

# 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

\*\* In order to ensure the very highest of standards of a hygiene and organoleptic nature  
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

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**Selection of La Fiorida cured meats,**

sweet-and-sour red onion preserve

€ 18.00

**Traditional Chisciöi**

molten heart of Valtellina Casera DOP casello "084",

chicory from our greenhouse

€ 18.00

**Char\* mosaic**

with fermented red cabbage,

Brussels sprout sauce and puffed rice chips

€ 19.00

**Oven-baked farm cabbage,**

buttermilk, charred cannellini beans

€ 14.00

**Melted Scimudin**

with Selva egg cream, thyme-braised artichokes,

truffle from the Costiera dei Cech

€ 18.00

**Venison cacciatore,**

our lightly spiced house-made venison salami, polenta crostoni  
from Il Granè farm's stone-ground cornmeal, yellow apple chutney

€ 17.00

**Cured meat board** (for 2 people)

with our rustic preserves


€ 32.00

## FROM THE GARDEN

**Cooked vegetables of the day**

from our garden in rustic textures

€ 12.00





# 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

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## 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

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## **Pizzoccheri Valtellinesi**

stone-ground buckwheat pasta, hand-cut,  
herb-scented with Valtellina Casera DOP Casello 084  
made from Bruna Alpina milk  
€ 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.**

**Fresh rustic pappardelle\***

with slow-cooked young beef from our farm, Braulio-soaked raisins,  
cream of our "Pura Capra" cheese aged 4 months

€ 21.00

**Plin ravioli\* in broth,**

Selva chicken in all its cuts, crisp vegetables,  
shavings of Valtellina Casera DOP Casello 084

€ 22.00

**Pumpkin gnocchi**

butter and sage, shallot-braised radicchio, pumpkin seed chips

€ 18.00

**Campo dell'Oste selection rice**

creamed with meadow herbs, dairy robiola and crisp kale

€ 22.00

**Cauliflower velouté,**

grilled ricottina, rye bread crumble

€ 17.00

**Spelt and chickpea soup**

with our house-made punta d'anca bresaola

€ 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

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## **Farm-raised suckling pig**

crispy belly and soft terrine, jus, melting Taroz potatoes  
€ 30.00

## **Trout\***

from Piscicoltura Malenca 1550 m a.s.l., light corn cream,  
glazed endive and grape preserve from our pergola  
€ 29.00

## **Valley-hunted venison\***

its jus, textures of winter turnips  
€ 31.00

## **FOR 2 PEOPLE**

## **Free-range guinea fowl**

porchetta-style with wild fennel and pancetta, stewed fennel,  
potato purée gratinated with Valtellina Casera DOP Casello 084  
aged over 300 days  
€ 55.00

## from the josper charcoal grill

## **Tomahawk (weight between 700 and 950 g),**

crispy mountain potatoes with herbs  
€ 7.00 / 100 g

## **Cuts from the grill**

where the essence of our land meets the warmth of the fire.  
€ 38.00







## TRADITION MENU

**Selection of La Fiorida cured meats**

**Small vertical tasting of La Fiorida cheeses**

**Valtellina pizzoccheri**

stone-ground, hand-cut, herb-scented  
with Valtellina Casera DOP Casello 084,  
from Bruna Alpina milk

**Pork ribs with Legnone beer**

stone-ground polenta

**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**

molten heart of Valtellina Casera DOP Casello 084,  
chicory from our greenhouse

**Pumpkin gnocchi**

butter and sage, shallot-braised radicchio, pumpkin seed chips

**Oven-baked farm cabbage,**

buttermilk, charred cannellini beans

**Fruit and vegetables**

osmosis-marinated fruit carpaccio,  
orange and wild thyme sorbet\*

Coffee and water\*\*\*

€ 65.00 (cover charge included)





# DESSERT

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## **Classic Tiramisù**

fresh mascarpone from Bruna Alpina milk, Selva egg and arabica coffee  
€ 12.00

## **Wild blueberry nectar with gelato\***

natural yogurt gelato and whipped cream from our dairy  
€ 12.00

## **Fruit and vegetables**

osmosis-marinated fruit carpaccio, orange and wild thyme sorbet\*  
€ 10.00

## **Sweet Pumpkin,**

dark chocolate and peanuts crumble  
€ 12.00

## **Caramel cream**

freshly milked warm milk, smoked chestnuts  
using the traditional Agree method, persimmon sorbet\*  
€ 12.00

