

Before starting, please take note that La Fiaschetteria is not a restaurant, but a 30sqm Alps tavern where sit down to eat and drink in a relaxed and convivial atmosphere.

We only listen to good music (well actually, for a pleasant coexistence, anyone is invited to eliminate any type of ringtone from phones and/or something like these), 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!**

There's no any wizard tricks, so I remember that hot dishes are **cooked** by microwave ovens, 'cause I never had any solution at all to add a suction hood since I found this historic corner of Borgo S. Caterina.

However, when heated, hot dishes are exclusively made with precious collaborations with my personal butchers and/or partnership with local Chefs that I really appreciate.

We don't use any products of commercial gastronomy and/or industries food items!

BORGO S. CATERINA 8
24124 BERGAMO

In fact, I remember you that since I opened La Fiaschetteria, I tried to give it a clear identity, that of an inn inspired by early twenty century years taverns, with few products, well maded, genuines and that is not so easy for you to find them on the shelves of large retailers.

By the way, sorry for my bad English and remember, a meal without wine is called breakfast.

Gianni.

At "La Fiaschetteria" you can drink...

STRAIGHT FROM THE BARRELS:

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

CHOOSING FROM THE CELLAR:

- White Wines by the Glass from € 4,00

75cl vs 150cl WINE BOTTLES:

- See the Wine List below (**pages 6 and 7**) from € 18,00

50cl BEER BOTTLES:

- Augustiner Bavarian Hell € 6,00
- Aktien's Bavarian Keller € 6,00
- Maisel's Bavarian Weisse € 5,00

DIGESTIF ALCOHOLIC DRINKS BY THE GLASS:

- "Montanaro" Grappa from Piemonte (CN) € 3,00
- "La Storica Nera", Domenis' Dry Grappa from Friuli (UD) € 6,00
- Villa Laviosa Pine Tree vs Gentian Roots SouthTyrol Grappa (BZ) € 6,00
- Villa Laviosa Hay Liqueur from SouthTyrol (BZ) € 5,00
- "San Pellegrino" Vintage Elisir Digestif Alcoholic Drink (BG) € 3,00
- "Braulio" Digestif Alcoholic Drink with Herbs from the Alps (SO) € 3,00
- "Braulio" Reserve Digestif Alcoholic Drink with Herbs from the Alps . € 5,00
- The Green Fairy € 6,00

NON-ALCOHOLIC BEVERAGES:

- Weissenhof Dolomitic Apple Juice with or without Eldel Flowers [20cl] € 5,00
- Bracca's "Spuma Nera" Drink [100cl] € 5,00
- Fonti Pineta Sparkling or Still Water [75cl] € 3,00

Our only idea of fast food...

- "Öl Pié" del Porsèl € 6,00
(^{A1}Fresh raw dough of Bergamasco salami to spread on toasted bred)
- It pretends to be a Foie Gras € 6,00
(^{A1, A4, A7}Chicken liver pâté refined on Marsala wine to spread on toasted bred)

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 (As much as you can menu) € 25,00*
A7 - A9 A12 in Pickled Vegetables
(Melted cheese, four types of Bergamasco charcuteries, boiled potatoes and pickled vegetables)
 CONVIVIAL MENU (for the whole table) with electric grill - *price per person

- Raclette à la Bougie (Single portion) € 19,00
A7 - A9 A12 in Pickled Vegetables
(Melted cheese, three types of Bergamasco charcuteries, boiled potatoes and pickled vegetables)

Our traditional cold dishes...

- Piatto di Baita (BS) € 15,00
A7
("Bagoss" Hard Cheese + Salami with Boiled Potatoes)

- Piatto di Salumi d'Alpeggio (BG) € 15,00
(Ca' del Botto five types of typical Bergamasco charcuteries)

- Piatto di Salumi dei Maestri Norcini (BS) € 17,00
(Al Berlghetto five types of typical Bresciano reserve charcuteries)

- Piatto Nostrano (BG) € 15,00
A7
(Two types of typical Bergamasco cheese and charcuteries with boiled potatoes)

- Piatto dell'inconsueta Val Seriana (BG) € 15,00
A7
(Ca' del Botto typical Bergamasco prosciutto & Petrogalli Bergamasco pecorino cheese)

