

**ATTENTION PLEASE:**

**DRIED AROMAS (CHIVES, OREGANO, PARSLEY, ROSEMARY, PEPPER, FENNEL SEEDS) WE USE IN THE DRESSING OF MOST OF OUR DISHES MAY CONTAIN SESAME AND MUSTARD TRACES.**

**HERE'S THE LIST OF ALLERGENS:**

- A1. Cereals containing gluten, then wheat, rye, barley, oats, spelled, kamut or their derived and derived product;
- 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

**SOME INFORMATION ABOUT WHAT WE ARE, BUT ESPECIALLY WHAT WE ARE NOT!**

Before starting, please take note that La Fiaschetteria is not a restaurant, but a 30sqm Alpine Inn experience where you sit and eat in a relaxed and convivial atmosphere.

We only listen to good music (well actually, in order to maintain this convivial atmosphere we ask you to please put your phone on silent mode), 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 we use 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.

All our hot dishes are freshly prepared and heated on site. We work closely with trusted butchers and experienced local chefs, who share our passion for good food and the best of ingredients.

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

In fact, I remember you that since I opened La Fiaschetteria, our ethos for the food we offer, is that of an inn wich is inspired by the taverns of a previous age, offering few genuine ingredients made well and that is not so easy for you to find on the shelves of large retailers.

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

## LA FIASCHETTERIA MENUS FOR A MINIMUM OF 2 PEOPLE:

- "La Raclette à l'ancienne" (formule à volonté) [A7]  
Traditional Alps menu with electric grill, French Raclette cheese, selection of four Bergamasco cold-cuts, steamed potatoes and our homemade pickled vegetables.  
**CONVIVIAL MENU, means for the whole table.** € 30,00 each
- "La Fondue à la Valdôtaine en caquelon" [A3 A7]  
The original Valle d'Aosta recipe with Fontina melted cheese in typical pot served with croutons and cabbage salad with fennel seeds, Frantoio del Sebino Lake Iseo oil of olives and Dolomites Weissenhof apple cider vinegar. € 20,00 each
- "Le Grignotage de La Fiaschetteria" [A7]  
Selection of five types of typical Bergamasco cold-cuts from Contrada Bricconi, Lucio Teli and Ca' del Botto + five types of typical Bergamasco raw milk cheeses from Contrada Bricconi, Ca' Morone, CasArrigoni, Zanini and Mr. Giulio Signorelli. € 20,00 each

## INNKEEPER MENUS:

On the following page, the list of first cold courses and warm dishes.

- A cold course of your choice + selection of three cheeses € 25,00
- A cold course of your choice + a warm dish of your choice € 30,00
- Selection of three cold-cuts vs three cheeses + warm dish € 35,00
- Selection of three cold-cuts+three cheeses+dedicated bread € 30,00

## OUR TRADITIONAL SIDE DISHES:

- Dedicated bread, focaccia and breadsticks handmade selection € 2,50
- Chicken liver pâté to spread, refined on Marsala wine [A4 A7] € 6,00
- White asparagus in Dolomites Weissenhof apple cider vinegar € 5,00
- Naturally fermented Sauerkraut with fennel seeds and Iseo oil € 4,50
- Steamed potatoes with Dolomites butter, salt & pepper [A7] € 3,50
- Steamed potatoes with onions & Raclette melted cheese [A7] € 7,00
- Steamed potatoes with onions, zucchini & roasted pancetta € 9,00
- Steamed potatoes with roasted pancetta & poached egg [A3] € 9,00
- Diced polenta\*, herbs, butter, melted cheese&crispy pancetta € 10,00
- Diced polenta\*, Taleggio melted cheese & poached egg [A7] € 10,00
- \*Made with Bergamasco red corn flour from Az. Agr. Ca' di Lene in Rovetta village. [A3 A7]
- Il Pancotto de La Fiaschetteria [A1 A7 A9 A12] € 10,00  
Bread soup with Alben melted cheese, sage herb, pepper, butter and egg yolk.

