

Luppoli e grappoli

CUCINA PIZZA e PRODOTTI del TERRITORIO



Appetizers

OUR SPRITZ RANGE

VENETIAN SPRITZ	Prosecco, Aperol and soda	€ 6,00
SKIWASSER SPRITZ	Prosecco, Raspberry Mix and Soda	€ 6,00
TWO SUNS SPRITZ	Prosecco, Bergamot and Soda	€ 6,00
PINK HUGO	Prosecco, Elderflower, Soda and Mint	€ 6,00
TROPICAL SPRITZ	Prosecco, Aperol, Passoa and soda	€ 6,00
BITTER SPRITZ	Prosecco, Bitter and Soda	€ 6,00
BEVERLY	Prosecco, Campari and Cranberry mix	€ 6,00
APEROL TASS	Aperol and Tassoni Soda	€ 6,00

OUR GIN SELECTION

MARE GIN	juniper flavour, with an aftertaste of basil and rosemary, thyme and coriander	€ 9,00
HENDRIX GIN	refreshing with a strong character and floral aroma	€ 8,00
BOMBAY GIN	juniper, citrus, pepper with a spiced flavour, lime,	€ 8,00
TENQUERY TEN GIN	angelica root and juniper	€ 8,00

Ask our staff all our special gins – dry or spiced, just ask!

NON-ALCOHOLIC APERITIFS

RASPBERRY LEMONADE	€ 6,00
COOL PASSION	€ 6,00
VIRGIN COLADA	€ 6,00
SHIRLEY TEMPLE	€ 6,00
FRUIT PUNCH	€ 6,00

ALCOHOLIC APERITIFS

AMERICANO	€ 7,00
NEGRONI	€ 7,00
BUCK'S FIZZ	€ 7,00
COSMOPOLITAN	€ 7,00
MOSCOWMULE	€ 7,00
LONG ISLAND ICE TEA	€ 7,00
MOJITO	€ 7,00
CAPIROSKA	€ 7,00

Our aperitifs are served with a complementary cold cuts plate.

Entrées



Luppoli mixed plate of cold cuts 7	Branzi, salami, roccolo and taleggio cheese and bresaola	€ 11,00
Cheese mixed plate 7	Branzi, roccolo and strachitunt and soft goat's cheese	€ 11,00
Sausages mixed plate 7	Salami, Lonzino, Pancetta, and Coppa hams	€ 11,00
Bresaola mixed plate	Bresaola from San Pellegrino Terme	€ 11,00
Beef fillet tartare	Hand chopped beef fillet	€ 15,00
Tuna tartare 4	Hand chopped fresh tuna tartare	€ 15,00
BG entry 1	Polenta, porcini mushrooms and salami	€ 12,00
Seafood salad 4, 14	Seafood: Prawns, Mussels, Octopus and Squid	€ 15,00
Special: octopus and potatoes 14	Sweet Potato Cream with Crunchy Octopus	€ 15,00

