

LA FIORIDA

AGRI RELAIS

Our produce is the expression of a feeling
born from the passion for our land,
the respect for traditions and the mastering of knowledge.

Dedication and convictions turn into healthy
and natural produce which aims at offering you
the best quality and taste.

This value cannot be described, it can only be felt.

PLINIO VANINI AND FAMILY



For information on dishes that contain ingredients that can give allergy
ask the staff who will be pleased to show you the allergens book.

* In order to ensure the very highest of standards of a hygiene and organoleptic nature
these products may be maintained at -18° or frozen

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these products are stored at -18° or frozen

*** Natural and sparkling water

(Compliant with Legislative Decree of 23rd June 2003, n.181, Art.13 Bulk products)

STARTERS

Selection of La Fiorida cured meats,

ricotta mousse and Valtellina apple PGI

€ 18.00

Traditional Chisciöi,

melting heart of Valtellina Casera PDO casello "084",

chicory from our greenhouse

€ 17.50

Potato rösti,

marinated char* from Piscicoltura Malenca 1500m a.s.l.,

Selva egg cream, fig concentrate and pink pepper

€ 19.50

Charcoal-roasted leek glazed with butter,

Bruna Alpina burratina, leek chips, chervil oil

€ 18.00

Local Venison* tartare,

bitter cocoa sponge, toasted hazelnuts, purple potatoes,

porcini mousse

€ 22.00

Variation of our bresaola,

grilled polenta cubes from Il Granè farm flours

€ 19.50

Cured meat board (for 2 people)

with our rustic preserves


€ 32.00

FROM THE GARDEN

Mixed garden salad

with seasonal vegetables

€ 15.00





OUR PASSION TAKES SHAPE

The Cheese Trolley

Selection of fresh and aged cheeses from our dairy,
served from the trolley with honey and fruit compotes

*The rate varies according to the quantity
and type of cheeses selected*



The milk from our cows, raised naturally and sustainably, is processed fresh every day by the skilled hands of Sergio and Bruno. This artisanal process transforms the milk into genuine dairy products, offering authentic flavors.



TERRA ALTA - An ambitious ethical project initiated in 2017, Terra Alta di Valtellina has as its key objective the economic development of the agricultural procedures undertaken by craftsmen at work at more than 700 metres, encouraging the continuation of the traditional maggenghi technique and affording to consumers the opportunity of making a choice both conscious and ethical towards products of the upper mountains and the conservation of their integrity.

IL CASEIFICIO

MATURED CHEESE

VALTELLINA CASERA DOP "084" Made from a base of partly-skimmed, pasteurised DOP milk. Valtellina Casera is the traditional Valtellina cheese essential for the preparation of pizzoccheri. For interest: subject to regulatory measures, the more it matures the more intense the flavour becomes.

VALTELLINA CASERA DOP "084" – maturation - 70 - 179 days

VALTELLINA CASERA DOP "084" – maturation - 180 - 299 days

VALTELLINA CASERA DOP "084" – maturation for more than 300 days

BITTO DOP Made from a base of non-pasteurised whole milk and incorporating 10% goat's milk. A cheese which is exclusively produced high in the Alpine pastures between June and September and matured appropriately for at least 70 days in dairies on the valley bottom before being approved and stamped by the Consortium CTCB.

PRIMIZIA An early cheese with a base of whole, pasteurised milk. Semi-cooked cheese curd with a short maturation of 25/35 days. One of the sweetest cheeses amongst our production and particularly appreciated by the young.

FRISA ALPINO Produced from a base of pasteurised whole milk incorporating 20% goat's milk. Semi-cooked cheese curd with a minimum maturation of 40 days, and after 90 days it reaches maturity. The flavour is enhanced by the decisive scent of the goat's milk.



LATTERIA DI MELLAROLO From a base of whole raw milk. A cheese that goes way back in time and has become a popular part of our dairy propositions. With a strong and intense flavour, it's suitable either for direct consumption or for use in the kitchen.

STRETCHED CURD CHEESES

MOZZARELLA Made from a base of whole pasteurised milk. A cheese cut either by hand or machine. With a sweet and caramelised flavour it's perfect for refreshing dishes during summer months or as a real winter treat.

BURRATA From a base of pasteurised milk. Produced using a casing of mozzarella containing the straciatella produced with our own cream. It boasts an intense and caramelised flavour.

FRESH CHEESES

CREMA DI LATTE From a base of whole pasteurised milk. A cheese matured for a mere 24 hours. Ideal to be spread on pieces of bread. Naturally the taste is more than reminiscent of that of our milk.

CAPRINO VACCINO o DI CAPRA Made from a base of whole pasteurised cow or goat's milk. Produced from goat's milk from November to March and for the rest of the year from cow's milk. Minimum maturing period of 48 hours.

RICOTTA DI VACCA o DI CAPRA Made from a whey base. A light cheese with a delicate flavour, it has a maturation period of between 2 hours and a month.