- 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
(Typical Alps Dried Cured Beef)

- Piatto di Formaggi d'Alpeggio (BG) € 15,00
A7
(Five types of typical Bergamasco raw milk cheese from Val Taleggio and neighboring valleys)

- Piatto di Formaggi Stagionatura Mista (BG/BS/SO) € 15,00
A7
(Five types of typical mountains "pasta cotta" cheese from Lombardia PreAlps)

- A Glass of 2011 Château Pascaud Villefranche Sauternes combined with ~~€ 7,50~~
 € 6,00

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 € 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 Sheep Servelade + Boiled Potatoes&Tartar Sauce. € 14,00
(Coarse-grained sheep tasty sausages flavored with fennel seeds and Iseo Lake oil)
- ^{A10 A12 in sauce} Fresh Sheep Frankfurter + Boiled Potatoes&Sauerkraut&Mustard € 14,00
(Small-grained sheep delicate 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...

- ^{A7 - A9 A10 in sauce} Boiled Cured Pork Shoulder + Butter Steam Potatoes + Parsley Sauce € 16,00
hand made prepared by our butchers according to the typical Val di Scalve recipe
- ^{A9 A10 in sauce} Piemontese Cured Beef Tongue with Boiled Potatoes and Parsley Sauce . € 16,00
- ^{A7} La Fiaschetteria "Strinù" € 10,00
(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} Sliced Polenta, Taleggio Melted Cheese, Poached Egg & Salami € 10,00
- ^{A10 A12 in sauce} Fresh Butcher Würstel + Boiled Potatoes&Sauerkraut&Mustard € 14,00
- ^{A1 A7 A9 A12} Gianni's "Pancotto" € 10,00
(Bread soup with Branzi cheese, sage herb, pepper, butter and egg yolk)
- ^{A4} Dried Sardines from Lake Iseo with Sliced Polenta € 12,00
(Agone "Alosa Fallax Lacustris" Slow Food presidium, fished from Baiguini - Costa Volpino)

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

- Warm Apple Brûlé from Dolomitic Weissenhof AppleOrchards in 20cl. Bowl € 5,00
- The Cake of the Day € 5,00
in partnership with OFFICINA DEL DOLCE - San Tomaso - BG
- ^{A1 A3 A7 A8} La Fiaschetteria Butter Cookies € 5,00
in partnership with OFFICINA DEL DOLCE - San Tomaso - BG

Take Away mode...

- The takeaway service will be guaranteed according to our availability, with a 10% discount on the receipt, both for food on the menu and for the wine list;
- You can contact me at La Fiaschetteria phone number +39(0)35245653, or send me an email to info@lafiaschetteria.eu indicating anyway your telephone number for any last-minute communications;
- Orders by email will be processed with a minimum time interval of at least 8 hours from the request for collection;
- Payment can be made by cash, debit card or credit card, except for the American Express circuit;
- You can take advantage of the take-away service during the same opening hours of La Fiaschetteria, with access limited to one person at a time and waiting for your turn as soon as you cross the threshold, in compliance with the current hygiene and health regulations in force, wearing a mask or nose/mouth cover and respecting the interpersonal safety distance of one meter when you were forced to wait your turn outside the building.

ALLERGENS:

- A1. *Cereals containing gluten, then wheat, rye, barley, oats, spelled, kamut or their derived and derived products;*
- A2. *Crustaceans and products based on crustaceans;*
- A3. *Eggs and egg products;*
- A4. *Fish and fish products;*
- A5. *Peanuts and peanut products;*
- A6. *Soy and soy products;*
- A7. *Milk and milk products (including lactose);*
- A8. *Nuts, namely almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, Macadamia nuts or Queensland walnuts and their products;*
- A9. *Celery and products based on celery;*
- A10. *Mustard and mustard-based products;*
- A11. *Sesame seeds and products based on sesame seeds;*
- A12. *Sulfur dioxide and sulphites in concentrations higher than 10mg/kg;*
- A13. *Lupins and products based on lupins;*
- A14. *Molluscs and products based on molluscs.*

LA FIASCHETTERIA WINE LIST:

PIEMONTE ROSSI:

