luppoli e grappoli

Tasting Menu

Three culinary experiences designed to share the joy of fine dining

APERITIF DINNER

Conviviality, flavour and lightness

An informal yet substantial experience, ideal for spending time together.

Platters of local cold cuts and cheeses with honey and jams, polenta with mushrooms, sliced pizzas with various doughs and chips

Choose from:

Casoncello alla Bergamasca (typical stuffed fresh pasta)

Fresh nettle italian potato dumplings served on a bed of pumpkin cream with concassé cherry tomatoes

Sliced scottona beef with roast potatoes

Dessert of your choice

1 glass of Prosecco

water and coffee

PRICE PER PERSON € 40,00

CLASSIC DINNER

Bergamo's culinary traditions

Authentic flavours, recipes from our kitchen.

Platters of local cured meats and cheeses with honey and jams

Casoncello alla Bergamasca (typical stuffed fresh pasta)

Risotto with salami paste and saffron, served with a fondue of Strachitunt dop

Wild boar stew with polenta and roast potatoes

Dessert of your choice

1 glass of Valcalepio DOC Red or White

water and coffee

PRICE PER PERSON € 45,00

LUXURY DINNER

Uncompromising excellence

Carefully selected ingredients and premium cuts of meat.

Platters of local cured meats and cheeses with honey and jams and beef fillet tartare

Fiorentine steaks and sirloin steaks from various sources, served with roast potatoes and grilled vegetables

Dessert of your choice

1 glass of wine recommended by the staff

water and coffee

PRICE PER PERSON € 65,00

MENU FOR THE WHOLE TABLE, MINIMUM 2 PEOPLE

Please let us know if you have any food intolerances or allergies. The list of allergens for each dish can be found in the price list and at the bottom of this menu.

Starters

Luppoli Platter branzi, salami, roccolo, Taleggio DOP, bresaola, served with honey, jams, walnuts and rocket – ideal for 2 people (7, 8, 12) € 16

Bergamasco Polentone Platter polenta with cheese, porcini mushrooms* and salami - ideal for 2 people (1, 7) € 16

Bresaola Platter bresaola from San Pellegrino Terme € 13

Tartare Filetto di Manzo hand-chopped beef fillet (150g) with oil and salt, served with: egg yolk, mustard, caramelised onion, white onion, cucumbers, capers, anchovies and black olives (3, 4, 10) € 16

Seafood Salad prawns*, mussels*, octopus*, squid*, crisp vegetables (2, 4, 14) € 16

Tuna Tartare fresh tuna, hand-chopped (150g) with oil and salt, served with Greek sauce, mustard, caramelised onion and wild berries (4, 7, 10) € 16

Filo Pastry Basket with a mix of sautéed vegetables on a bed of pumpkin cream (1, 6) VEGAN VEGETARIAN € 15

Snacks

Onion rings* (1) € 6

Fried Mini Mozzarella* (1, 7) € 6

Chicken nuggets* (1, 3, 6, 7, 10) € 6

Vegetables in batter* (1, 6, 10) € 6

Chips* (1) € 5

Starters

Casoncelli alla Bergamasca (typical stuffed fresh pasta) (1, 3, 7, 9, 12) € 15

Risotto with salami paste and saffron, served with a Strachitunt dop fondue (7) € 15

Fresh tagliatelle with porcini mushrooms* and Branzi cheese (1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12, 14) € 15

Fresh nettle italian potato dumplings served on a bed of pumpkin cream with concassé cherry tomatoes (3, 12) VEGAN VEGETARIAN € 15

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Cover € 2,5

Main courses

Serve with: roast potatoes, chips, grilled vegetables or polenta.