FIRST COURSES

Pizzoccheri Valtellinesi

(tagliatelle-style with potato and cheese)

made with local stone-ground flour, hand-worked and seasoned with herbs

and quality Valtellina Casera DOP cheese

Casello "084", using milk from farm-reared Bruna cattle

€ 19.00



Pizzoccheri are made from high-quality ingredients and artisanal craftsmanship. We use buckwheat flour produced in Valtellina and stone-ground by Andrea Pelacchi, a young farmer from Valtellina who grows buckwheat in Teglio and Piaveda.

Every day, our chefs knead and roll out the dough by hand, ensuring the freshest pasta thanks to daily preparation. This artisanal process not only preserves the authentic taste but also adds care and humanity to every dish. The Valtellina Casera DOP Casello 084, produced in our dairy from the milk of Alpine Brown cows, is an essential element of our pizzoccheri. This cheese, along with fresh butter crafted by our cheesemakers, adds a unique and rich flavor. Seasonal vegetables, grown in our gardens, complete the dish, ensuring freshness and quality in every bite.

Choosing Pizzoccheri means supporting the Valtellina agri-food chain and appreciating the culinary traditions of our land. Each dish brings the authentic taste of our territory to your plate, a result of passion and dedication to quality and authenticity.

Mezze maniche Mancini selection

pumpkin sauce from the garden, celery gel, pumpkin seed wafer
€ 20.00

Chestnut mezzelune* (ravioli),

Latteria cheese sauce and smoked chanterelles
€ 22.00

Small fresh goat cheese gnocchi*

with ragout of vineyard escargot* with lemon,
white butter sauce, white caviar
€ 23.00

Campo dell'Oste selection risotto

with honey and apple vinegar, fresh figs and Bitto PDO 2023
€ 22.00

Cream of roasted mountain potato peels,

milk cream and puffed buckwheat
€ 18.00

Cereal and black kale soup

from our garden
€ 18.00

gluten free

Pizzoccheri gluten free*

seasoned with herbs and quality Valtellina Casera DOP cheese
Casello "084" using La Fiorida milk from farm-reared Bruna cattle
€ 20.00

Gluten-free Lasagnetta**

€ 17.50



SECOND COURSES

Our farm piglet

crispy belly and soft terrine, brown stock, melting Taro
€ 30.00

Veal chuck roll and pumpkin "al Capin",

grilled and glazed with hay
€ 31.00

Zander* in strawberry grape brine

from our pergola and Adda Jerusalem artichokes
€ 30.00

Venison* from local hunt

its brown stock, crunchy corn and buckwheat, seasonal herbs
€ 33.00

chef's recommendation

Selected beef rib (for 2 people)

seasonal garden side dishes
€ 85.00



TRADITIONAL MENU

Selection of La Fiorida cured meats

Small vertical tasting of La Fiorida cheeses

Valtellina pizzoccheri

made with local stone-ground flour, hand-worked and seasoned with herbs and quality Valtellina Casera DOP cheese Casello "084", using milk from farm-reared Bruna cattle

Pork spare ribs* treated with artisan Legnone beer

and served with polenta produced with local stone-ground flour

Wild blueberry nectar with natural yogurt gelato*

and whipped cream from our dairy

Coffee and water***

€ 65.00 (cover charge included)

Menu items cannot be ordered individually

VEGETARIAN MENU

Traditional Chisciöi

with melting heart of Valtellina Casera PDO casello 084, chicory from our greenhouse

Chestnut mezzelune,

Latteria cheese sauce and smoked chanterelles

Charcoal-roasted leek

glazed with hazelnut butter, Bruna Alpina burratina, leek chips, chervil oil

Valtellina apple PGI

milk gelato*, hazelnut

Coffee and water***

€ 65.00 (cover charge included)



DESSERT

Classic Tiramisù

prepared with fresh mascarpone from Bruna Alpina milk,
Selva egg and arabica coffee

€ 12.00

Wild blueberry nectar

with natural yogurt gelato* and whipped cream from our dairy

€ 12.00

Valtellina apple PGI

milk gelato*, hazelnut

€ 12.00

Chocolate millefeuille,

grapes and mountain pepper

€ 12.00

Sweet Casera PDO casello 084 cream*

and caramelized walnuts

€ 12.00



Still/sparkling water***	€ 3.00
Espresso.....	€ 2.50
Decaffeinated	€ 2.50
Barley coffee	€ 3.50
Ginseng.....	€ 3.50
Soft drinks	€ 5.00
Cover charge	€ 4.50

TAKE US HOME WITH YOU

Would you like to enjoy our specialties at home?

Just a few steps from the restaurant, our staff welcomes you to La Bottega, where you will find natural products made on the farm. We offer dairy products and DOP cheeses from our cows and goats, local cured meats, and fresh meats. Respecting animal welfare, we give you the opportunity to rediscover the flavors of the past.

What do we produce?