## **Gelato\* of the day**

freshly churned with ingredients from our supply chain  
€ 9.00



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

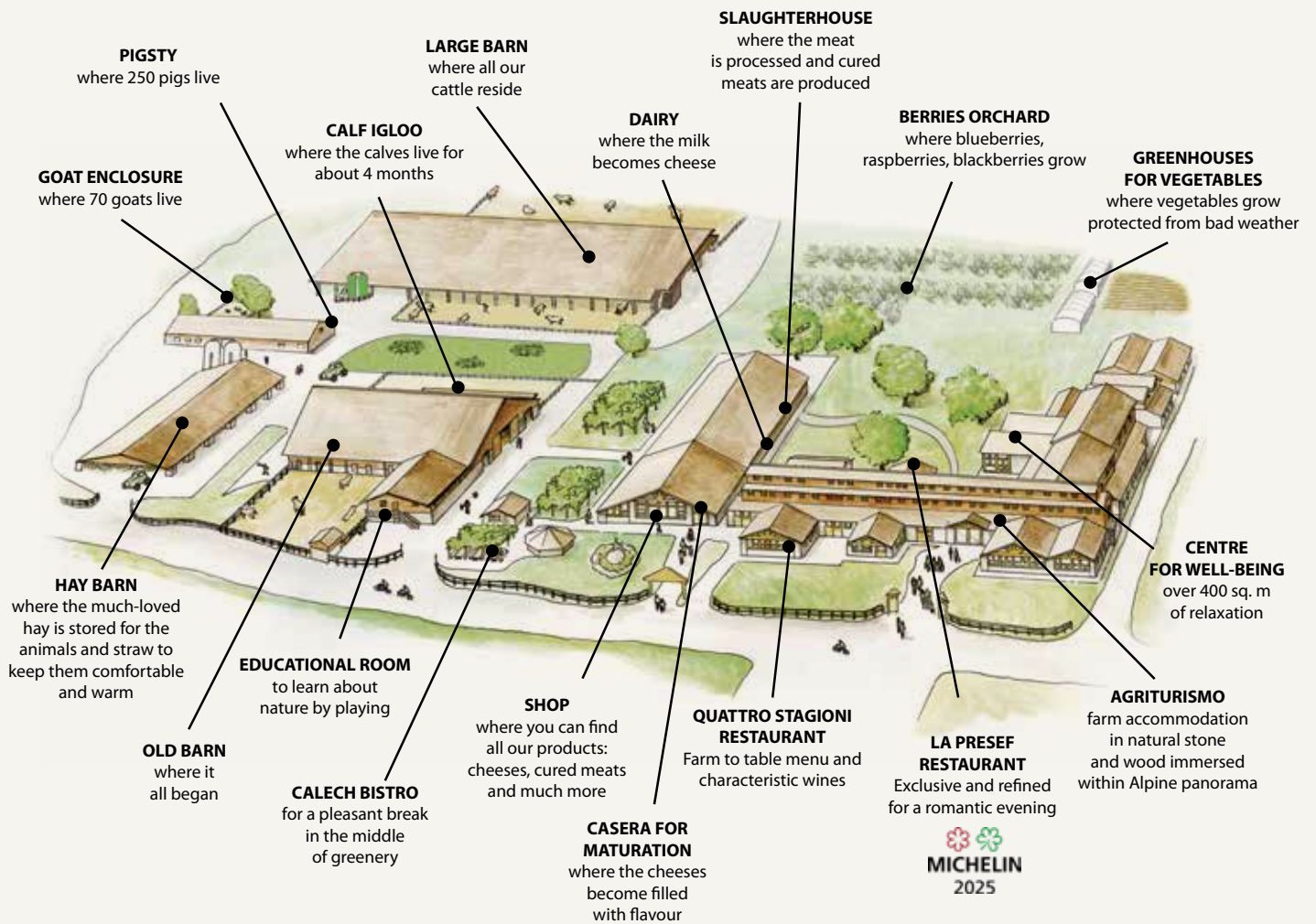
Fresh dairy products and Valtellina cheeses made with the milk from our Brune Alpine cows.  
 Fresh and aged delicacies made from the milk of our Alpine chamois goats.  
 Local cured meats and fresh meats made using our grandparents' recipes.

### 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



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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.