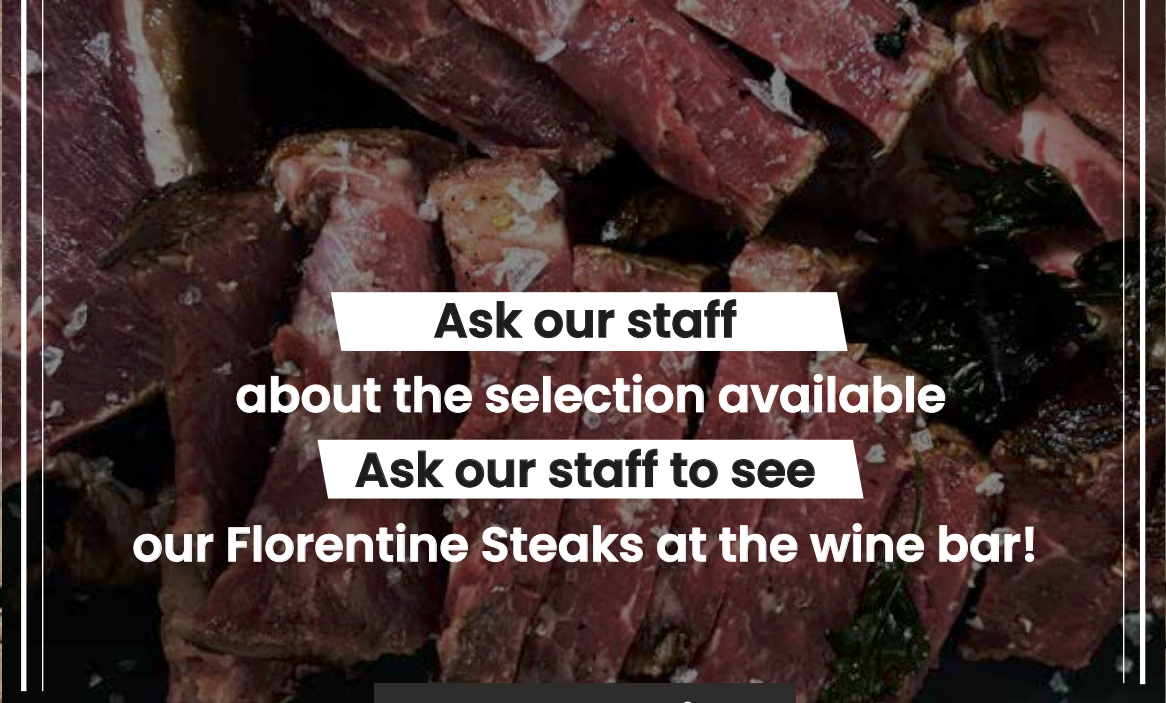
First courses



Casoncelli pasta the "berghem molamia" way 1, 3, 7, 8, 9	€ 13,00
Homemade tagliatelle pasta with Porcini and Branzi Cheese 1, 3, 7	€ 13,00
Pecorino ravioli with honey and crispy bacon 1, 7	€ 14,00
Pumpkin gnocchi with sheep creamy cheese and poppy seeds with speck ham 7	€ 14,00
STRACHITUNT risotto with sausage 7, 9	€ 14,00
Venere risotto with Taleggio and Radicchio chicory 7, 9	€ 14,00
Linguina pasta with Crab pulp with Rocket 1, 2, 4, 9	€ 15,00

* If the fresh product is not available, a frozen one may be used.

cover charge € 2.00



**Ask our staff
about the selection available
Ask our staff to see
our Florentine Steaks at the wine bar!**

Our selection

IRISH SCOTTONA FLORENTINE

Its natural fatty veining enhances its flavour and softness and makes it irresistible.

BALTIC SCOTTONA FRISONA FLORENTINE

Tender and tasty with excellent fatty veining and very fine fibres. Its deep taste is enhanced by grassy notes.

SASHI SCOTTONA FLORENTINE

Extremely marbled and tender meat with a delicate and engaging flavour.

SWAMI FLORENTINE

Extremely marbled with a delicate flavor and tender texture

Le Florentine

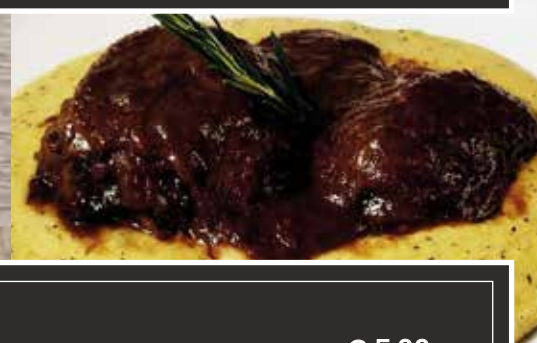


cover charge € 2.00

Second course

Cover charge € 2.00

Grilled Scottona fillet	with baked potatoes	€ 23,00
Sliced Scottona meat	with baked potatoes	€ 18,00
Veal cheek in braised	sauce with polenta 1, 9	€ 20,00
BBQ sauce ribs	with fries	€ 17,00
Beer Forst chicken	with French fries	€ 17,00
Fried seafood platter	4, 14	€ 20,00
Sliced fresh tuna	4	€ 20,00



Appetisers

Bergamo Polenta	1	€ 5,00
Onion rings		€ 5,00
Polenta Taragna	1, 7	€ 6,00
Grilled vegetables		€ 5,00
French fries	1	€ 5,00
Baked potatoes		€ 5,00
Seasonal salad		€ 5,00

for the little ones

da 0 a 12 anni

Tomato/meat ragu' pasta	1, 9	€ 10,00
Small casoncelli pasta	1, 3, 7, 8, 9	€ 10,00
Chicken cutlet with French fries	1, 7	€ 10,00
Hamburger & fries	1, 3, 7	€ 10,00