Forst Beer Shank* (1, 7, 9)	€ 20
Forst Beer-Braised Cockerel* (1)	€ 20
Wild boar stew* (1, 7, 9, 12)	€ 20
Ribs in Barbecue Sauce (1, 9)	€ 20
Scottona sirloin steak	€ 23
Grilled Scottona fillet	€ 25

Assorted fried seafood with squid rings* and prawns* (1, 2, 4, 14)	€ 24
Sliced Fresh Tuna (4)	€ 25

Side dishes

Seasonal Salad	€ 5	**Polenta** (1)	€ 5
Grilled Vegetables	€ 6	**Polenta Taragna** (Creamy Buckwheat Polenta with Cheese) (1, 7)	€ 7
Baked potatoes	€ 5		

For the little ones

Pennette with tomato sauce or meat sauce (1, 6, 9, 10)	€ 10
Baby Casoncello (typical stuffed fresh pasta) (1, 3, 7, 9, 12)	€ 13
Chicken cutlet with chips * (1)	€ 13
Hamburger and chips * (1, 3, 6, 7, 8, 11)	€ 14

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Cover € 2,5

The Florentines

Authentic flavour
and carefully selected quality.
Our Florentine steak may change,
but the pleasure remains!

Ask our staff about
this week's exclusive selection!

A selection of premium cuts of meat from the finest international farms,
chosen for their marbling, tenderness and rich flavour.

Sashi Finlandia Grass-Fed

Finnish heifer reared on grass, with an intense flavour and well-marbled meat.

Roxa d'Ouro Gutrei

A fine selection from Portugal, featuring tender, well-marbled meat with a rich, lingering flavour.

Choco Beef Lover

Japanese beef fed on cocoa, with fine marbling and a surprisingly tender flavour.

Miguel Vergara Angus 2

Premium Spanish Angus beef, juicy and beautifully marbled, with a rich, full-bodied flavour.

Black Angus Irish Beef

Irish Angus, reared on pasture; tender, juicy meat with an intense, natural flavour.

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Cover € 2,5

Hamburger 220 g

Serve with: roast potatoes, chips, grilled vegetables or polenta.

Luppoli Burger € 17
sesame bread, 100% beef, braciere cheese, simmered red onion, roasted pancetta (1, 3, 6, 7, 8, 11)

Grappoli Burger € 17
wholemeal bread, 100% beef, salad, Grana Padano PDO crisps, crispy speck, tomato, Greek sauce
(1, 3, 6, 7, 8, 11)

Berghem Burger € 17
sesame bread, 100% beef, braciere cheese, polenta crisps, cheese sauce (1, 3, 6, 7, 8, 11)

Arlecchino Burger € 17
sesame bread, 100% beef, crunchy vegetables: courgettes, peppers, carrots, Grana Padano PDO crisps, sweet paprika crisps, barbecue sauce (1, 3, 6, 7, 8, 11)

Golden Crunch Burger € 17
wholemeal bread, 100% beef, tartar sauce, red cabbage, cheddar cheese, Grana Padano PDO crisps with turmeric
(1, 3, 6, 7, 8, 9, 10, 11, 12)

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Cover € 2,5

Draught beers

Forst VIP Pils – 5,0% vol.
A light, fragrant pilsner with a dry, well-balanced flavour, featuring a delicate bitter finish and herbaceous notes of hops.
0,25 L € 3,5
0,40 L € 6

.Forst Sixtus – 6,5% vol.
A full-bodied dark Doppelbock with notes of toasted malt and caramel, and a pleasantly rounded mouthfeel.
0,25 L € 3,5
0,40 L € 6,5

Maisel's Weisse – 5,2% vol.
An amber-coloured Weissbier with coppery highlights, smooth and full-bodied, with fruity and spicy notes of yeast, cloves and nutmeg, and a fresh, slightly fruity finish.
0,50 L € 6

IPA Martin's – 6,0% vol.
An aromatic and full-bodied India Pale Ale, with citrus and resinous hop notes and a lingering yet balanced bitterness.
0,30 L € 4
0,50 L € 7

Beer of the Month
Discover our special offer: ask our staff.

Bottled beers

Hirter Marzen	0,50 L	€ 6
Hirter 1270 Vap	0,50 L	€ 6
Hirter Krauter Radler Vap	0,50 L	€ 6
Chouffe Blonde	0,33 L	€ 6
Admans Ease Up IPA	0,50 L	€ 7

Soft drinks

Coca-Cola small / medium	€ 4 / 5	
Coca-Cola litre	€ 7	
Coca-Cola Zero	€ 5	
Sprite small / medium	€ 4 / 5	
Acqua 75 cl still / sparkling	€ 2,5	
Bibite	€ 4	

Aperitifs

Our aperitifs are served with a platter of local produce.

