TARAGNA

LA 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

TIRAMISÙ  
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

DESSERTS

TIRAMISÙ  
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

COVER CHARGE 3 each



Award as the **best POLENTA** in Bergamo 2017

KEYS



TYPICAL DISH



PORK MEAT

FOOD ALLERGENS



CRUSTACEANS AND PRODUCTS THEREOF



SESAME SEEDS AND PRODUCTS THEREOF



TREE NUTS



CEREALS CONTAINING GLUTEN



EGGS AND PRODUCTS THEREOF



FISH AND PRODUCTS THEREOF



MOLLUSCS AND PRODUCTS THEREOF



MUSTARD AND PRODUCTS THEREOF



CELERY AND PRODUCTS THEREOF



PEANUTS AND PRODUCTS THEREOF



MILK AND PRODUCTS THEREOF



SULPHUR DIOXIDE AND SULPHITES



SOYBEANS AND PRODUCTS THEREOF



LUPIN AND PRODUCTS THEREOF

HOWEVER ALLERGENIC CONTAMINATION CANNOT BE EXCLUDED DURING PRAPARATION PHASE

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

ORDER your

you can choose just one type of cold cuts or cheese. This dish lets you make your choice by self for a speedy and light aperitif



14



15



13



11



14



5



PASTA DISHES

BERGAMO'S CASONCELLI

Bergamo's typical ravioli filled with meat, dressed with Parmigiano Reggiano cheese and butter

15

SCARPINÒCC DE PAR

Bergamo's typical ravioli filled with cheese and Amaretto biscuit, dressed with Parmigiano Reggiano 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 Parmigiano Reggiano cheese

16

MEAT SAUCE LASAGNE

dressed with Parmigiano Reggiano cheese

15

SPAGHETTI WITH GENOVA PESTO SAUCE

made in Genova (Prà) - NO TOMATO - dressed with Parmigiano Reggiano cheese

15

GNOCCHI (DUMPLINGS) MADE OF BREAD

BERGAMO AND BRESCIA: LET'S SWAP PLATES!

Traditional dish of Brescian cuisine. Ingredients such as bread, milk, eggs, Parmigiano Reggiano cheese and butter are combined to make a humble but tasty dish. This dish represents city of Brescia in the Lalimentari menu.

15

MAIN COURSES

"CIAREGHI"

fried egg with "taragna polenta", Porcini mushroom and black pepper

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

22

"VICENTINA" CREAM OF COD FISH

the famous Italian Baccalà (cod fish) cooked with onions, milk, Parmigiano Reggiano and parsley served with polenta and black pepper

22

MARINATED BEEF MEAT CARPACCIO

dressed with Rucola and Parmigiano Reggiano cheese

18

ANCHOVIES LIMITED EDITION FROM CANTABRICO SEA

with Bergamo's Polenta

23

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

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

SIDE DISHES

GREEN SALAD

mixture of different salads

7

COOKED SPINASH

boiled spinach sautéed with butter and Parmigiano Reggiano cheese

7

COOKED PORCINI MUSHROOMS

high quality porcini\* mushrooms cooked with oil and garlic

9

MIXED SALAD

mixed salad, tomatoes, carrots and seasonal vegetables

8

MIXED SALAD BIG SIZE

mixed salad, tomatoes, carrots and seasonal vegetables

12

"GIARDINIERA" OF MIXED VEGETABLES

the classic Giardiniera of mixed vegetables crispy sweet and sour

8

STEAMED VEGETABLES

mixed boiled or steamed vegetables according to season and availability

8

We offer a FREE service of purified water (D.L. 31 del 02/02/2001 e D.L. 181 del 23/06/2003), 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