Hamburgers

LUPPOLI BURGER (220 gr)

1, 3, 7

Beef and pork, braciere cheese,
Stewed red onion and roasted bacon
and chips

€ 15,00

BERGHEM BURGER (220 gr)

1, 3, 7

Beef and pork, brazier cheese,
polenta chips, cheese sauce
and fries

€ 15,00

GRAPPOLI BURGER

Multigrain bread (220 gr)

1, 3, 7

Beef and pork, porcini sauce,
salad, grana cheese wafer
and fries

€ 15,00

POLLO BURGER

Multigrain bread

1, 3, 7

Chicken meat, salad, cocktail sauce,
grana cheese waffle, red onion
and fries

€ 15,00



Exclusive Pizzas

Luppoli e Grappoli

Tomato, mozzarella fior di latte cheese, meatballs (pork beef),
branzi flakes and basil

€ 14,00

Tartare di Tonno

Mozzarella fior di latte cheese, rocket, burrata and tuna tartare

€ 14,00

Il Cornicione

Cornicione stuffed with ricotta cheese, tomato, mozz. fior di latte
cheese, confit cherry tomatoes, Taggiasca olives and basil

€ 14,00

Un fico secco

Fior di latte, ricotta cream, fig sauce, coppa salami and honey

€ 14,00

La Natura

Sweet potato cream and chips, porcini mushrooms,
red chicory and toasted hazelnut

€ 14,00

Sole

Cream of potatoes, fior di latte, nduja salami and burrata

€ 14,00

La Cereale

Cereal dough, fior di latte mozzarella, spreadable cheese,
artichokes and coppa salami

€ 14,00

Il Contadino

Fior di latte, Taleggio cheese, poached pears,
honey and hazelnut grains

€ 14,00

Calzone Leccabaffi

Mozzarella, salami, ricotta and scamorza cheese,
cured ham (added after baking)

€ 14,00

Calzone Aperto

Mozzarella (added after baking), crudo ham, burrata,
cherry tomatoes, confit and arugula

€ 14,00

Pick your favourite DOUGH!

WHOLEMEAL DOUGH + € 1,00

CEREAL DOUGH+ € 1,00

VENUS RICE DOUGH + € 1,00

all doughs contain gluten

lactose-free mozzarella + € 1,00



Special Pizzas

Bufalina	Tomato sauce, buffalo mozzarella and basil	€ 12,00
Caprese	Tomato sauce, buffalo mozzarella tomato and basil	€ 12,00
Amore	Tomato sauce, mozzarella, shrimp and rocket	€ 11,00
Delizia	Zucchini cream, mozzarella, prawn and burrata (added after baking)	€ 13,00
Mediterranea	Tomato sauce, buffalo mozzarella, octopus, cherry tomato sauces, taggiasca olives and basil	€ 13,00
Strinù	Mozzarella, Taleggio cheese, branzi cheese and salamella sausage	€ 12,00
Val Brembana	Mozzarella, Taleggio cheese, porcini and crispy bacon	€ 13,00
Valtellina	Tomato sauce sauce, mozzarella, bresaola, rocket and parmesan	€ 12,00
Saporita	Tomato sauce, mozzarella, salami, zola (blue cheese), onions, parmesan and black olives	€ 12,00
Parmigiana	Tomato sauce, mozzarella, scamorza cheese, fried aubergine, parmesan wafer, basil	€ 13,00
Porcellino	Tomato sauce, mozzarella, gongorzola (blue cheese), salami, salamella sausage and 'nduja salami	€ 13,00
Gustosa	Tomato sauce, mozzarella, branzi cheese and speck salami	€ 12,00
Dipendenza	Mozzarella, friarielli (broccoli variety), 'nduja salami and burrata	€ 13,00
Golden Buzz	Mozzarella, gongorzola (blue cheese), walnuts and apples	€ 12,00
Berghem	Tomato sauce, mozzarella, branzi cheese, porcini, polenta chips	€ 13,00
Caprella	Tomato sauce, mozzarella, goat cheese, bresaola and walnuts	€ 13,00
Carbonara sbagliata	Fior di latte, pecorino fondue, egg yolk cream and bacon crumble	€ 13,00

