

LA CAVE BOHEMIENNE
presenta
LA FIASCHETTERIA
VINI - SALUMI - FORMAGGI
BORGO STA CATERINA 8
24124 BERGAMO

Before starting please take note that
We only listen to good music,
We don't go to the supermarket
(so sometimes some products may be missing),
**We don't have any coffee,
but especially nothing here is fast!**

And remember, a meal without wine is called breakfast.

Gianni.

At "La Fiaschetteria" you can drink...

STRAIGHT FROM THE BARRELS:

- BARBERA d'ASTI red wine in 20cl. Bowl € 4,00
- NEBBIOLO d'ALBA red wine in 20cl. Bowl € 5,00
-

CHOOSING FROM THE CELLAR:

- White Wines by the Glass from € 4,00

75cl WINE BOTTLES:

- Ask Gianni for HIS Wine List from € 15,00

50cl BEER BOTTLES:

- Hasen's Bavarian Pilsner € 5,00
- Aktien's Bavarian Keller € 6,00
- Maisel's Bavarian Weisse € 5,00

DIGESTIF ALCOHOLIC DRINKS BY THE GLASS:

- "Montanaro" Grappa from Piemonte € 3,00
- "San Pellegrino" Vintage Elisir Digestif Alcoholic Drink € 3,00
- "Braulio" Reserve Digestif Alcoholic Drink with Herbs from the Alps € 5,00
- The Green Fairy € 6,00

NON-ALCOHOLIC BEVERAGES:

- Plose Dolomitic Bio Apple Juice (20cl) € 5,00
- Bracca's "Spuma Nera" Drink (100cl) € 3,00
- Fonti Pineta Sparkling or Still Water (75cl) € 2,50

PS. Dried aromas (Chives, Oregano, Parsley, Pepper, Fennel Seeds) we used in the dressing of most of our dishes may contain Sesame and Mustard traces.

Exclusively from the Haute Savoie...

- Raclette à l'Ancienne (Fromage a volonté) € 24,00*
A7 - A9 A12 in Pickled Vegetables
(Melted cheese, four types of Bergamasco charcuteries, boiled potatoes and pickled vegetables)
MIN. 2 PEOPLE - *price per person

Our traditional cold dishes...

- Piatto di Baita (BS) € 13,00
A7
(*"Bagoss" Hard Cheese + Salami with Boiled Potatoes*)
- Piatto dell'Aia (MN) € 16,00
A3 A7
(*Goose breast and duck breast salami, poached egg, polenta and melted Taleggio cheese*)
- Piatto di Salumi d'Alpeggio (BG) € 15,00
(*Ca' del Botto five types of typical Bergamasco charcuteries*)
- Piatto di Salumi della Tradizione (BG) € 15,00
(*Massimo Balduzzi five types of typical Bergamasco reserve charcuteries*)
- Piatto Nostrano (BG) € 15,00
A7
(*Two types of typical Bergamasco cheese and charcuteries with boiled potatoes*)
- Piatto di Maso (BZ/TN) € 15,00
A7 - A7 A12 in sauce - A4 A12 in cucumbers
(*Smoked leg reserve ham speck, Mountain cheese, cucumbers, horseradish cream*)
- Piatto di Carne Salada (TN) € 13,00
(*Typical Trentino Cured Beef with Sauerkraut*)
- "Valseriana Bresaola" with Boiled Potatoes (BG) € 13,00
- Piatto di Formaggi d'Alpeggio (BG) € 13,00
A7
(*Five types of typical Bergamasco cheese from Val Taleggio and neighboring valleys*)

Our only idea of fast food...

- "Öl Pié" del Porsèl € 6,00
A1
(*Fresh dough of Bergamasco salami to spread on toasted bread*)
- It pretends to be a Foie Gras € 6,00
A1 A7
(*Chicken liver pâté refined on Marsala wine to spread on toasted bread*)

Our own steam boiled potatoes...

- Boiled Potatoes + Butter&Salt&Pepper € 3,50
- ^{A7} Boiled Potatoes + Onions&Melted Raclette Cheese € 7,00
- ^{A7} Boiled Potatoes + Onions, Zucchini&Roasted Pancetta € 9,00
- ^{A3} Boiled Potatoes + Roasted Pancetta&Poached Egg € 9,00

Our dishes with the Giant Bergamasco Sheep...

- ^{A7} Piatto della Transumanza (BG) € 15,00
(Valseriana cured sheep and sheep salami with polenta and melted Taleggio cheese)
- Cold Sliced Roast-Sheep served with Iseo Lake Oil and Origan € 13,00
- ^{A3 A9 A10 A12 in sauce} Fresh Lamb Servelade + Boiled Potatoes&Tartar Sauce. € 14,00
(Roasted lamb sausages flavored with fennel seeds and Iseo Lake oil)
- ^{A9 A10 in sauce} Bergamasco Cured Sheep with Boiled Potatoes and Parsley Sauce € 16,00

Our traditional Alps warm dishes...

- Piemontese Cured Beef Tongue with Boiled Potatoes and Parsley Sauce € 16,00
- ^{A9 A10 in sauce} La Fiaschetteria "Strinù" € 10,00
^{A7} (Bergamasco roasted pork sausage with Polenta and Raclette melted cheese)
- ^{A7} Diced Polenta in Bergamasco Style € 7,00
(Served with herbs, butter, melted cheese and crispy pancetta)
- ^{A3 A7} Fried Eggs with Sliced Polenta&Melted Taleggio with Bergamasco Salami € 12,00
- ^{A10 A12 in sauce} Fresh Butcher Würstel + Boiled Potatoes&Sauerkraut&Mustard .. € 14,00
- Roasted Sausages+Potatoes+Onions Terrine € 10,00
- ^{A1 A7 A9 A12} Gianni's "Pancotto" € 10,00
(Bread soup with Branzi cheese, sage herb, pepper, butter and egg yolk)

Our Alps fish dishes...

- ^{A4} Dried Sardines from Lake Iseo with Sliced Polenta € 12,00
(Agone "Alosa Fallax Lacustris" Slow Food presidium, fished from Baiguini - Costa Volpino)
- ^{A4 A12} Marinated Trout Fillet from Dolomites' Rivers € 16,00
(Served cold with julienne of raw zucchini and our steam boiled potatoes)
- ^{A4 A12} Marinated Salmerino Fillet from Dolomites' Rivers € 22,00
(Served cold with julienne of raw zucchini and our steam boiled potatoes)

At "La Fiaschetteria" end your experience with...

- ^{A1 A3 A7 A8} The Cake of the Day € 4,00
in partnership with OFFICINA DEL DOLCE - San Tomaso - BG