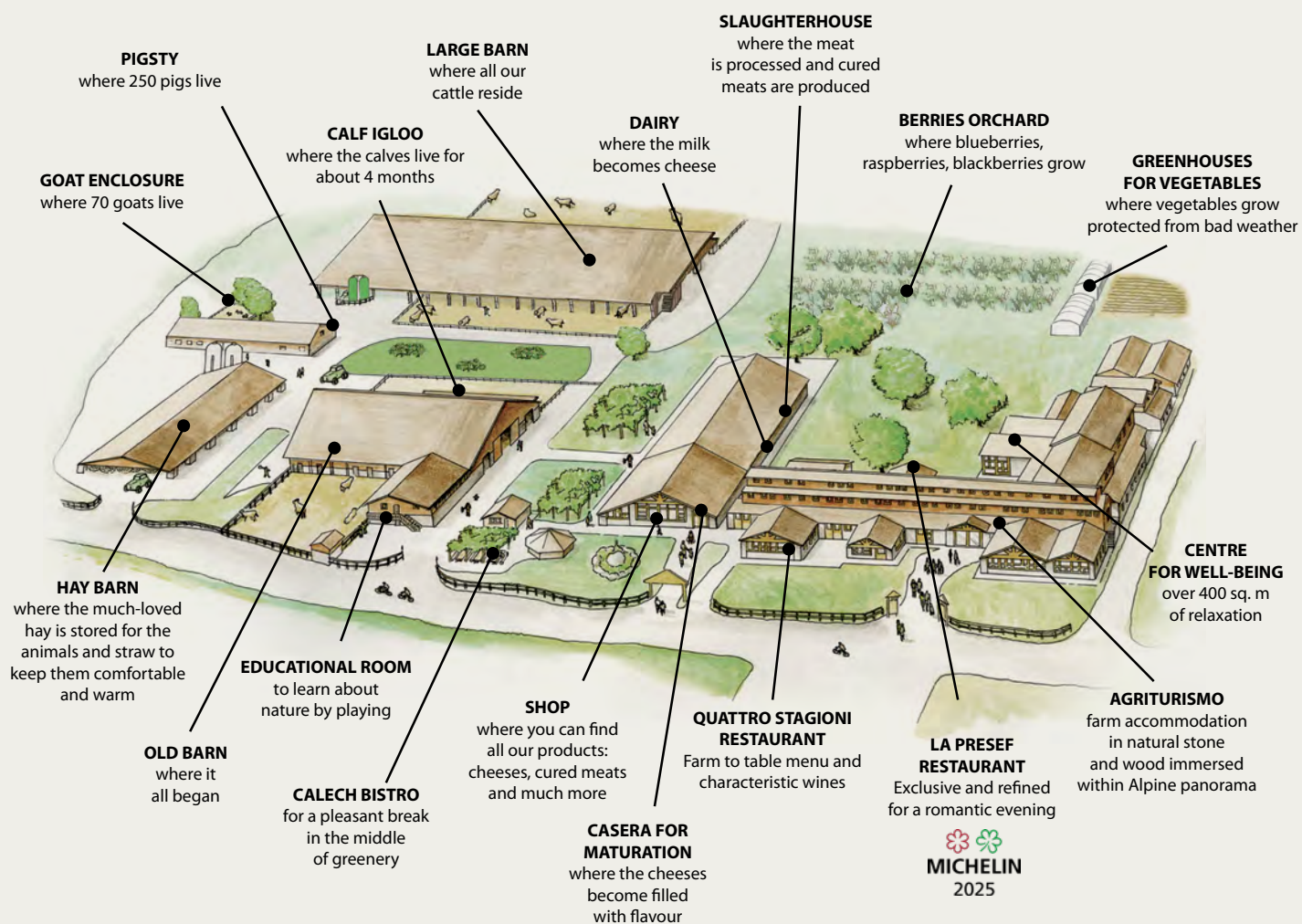
Fresh dairy products and Valtellina cheeses made with the milk from our Brune Alpine cows.
 Fresh and aged delicacies made from the milk of our Alpine chamois goats.
 Local cured meats and fresh meats made using our grandparents' recipes.

Valtellina Specialties

Typical sweets such as bisciola and rustic biscuits.
 Stone-ground polenta flour, preserves, and honey.
 Excellent wines from the heroic viticulture of Valtellina.



VISIT OUR FARM



It would seem that every single day a new chapter opens on the rare, if not indeed unique history of our company and the impression it has made on the Italian and even European scene.

It started almost as a dream: to enhance and create a modern reality incorporating a combination of emotional, taste and health aspects of the agricultural traditions of Valtellina by exploring the potential of a farm complex designed in contemporary fashion.

A tourist-orientated structure immersed within the rhythms of Nature, dedicated to well-being and gastronomic experiences of the very highest quality thanks in no small part to the imagination and philosophy of *Chef Gianni Tarabini*, his experiences intensely rooted in the tradition, history and very special atmosphere of his native territory, situated between the Alps and Lake Como.