cover charge € 2.00



Pizzas

Marinara	Tomato sauce, garlic, extra virgin olive oil, oregano and basil	€ 5,50
Margherita	Tomato sauce, mozzarella, basil	€ 6,50
Napoli	Tomato sauce, mozzarella, anchovies and oregano	€ 7,50
Romana	Tomato sauce, mozzarella, anchovies, capers, black olives and oregano	€ 7,50
Pugliese	Tomato sauce, mozzarella and Tropea onion	€ 8,00
Tonno e cipolle	Tomato sauce, mozzarella, tuna and Tropea onions	€ 8,50
Tonno	Tomato sauce, mozzarella, tuna	€ 8,00
Prosciutto	Tomato sauce, mozzarella, cooked ham	€ 7,00
Capricciosa	Tomato sauce, mozzarella, cooked ham, artichokes, mushrooms, capers, anchovies and oregano	€ 8,00
Quattro stagioni	Tomato sauce, mozzarella, cooked ham, artichokes, mushrooms, and black olives	€ 8,00
Diavola	Tomato sauce, mozzarella and spicy salatinò	€ 8,50
Wurstel	Tomato sauce, mozzarella, wùrstel	€ 7,50
Americana	Tomato sauce, mozzarella, hot dog, chips	€ 8,00
Quattro formaggi	Tomato sauce, mozzarella, taleggio, branzi and parmesan cheese	€ 9,00
Ortolana	Tomato sauce, mozzarella, zucchini, aubergines, spinach and peppers	€ 8,00
Mare	Tomato sauce, mussels, squid, octopus and basil	€ 11,50
Crudo	Tomato sauce, mozzarella, cured ham	€ 8,50
Spek	Tomato sauce, mozzarella and spek salami	€ 8,50
Calzone Liscio	Tomato sauce, mozzarella, cooked ham	€ 8,50
Calzone Farcito	Tomato sauce, mozzarella, cooked ham, artichokes, mushrooms	€ 9,50

draught *Beer*



FORST VIP PILS

0,25 l € 3,00

0,40 l € 5,00

TYPE: Pils | COLOR: 6.5 EBC light gold | BITTER: 32 EBU FERMENTATION: Low | TASTE: Particularly dry and very fresh, with refined bitter notes | AROMA: Pleasant, with notes of cereal and hops
FOAM: Fine, Compact and persistent
CLASSIFICATION: Super premium | SACCHAROMETRIC GRADES: 11.9° degree plato
ALCOHOL BY VOLUME: 5% Vol. |



FORST FELSENKELLER – BIER

0,40 l € 5,00

TYPE: Unfiltered or pasteurized | COLOR: turbid blonde BITTER: 23 EBU | FERMENTATION: Low
| TASTE: Round and well-structured | AROMA: Soft and pleasant | CLASSIFICATION: Beer ALCOHOL BY VOLUME: 5.2% Vol. SERVING TEMPERATURE: 6° – 8°



FORST HELLER BOCK

0,25 l € 3,00

0,40 l € 5,00

Double malt with fruity notes in the aftertaste.
This beer matures in the traditional bock beer cellar in FORST. The result is perfect harmony
And a deep elegant aroma.
ALCOHOL CONTENT: 7.5% – Low FERMENTATION – IBU 29 – COLOUR: Light golden



FORST SIXTUS

0,40 l € 5,50

TYPE: Bock | COLOUR: 65 EBC brown with amber nuances
BITTER: 27 EBU | FERMENTATION: Low | TASTE: Velvety with a strong hint of malt, with warm notes of roasted and spiced caramel
AROMA: Intense aroma of toasted malt, softened by a discreet note of hops | FOAM: Compact and persistent
CLASSIFICATION: Double malt | GRADES SACCHAROMETRIC: 16.8° plato grades ALCOHOL BY VOLUME: 6.5% Vol. | SERVING TEMPERATURE: 7° – 8°



IPA MARTIN

0,40 l € 6,00

Exclusive bitter flavours wonderfully combined with the best of IPA beer. His golden colour is crowned by a generous white foam and embellished with an inviting perlage that makes this beer irresistible. Its citrus aromas combined with hoppy flowers immediately attracts your sense of smell.

bottled *Beer*

HIRTER MARZEN

0,50 l

€ 6,00



Type: Lager | Alcohol: 5% vol.