Spritz Veneziano Prosecco, Aperol and soda € 7

Spritz Skiwasser Prosecco, raspberry mix and soda € 7

Spritz Due Soli Prosecco, bergamot and soda € 7

Pink Hugo Prosecco, elderflower, soda, lime and mint € 7

Tropical Spritz Prosecco, Aperol, Passoa and soda € 7

Bitter Spritz Prosecco, bitter and soda € 7

Beverly Prosecco, Campari and cranberry mix € 7

A glass of Prosecco from Luppoli e Grappoli € 5

Gin Mare mediterranean, herbaceous and aromatic, with olive and rosemary € 12

Gin Hendrix floral and smooth, with cucumber and rose € 12

Gin Bombay balanced and spicy, with a citrus finish € 12

Gin Tanqueray Ten citrusy and elegant, with fresh grapefruit € 12

We have a further selection of speciality gins – dry or spiced – so do ask us!

Classics

Americano € 8

Negroni € 8

Moscow Mule € 8

Long Island Ice Tea € 8

Mojito € 8

Non-alcoholic

Cool Passion € 7

Virgin Colada € 7

Fruit Punch € 7

Coffee shop

Espresso	€ 2
Coffee with a dash of liqueur	€ 2,5
Small ginseng coffee	€ 2
Large ginseng coffee	€ 2,5
Small barley coffee	€ 2
Large barley coffee	€ 2,5
Decaffeinated coffee	€ 2,5
Cappuccino	€ 3
Herbal teas	€ 3

*Eye-catching **GIFT IDEAS** and delightful **GIFT CARDS**:*
ask the staff in our shop for advice!

luppoli e grappoli

Follow Us

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Free Wifi Luppoli&Grappoli

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

1) Cereals containing gluten
cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives.

2) Shellfish and shellfish products
both marine and freshwater:
prawns, langoustines, lobsters, crabs, etc.

3) Eggs and egg products
all products containing eggs, even in the smallest quantities. Among the most common are: mayonnaise, omelettes, emulsifiers, egg pasta, biscuits and cakes (including savoury ones), ice cream and custards, etc.

4) Fish and fish products
including processed products, i.e. all food products that contain fish, even if only in small quantities.

5) Arachidi e prodotti a base di arachidi
snack confezionati, creme e condimenti in cui vi sia anche in piccole dosi.

6) Soya and soya-based products
soya milk, tofu, soya spaghetti, etc.

7) Milk and milk-based products (including lactose)
yoghurt, biscuits and cakes, ice cream and custards. Any product containing milk.

8) Nuts
all products containing: almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts and Queensland nuts, pistachios.

9) Celery and celery-based products
it is available both in pieces and in the form of preparations for soups, sauces and vegetable concentrates.

10) Senape e prodotti a base di senape
It can be found in sauces and condiments, particularly in mostarda.

11) Sesame seeds and sesame seed products
As well as the whole seeds used in bread, traces can be found in some types of flour.

12) Sulphur dioxide and sulphites in concentrations exceeding 10 mg/kg or 10 mg/l, expressed as SO^2
Used as preservatives, they can be found in: tinned fish products, foods preserved in vinegar, oil or brine, jams, vinegar, dried mushrooms, and soft drinks and fruit juices.

13) Lupins and lupin-based products
found in many vegan foods in the form of roasts, salamis, flours and similar products made from this protein-rich legume.

14) Shellfish and shellfish products.
scallop, razor clam, queen scallop, heart, sea date, mussel, razor clam, oyster, limpet, sea truffle, tellina, clam, etc.

As set out in European Union Regulation 1169/2011 on the provision of food information to consumers, a list of dishes containing ingredients or other products that may cause allergies or intolerances in some people can be requested from the floor manager responsible for allergens.
To ensure hygiene and safety standards, some products may undergo rapid chilling. The symbol (*) next to the dish indicates that a product is not available fresh and may be frozen.