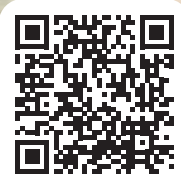


Taste and Tag

SCATTA LA FOTO E TAGGA @RISTORANTE_LALIMENTARI



Lalimentari

BAR | RISTORANTE | ENOTECA | SHOP

english
Menù

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

GLI 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

29 per person

DESSERTS

TIRAMISÙ

a classical dessert made with mascarpone cheese and fresh eggs

LA 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

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

DESSERTS

TIRAMISÙ

a classical dessert made with mascarpone cheese and fresh eggs

LA PANNACOTTA

a fresh vanil Pannacotta dressed with a raspberries sauce

NOUGAT AND CHOCOLATE SEMIFREDDO

Semifreddo it's like an ice cream, but harder.

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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

33 per person

FOOD ALLERGENS



HOWEVER ALLERGENIC CONTAMINATION CANNOT BE EXCLUDED DURING PRAPARATION PHASE



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

COVER CHARGE 3 each

KEYS



TYPICAL DISH



PORK MEAT

APPETIZERS

AGED PARMA HAM DISH 	14
more than 34 months aged, the best quality	
AGED PARMA HAM WITH FRESH MELON (depending on availability) 	17
more than 34 months aged ham with seasonal melon	
TONNED VEAL   	15
from Italian traditions, with selected veal Magatello and the famous tuna sauce with capers	
FRESH BURRATA (depending on availability) 	13
Puglia's typical mozzarella cheese with heart of cream inside	
BUFFALO MOZZARELLA 	11
the authentic Buffalo mozzarella made only with buffalo milk	
CAPRESE SALAD 	14
the authentic Buffalo mozzarella made only with buffalo milk served with fresh tomato	
ORDER  	5
you can choose just one type of cold cuts or cheese. This dish lets you make your choice by your self for a speedy and light aperitif	

GARDA OIL TASTING

2,50



CHOPPING BOARDS

BERGAMO'S DISH MIXED    	17
selection of 3 different kind of cold cuts and 3 different kind of typical cheese from Bergamo	
BERGAMO'S DISH ONLY COLD CUTS   	16
selection of 5 different kind of cold cuts typical from Bergamo	
BERGAMO'S DISH ONLY CHEESES  	18
selection of 6 different kind of typical cheeses from Bergamo	
THE KING DISH   	27
the most exclusive cold cuts Culatello, Coppa ham from a Black Pork with Parmigiano Reggiano cheese and porcini mushrooms*	
ITALIAN DISH    	18
selection of 3 different kind of Italian cold cuts and 3 different kind of Italian cheeses	
BRESAOLA DISH  	16
the famous beef cold cut served with a fresh cheese	

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

PASTA DISHES

- BERGAMO'S CASONCELLI**        16
Bergamo's typical ravioli filled with meat, dressed with Parmigiano Reggiano cheese and butter
- GLI SCARPINÒCC DE PAR**       15
Bergamo's typical ravioli filled with cheese and Amaretto biscuit, dressed with Parmigiano Reggiano cheese and butter
- SPAGHETTI ALLA CARBONARA**     17
an iconic recipe of the Italian tradition, spaghetti Senatore Cappelli, Bergamo bacon, free-range eggs and black pepper
- ANCIENT WHEAT NOODLES WITH PORCINI MUSHROOMS**       18
an integral pasta intense flavor seasoned with the king of mushrooms*
- SPAGHETTI WITH WHITE RAGU' SAUCE**       16
NO TOMATO - dressed with Parmigiano Reggiano cheese
- MEAT SAUCE LASAGNE**       16
dressed with Parmigiano Reggiano cheese
- SPAGHETTI WITH GENOVA PESTO SAUCE**    15
made in Genova (Prà) - NO TOMATO - dressed with Parmigiano Reggiano cheese
- GNOCCHI (DUMPLINGS) MADE OF BREAD**      15
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.



MAIN COURSES

- IL "CIAREGHÌ"**      22
fried egg with "taragna polenta", Porcini mushroom and black pepper
- BERGAMO TRADITIONAL RABBIT**    22
served with Polenta
- ITALIAN BEEF BRASATO**    26
braised and pulled beef, cooked in red wine and spices, which is slowly frayed and served with polenta
- LA POLENTA CONCIA**       20
Bergamo's typical polenta stuffed with Alpine pasture cheese dressed with meat sauce of sausage
- CHEESES ON THE PLATE COOKED**  22
topped with Extra Virgin Oil and pepper
- PORCINI MUSHROOMS WITH BERGAMO'S POLENTA TARAGNA**    22
polenta cooked with cheeses and served with porcini mushrooms*
- "VICENTINA" CREAM OF COD FISH**     24
the famous Italian Baccalà (cod fish) cooked with onions, milk, Parmigiano Reggiano and parsley served with polenta and black pepper
- MARINATED BEEF MEAT CARPACCIO**   18
dressed with Rucola and Parmigiano Reggiano cheese
- ANCHOVIES LIMITED EDITION FROM CANTABRICO SEA**  24
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		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 possible to replace the traditional polenta with taragna with charging 2 euro.



SIDE DISHES

GREEN SALAD mixture of different salads		7
COOKED SPINASH  		7
boiled spinach sautéed with butter and Parmigiano Reggiano cheese		
COOKED PORCINI MUSHROOMS   		9
high quality porcini mushrooms* cooked with oil and garlic		
MIXED SALAD		8
mixed salad, tomatoes, carrots and seasonal vegetables		
MIXED SALAD BIG SIZE		12
mixed salad, tomatoes, carrots and seasonal vegetables		
"GIARDINIERA" OF MIXED VEGETABLES 		8
the classic Giardiniera of mixed vegetables crispy sweet and sour		
STEAMED VEGETABLES		8
mixed boiled or steamed vegetables according to season and availability		



Lalimentari shop



ASK FOR OUR
DESSERTS LIST



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

Paintings on the walls, ask the prices!

* 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.

"Venezia" - acrilico - Valentina Chiari 7 anni



Lalimentari

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Piazza Vecchia, 8 | Bergamo Alta