A light and full-bodied beer with well-balanced and velvety flavours delivered by the use of special hops and a long lagerization in production.

HIRTER 1270 VAP

0,50 l

€ 6,00



Type: Lager | Alcohol: 4.9% vol.

With the new amber-coloured 1270 beer, the Hirt brewery takes a legendary step towards the future. Its flavour and unmistakable colour are obtained through the use of toasted malts and caramels.

HIRTER KRAUTER RADLER VAP

0,50 l

€ 6,00



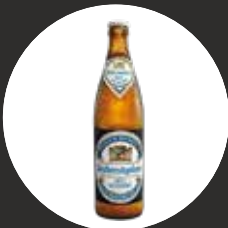
Type: Radler | Alcohol: 2.5% vol.

Natural product obtained from a mixture of Vollbier beer and lemonade based on aromatic herbs. Alpine gentian, sage and elderberry together with coriander and ginger are part of the ingredients that make this beer unique. Naturally cloudy in colour, this beer does not contain any artificial sweeteners

WEIHENSTEPHAN WAISSE

0,50 l

€ 6,00



Type: Weiss | Alcohol: 5.4% vol.

With its bright golden colour, this beer is amazing for its fruity aromas (banana and pineapple) and spiced with clove flowers. Made according to the German tradition, it delivers a rich and fresh taste. Sweet notes of yeast and yellow fruits can be perceived.

GENEVIEVE DE BRABANT

0,33 l

€ 5,00



Type: Blanche | Alcohol: 5.0% vol.

Martin's IPA (Indian Pale Ale). An exclusive beer with a pronounced taste of hops and a joyful character. The secret of its extraordinary aroma are hops flowers, added during fermentation.

bottled *Beer*

ADMANS EASE UP IPA

0,50 l

€ 6,00



Type: IPA Session | Alcohol: 4.6% vol.

Golden colour, mango and melon taste with fresh hints of pine and grapefruit. The finish is dry and clean, balanced by the subtle sweetness of the barley. A great IPA beer that can be sipped in any moment thanks to its low alcohol content.

GOOSE ISLAND IPA

0,33 l

€ 6,00



Type: IPA | Alcohol: 5.9% vol.

Goose Island's flagship IPA has been a six-time Great American Beer Festival medallist. We took the traditional English style and created this IPA enriched with citrus aromas and a strong hoppy finish. Precisely due to its hoppy, frank and soft flavour, IPA Goose is the perfect beer for both beer lovers and new consumers.

ADNAMS GHOST SHIP

0,44 l

€ 6,00



Type: Pale Ale | Alcohol: 4.5% vol.

Pale Ale with a good bitterness and a malt aftertaste. It is produced with a selection of malts (Pale Ale, Ryecroft) by mixing other varieties of American hops with Citra, in order to create great citrus scents.

MAREDRET TRIPLUS

0,33 l

€ 6,00



Type: Triple Abbey | Alcohol: 8.00% vol.

Smell of floral notes, hazelnut and slightly bitter and supports the strong and spicy flavour, at the same time a subtle acidity.

The use of plants, including coriander and sage, gives it a unique taste.

CHOUFFE BLONDE

0,33 l

€ 6,00



Type: Strong Ale | Alcohol: 8.0% vol.

Turbid golden beer with a very white and dense foam.

It has a fruity aroma (peach/apricot) with a touch of coriander and a subtle aroma of hops.

Sweet, slightly bitter with a fresh and dry finish, plus fruity, spicy (coriander like) notes and hops.