- MARCO E VITTORIO ADRIANO - BARBARESCO BASARIN 2016 - 14% € 35,00;
- GABUTTI BOASSO - BAROLO SERRALUNGA 2015 - 14,5% € 49,00;
- MASSAIA - BARBERA D'ASTI SUPERIORE SAN GIORIS 2017 - 14,5% € 19,00;
- MASSAIA - NEBBIOLO D'ALBA RISERVA OCCHETTI **150cl** 2011 - 14,5% € 52,00;
- MASSAIA - GUSTIN NEBBIOLO & SYRAH 2017 - 14% € 21,00;
- F.LLI MOSSIO - DOLCETTO D'ALBA PIANO DELLI PERDONI 2015 - 14% € 21,00;
- F.LLI MOSSIO - LANGHE NEBBIOLO LUEN 2013 - 14,5% € 34,00;
- MICHELE TALIANO - NEBBIOLO D'ALBA BLAGHEUR 2017 - 14% € 21,00;
- MICHELE TALIANO - ROERO RISERVA ROCHE DRA BASSORA 2013 - 14,5% € 30,00;
- PARIDE IARETTI - GATTINARA PIETRO 2013 - 13% € 44,00;
- PALLADINO - BARBERA D'ALBA SUP. BRICCO DELLE OLIVE 2016 - 14,5% € 27,00.

PIEMONTE ROSÉ E BIANCHI:

- MASSAIA - MONFERRATO FREISA & NEBBIOLO ROSÉ 2018 - 13% € 18,00;
- MASSAIA - MONFERRATO SAUVIGNON SAN GIORIS 2017 - 13,5% € € 18,00;
- MASSAIA - ROERO ARNEIS 2018 - 13% € 19,00.

LOMBARDIA ROSSI:

- BONALDI CASCINA DEL BOSCO - VALCALEPIO ROSSO 2018 - 13% € 20,00;
- BONALDI CASCINA DEL BOSCO - CONTROCANTO 2017 - 13,5% € 20,00;
- BONALDI CASCINA DEL BOSCO - CANTO ALTO RISERVA 2015 - 13,5% € 41,00;
- BONALDI CASCINA DEL BOSCO - CANTO ALTO RISERVA **150cl** 2015 - 13,5% € 78,00;
- LA BASIA - ESTATE DI SAN MARTINO 2015 - 14% € 25,00;
- ALBERTO MARSETTI - VALTELLINA SUPERIORE GRUMELLO 2013 - 13,5% € 33,00;
- PIZZO COCA - VALTELLINA SUPERIORE INFERNO 2016 - 13,5% € 40,00;
- PIZZO COCA - IGTI ALPI RETICHE 2018 - 13% € 21,00;
- TOGNI REBAIOLI - MERLOT REBAIOLI CAV. ERMANNO 2015 - 14% € 26,00;
- TORTI - BONARDA VIVACE OLTREPO' 2017 - 13% € 18,00;
- TORTI - BARBERA OLTREPO' 2015 - 13,5% € 18,00;
- TORTI - PINOT NOIR OLTREPO' 2018 - 13% € 19,00;
- TORTI - PINOT NERO OLTREPO' 7STELLE 2010 - 13% € 27,00;
- TASSODINE - PINOT NERO "FRANCESCO ARRIGONI" 2017 - 13,5% € 29,00;
- TASSODINE - MERLOT MONTE CANTO 2017 - 13% € 19,00.

LOMBARDIA BIANCHI E BOLLE:

- BONALDI CASCINA DEL BOSCO - VALCALEPIO BIANCO 2018 - 12,5% € 20,00;
- TORTI - PINOT NERO OLTREPO' VINIFICATO BIANCO 2017 - 12% € 18,00;
- BONALDI CASCINA DEL BOSCO - BRUT SPUMANTE 24MESI - 13% € 31,00;
- MOSNEL - FRANCIACORTA BRUT ROSÉ - 12% € 38,00;
- MOSNEL - FRANCIACORTA BRUT - 12% € 34,00;
- MOSNEL - FRANCIACORTA PAS DOSÉ - 12% € 36,00;
- MOSNEL - FRANCIACORTA BRUT SATÈN MILLESIMATO 2013 - 12% € 44,00;
- MOSNEL - FRANCIACORTA EXTRA BRUT MILLESIMATO "EBB" 2010 - 13% € 69,00;
- TORTI - CRUASÉ OLTREPO' MILLESIMATO 2011 - 12,5% € 30,00;
- TORTI - CASALEGGIO SPUMANTE OLTREPO' - 12% € 18,00.