## OUR "MAITRES PATISSIERS" DESSERTS:

- The Officina del Dolce Camilla cake of the day [A1 A3 A7 A8] € 5,00
- La Fiaschetteria sablé butter cookies [A1 A7] € 6,00  
Pack of 100g approx. exclusively prepared by the Officina del Dolce for us. & TakeAway
- The Bäckerei Sellemond artisan spreadable chocolate [A5 A8] € 10,00  
200g jar with varied flavors, handmade by maître Benjamin Sellemond. & TakeAway
- The Dolomites Bäckerei Sellemond artisan dragées [A5 A8] € 10,00  
Pack of 200g approx. roasted, salted and chocolate-covered peanuts handmade by "maître chocolatier" Benjamin Sellemond. & TakeAway

## OUR TRADITIONAL ALPS FIRST COLD COURSES:

As a main course with a side dish € 20,00

- "La castradina e il violino di Pecora Gigante Bergamasca"  
The Az. Agr. Massimo Balduzzi Valseriana typical knife-sliced cured lamb dried meats.
- Cold roast-sheep with oregano & our Frantoio del Sebino oil of olives  
The Az. Agr. Massimo Balduzzi knife-sliced roasted lamb leg in a salt crust recipe.
- The Garda Lake typical "carne salada" cold meat with our oil of olives  
"Rendena" cattle beef knife-sliced cured meat, flavored by the Cis Butcher original recipe.
- "La bresaola" vs "la slinzega" cured cold meat with our oil of olives  
Hip tip finest beef leg cut, selected from Az. Agr. Contrada Bricconi "Grigia Alpina" cattle,  
Az. Agr. Carminati Walter "Bruna Alpina" cattle or Az. Agr. Agripiccola "Piemontese" cattle.
- The original Bergamasco salami two different seasoning/curing process  
Exclusive selection of dried sausages produced with all cuts of pork in the traditional "metodo a caldo"  
from Ca' del Botto "Montanaro" 90days approx. and Az. Agr. Lucio Teli "Isolano" 200days approx.
- "Il prosciutto riserva di Ardesio", the only one in Bergamasco style  
Exclusively obtained from salted and massaged Italian pork leg, aged on a bed of hay for over  
16 months from Salumificio Ca' del Botto.
- "Lo speck riserva trentino" from Ledro small mountain lake  
Exclusively obtained from Trentino pork leg, handcrafted, spicy and smoked with maturation up to  
12 months by the Cis Butcher original recipe.

## OUR TRADITIONAL ALPS WARM DISHES:

As a main course

€ 20,00

- "La Tartiflette à la mode de La Fiaschetteria" [A7]  
The Haute-Savoie dish reinterpretation with potatoes, pancetta, onion, milk and a pair of melted  
cheeses chosen between a "latreria" cheese and our Taleggio cheese to replace the Reblochon cheese.
- The "Pecora Gigante Bergamasca" breed pulled-sheep [A1]  
The leg of lamb by Az. Agr. Massimo Balduzzi stewed at low temperature in beer with BBQ sauce,  
paprika, cumin and brown sugar, served frayed and accompanied by cabbage salad with fennel seeds,  
Frantoio del Sebino Iseol lake oil of olives and Dolomites Weissenhof apple cider vinegar.
- The "Pecora Gigante Bergamasca" breed salted boiled meat [A9 A10]  
The shoulder and back of lamb from Az. Agr. Massimo Balduzzi handcrafted salted and pressed,  
scented with our Frantoio del Sebino oil of olives, steamed potatoes and homemade parsley sauce.
- The "Pecora Gigante Bergamasca" breed salted boiled tongue [A9 A10]  
Reinterpretation of a north of Italy typical dish with lamb tongue from Az. Agr. Massimo Balduzzi,  
scented with our Frantoio del Sebino oil of olives, steamed potatoes and homemade parsley sauce.
- The "Spalla Cotta di Schilpario" boiled cured pork shoulder [A7 A9 A10]  
The original recipe from Valle di Scalve inspired us our handcrafted salted and boiled pork shoulder  
meat, creamed in butter accompanied with steamed potatoes and homemade parsley sauce.
- The Ledro small mountain lake "Frankfurter" smoked sausages by Cis  
Beef and pork würstel, flavored with coriander, fenugreek, nutmeg, pepper, ginger, and accompanied  
with sauerkraut and fennel seeds, steamed potatoes, Frantoio del Sebino oil of olives and mustard.
- "La Choucroute de La Fiaschetteria"  
Reinterpretation of the Alsatian recipe, with orange peel flavored pork head by Az. Agr. Lucio Teli,  
sauerkraut and fennel seeds, steamed potatoes, Frantoio del Sebino oil of olives and cren.
- "Les Escargots en Meurette à la mode de La Fiaschetteria" [A3 A7 A14]  
The snails by Az. Agr. Tramontiblu, sautéed and scented with Pinot Noir red wine, steamed  
potatoes, butter, roasted bacon and chicken poached egg, inspired by our Burgundy travel notes.
- The Iseo Lake dried sardines by Danilo Baiguini the fisherman [A4]  
"Agone Alosa Fallax Lacustris" lake fishes, naturally dried 50 days, scented with Frantoio del Sebino  
oil of olives, accompanied with sliced red corn flour polenta by Az. Agr. Ca' di Lene in Rovetta village.