Drinks and COFFEES

COCA COLA – liter	€ 7,00
COCA COLA – small	€ 3,50
COCA COLA – medium	€ 4,00
SPRITE – small	€ 3,50
SPRITE – medium	€ 4,00
COCA-COLA ZERO	€ 4,00
WATER 0.75 l still / sparkling	€ 2,50
JUICES & SODAS	€ 4,00

ESPRESSO ILLY	€ 1,50
BARLEY COFFEE	€ 1,70
GINSENG COFFEE	€ 1,70
CAPPUCCINO	€ 1,70
HERBAL TEAS	€ 2,00

Grappa

TRADITIONAL GRAPPA (LA TRENTINA)	41% Dry Marzadro	€ 4,00
GRAPPA MARZEMINO in purity	41% Dry Marzadro	€ 4,00
GRAPPA MOSCATO in purity – smooth	41% Dry Marzadro	€ 4,00
GRAPPA BARRIQUE – smooth	41% Dry Marzadro	€ 4,00
GRAPPA "Le Diciotto Lune" STRAVECCHIA BARRIQUE	41% Dry Marzadro	€ 5,00
GIARE MARZADRO GEWÜRZTRAMINER	41% Dry Marzadro	€ 6,00
GIARE MARZADRO AMARONE	41% Dry Marzadro	€ 6,00

Digestifs

LIQUEURS and SPIRITS

AMARO DEL CAPO	€ 4,00
MONTENEGRO	€ 4,00
AVERNA	€ 4,00
RAMAZZOTTI	€ 4,00
BRAULIO	€ 4,00
BRAULIO RISERVA	€ 5,00
FERNET	€ 4,00
BRANCA MENTA	€ 4,00
JÄGERMEISTER	€ 4,00
BAILEYS	€ 4,00

COURVOISIER	€ 7,00
CARLOS 1º	€ 7,00
MARTELL	€ 7,00
VODKA GRAY GOOSE	€ 7,00
JACK DANIEL'S	€ 7,00
THE MACALLAN AMBER	€ 7,00
TALISKER SKYE	€ 7,00

Gin selection

GIN MARE	juniper taste, with an aftertaste of basil and rosemary, rosemary, thyme and coriander	€ 9,00
GIN HENDRIX	refreshing with a strong character and floral aroma	€ 8,00
GIN BOMBAY	juniper, citrus, pepper with a spiced flavour	€ 8,00
GIN TENQUERY TEN	lime, angelica root and juniper	€ 8,00

Ask our staff all our special gins – dry or spiced you mention it!

Dear customer, our staff will be happy to help you choose the best dish related to any specific food allergy or intolerance issue. Our staff are well trained and we hope we will find the best way to satisfy our customers and also meet your specific needs.

 <p>1. Cereals containing gluten. cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives</p>	 <p>8. Nuts all products that include: almonds, hazelnuts, walnuts, cashew nuts, pecans and Brazil nuts and Queensland nuts,</p>
 <p>2. Shellfish and shellfish products Both from marine and freshwater: prawns, prawns, lobsters, crabs.</p>	 <p>9. Celery and celery-based products. Present in pieces but also within preparations for soups, sauces and vegetables</p>
 <p>3. Eggs and egg products. All products consisting of eggs, including traces. The most common include: mayonnaise, omelette, emulsifiers, egg pasta, biscuits and cakes – both salted and sweet –, ice cream and creams etc.</p>	 <p>10. Mustard and mustard-based products. This can be found in sauces and condiments, especially in mustard</p>
 <p>4. Fish and fish-based products; including derivatives, i.e. any food containing fish traces.</p>	 <p>11. Sesame seeds and sesame seed products; in addition to the whole seeds used for bread, we can find traces in some types of flours.</p>
 <p>5. Peanuts and peanut products. packaged snacks, creams and condiments – including if they contain only</p>	 <p>12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre used as preservatives.</p>
 <p>6. Soy and soy-based products milk, tofu, spaghetti, etc</p>	 <p>13. Lupins and lupin-based products. This protein-rich legume rich is found in many vegan foods such as vegan roasts, salamis, flours and the like.</p>
 <p>7. Milk and milk-based products (including lactose) yogurt, cookies, cakes, ice-cream and creams. Any and every product in which milk is used.</p>	 <p>14. Molluscs and mollusc-based products Queen scallops, grooved razor shells, scallops, common cockles, sea dates, smooth clams, pelican's feet, sea snails, mussels, purple dye murexes, oysters, patellas, sea truffles, tellina clams, clams... patella, tartufo di mare, tellina, vongola...</p>

As described in European Union Regulation 1169/2011 on the protection of consumer health, the list of dishes which contain ingredients or other products that could cause allergies or intolerances in some people, may be requested from the allergen room manager.
To ensure hygienic and sanitary standards, some products may have been blast chilled.
(*) indicates that the product could be frozen.