TRENTINO E ALTO ADIGE ROSSI:

- ABBAZIA DI NOVACELLA - ST. MAGDALENER 2018 - 13% € 19,00;
- ABBAZIA DI NOVACELLA - LAGREIN 2017 - 13% € 27,00;
- ABBAZIA DI NOVACELLA - PINOT NERO 2018 - 13,5% € 27,00;
- GLASSIERHOF - LAGREIN RISERVA 2016 - 13% € 33,00;
- KLAUS LENTSCH - BACHGART BLAUBURGUNDER 2015 - 13% € 35,00;
- ZANOTELLI - PINOT NERO 2017 - 13,5% € 29,00.

TRENTINO E ALTO ADIGE BIANCHI:

- ABBAZIA DI NOVACELLA - GRÜNER VELTRINER 2016 - 13,5% € 23,00;
- ABBAZIA DI NOVACELLA - KERNER 2017 - 13,5% € 23,00;
- ABBAZIA DI NOVACELLA - GEWÜRZTRAMINER 2017 - 13,5% € 25,00.

VENETO ROSSI:

- CA' LA BIONDA - VALPOLICELLA CLASSICO DOC BIO 2018 - 12,5% € 22,00;
- CA' LA BIONDA - VALPOLICELLA SUPERIORE CASALVEGRI DOC 2017 - 13,5 € 32,00;
- CA' LA BIONDA - VALPOLICELLA SUPERIORE RIPASSO DOC 2017 - 14% € 32,00;
- CA' LA BIONDA - VALPOLICELLA AMARONE CLASSICO DOC 2012 - 16% € 57,00;
- SARTOR - MONTELLO SUPERIORE CAMPO DEL PRA' 2014 - 13,5% € 27,00.

VENETO BIANCHI:

- PRÀ - SOAVE CLASSICO "OTTO" 2017 - 12% € 19,00;
- LE RIVE - PROSECCO BRUT MILLESIMATO 2017 - 11% € 18,00.

FRIULI VENEZIA GIULIA ROSSI:

- RUSSOLO - CABERNET SAUVIGNON RONCO CALAJ 2016 - 12,5% € 23,00;
- RUSSOLO - REFOSCO DAL PEDUNCOLO ROSSO 2015 - 13% € 28,00.

FRIULI VENEZIA GIULIA BIANCHI:

- COLLE DUGA - COLLIO DOC CHARDONNAY 2014 - 13% € 27,00;
- COLLE DUGA - COLLIO DOC FRIULANO 2017 - 13,5% € 27,00.
- COLLE DUGA - COLLIO DOC 2018 - 14,5% € 34,00;
- FERLAT - SAUVIGNON BLANC 2014 - 13% € 27,00.

VINI D'OLTRALPE ROSSI:

- JEAN FOURNIER - BOURGOGNE CÔTE D'OR ROUGE 2014 - 12% € 35,00;
- DOMAINE DENIS CARRÉ - SAINT ROMAIN LE JARRON 2016 - 13% € 39,00;
- DOMAINE DENIS CARRÉ - BEAUNE 1ER CRU LES TUVILAINS 2016 - 13% € 52,00;
- DOMAINE DENIS CARRÉ - POMMARD LES NOIZONS 2015 - 13% € 55,00;
- DOMAINE DE BEAURENARD - RASTEAU 2017 - 15% € 30,00;
- DOMAINE DE BEAURENARD - CHÂTEAUNEUF DU PAPE 2016 - 14,5% € 57,00.

VINI D'OLTRALPE BIANCHI:

- DOMAINE DENIS CARRÉ - MERSAULT LES TILLETTS VIEILLES VIGNES 2015 - 13% € 64,00;
- CHÂTEAU PASCAUD VILLEFRANCHE - SAUTERNES 2011 - 14% € 46,00.