### **STRAIGHT FROM THE BARRELS:**

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|---|--------|
| - Massaia "BARBERA SUPERIORE d'ASTI" red wine in 20cl. bowl | € 6,00 |
| - Massaia "NEBBIOLO d'ALBA" red wine in 20cl. bowl          | € 6,00 |
| - Molon "PINOT NOIR" red wine in 20cl. bowl                 | € 6,00 |
| - Molon "REFOSCO" red wine in 20cl. bowl                    | € 6,00 |

### **CHOOSING FROM THE CELLAR::**

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|---|---------|--------|
| - White wine by the glass                                       | ...from | € 4,00 |
| - Sauternes sweet white wine recommended with cheeses selection |         | € 7,50 |

### **75cl vs 150cl WINE BOTTLES:**

- See attached Wine List

### **50cl BEER BOTTLES:**

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| - Bavarian Augustiner Edelstoff exportbier | € 6,00 |
| - Bavarian Hacker Pschorr keller           | € 6,00 |
| - Bavarian Weihenstephaner weisse          | € 6,00 |

### **DIGESTIF ALCOHOLIC DRINKS BY THE GLASS:**

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| - Montanaro Grappa from Piemontese Barolo grapes                | € 5,00 |
| - Domenis' "La Storica Nera" dry grappa from Friuli region      | € 6,00 |
| - Liquorificio Alta Valle Camonica grappa aged in barriques     | € 5,00 |
| - Liquorificio Alta Valle Camonica "Génépy" artemisia liqueur   | € 4,50 |
| - Liquorificio Alta Valle Camonica "Crodarol" chestnuts liqueur | € 4,50 |
| - Liquorificio Alta Valle Camonica Elixir Noreas balsamic drink | € 5,00 |
| - Liquorificio Alta Valle Camonica 1920 "Elixir Noreas" drink   | € 6,00 |
| - San Pellegrino elisir, orange peel flavored balsamic drink    | € 4,50 |
| - Braulio Riserva balsamic drink with Alps herbs/roots/berries  | € 6,00 |
| - Cocchi's "Dopo Teatro", Barolo Chinato flavored vermouth      | € 6,00 |
| - The Green Fairy, the French bohemian absinthe                 | € 6,00 |

### **NON-ALCOHOLIC DIGESTIVE WARM APPLE DRINK by WEISSENHOF:**

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| - "Pomme brûlé" spiced with orange/cinnamon/clove in 20cl. bowl | € 5,00 |
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### **NON-ALCOHOLIC BEVERAGES BOTTLES:**

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|--|--------|
| - Weissenhof Dolomites natural apple juice [20cl]              | € 5,00 |
| - "La Spuma Nera" drink with myrtle-leaved orange tree [100cl] | € 5,00 |
| - Fonti Bracca sparkling or still water[75cl]                  | € 3,00 |