

Starters

*Heart, effort and environment,
always respecting tradition.
The good products of the farm,
cooked in delicious dishes, all to taste!*



Chisciöi (traditional Valtellina dish,
fritter-style with buckwheat and cheese-base)
served on a bed of salad from our vegetable plot,
apple vinegar vinaigrette17.00

Selection of our own farm-cured La Florida meats
served with a home-produced vegetables chutney
from the garden plot17.00

Free range di Selva egg cooked at 64°,
caramelised leeks with apples, potato
and pesteda mousse 18.00

Lightly seared trout*
from the noted Malenca Fish Farm cooked
with an aromatic herb sauce and wild herbs 18.50

Home produced turnip from the garden
baked in foil, goat cheese and dandelion 16.50

Home-bred beef served in tartare form,
burrata from the dairy, cream of free range
di Selva egg and asparagus 21.00

Speck matured for 18 months
served with Valtellina Casera DOP casello 084,
seared and flavoured with bay leaves17.00

Choice cold cuts of cured meats (for 2 people)
served with a rustic La Florida Preserve 31.00

From the garden

Spring farm garden salad
with vegetables of the day, mozzarella and croutons 15.00



*The dishes marked with this symbol represent the Valtellinese
tradition, enhanced by the best products of our farm.*



*We only breed Bruna Alpina
cows, whose peculiarities
protect biodiversity and enhance
the protein part of the milk.
disolabruna® handcrafted
products are certainly among
the best protagonists of taste.*

* This product may have been kept at
temperatures of -18° C or otherwise
frozen in order to meet top hygienic,
sanitary and organoleptic standards

Our passion takes shape

*The fresh milk from our cows,
in the hands of our dairymen
Sergio and Bruno each day,
is transformed into a delight
for the palate.*

*A poem of tastes which nourishes
both body and soul.*

*The reassurance of the goodness
of nature on the plate.*



The Piccola Verticale
small selection of latticini cheeses
and of seasoned cheeses
served with compote
of fruit and honey16.00

The Gran Verticale
large selection of latticini cheeses
and of seasoned cheeses
served with compote
of fruit and honey 22.00
(minimum for 2 people)



*We only breed Bruna Alpina
cows, whose peculiarities
protect biodiversity and enhance
the protein part of the milk.
disolabruna® handcrafted
products are certainly among
the best protagonists of taste.*

Our very own dairy

Matured cheeses



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.

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

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

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.



THE MELLAROLO DAIRY – 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.

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.



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 stracciatella 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 from cow or goat - 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 FROM COW OR GOAT - 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 (matured for over 300 days, casello "084") using La Fiorida top-quality milk from farm-reared Bruna cattle 18.00

Caramelle* handmade ravioli stuffed with tail of home-bred bruna alpina herd, fennel mousse and dried raspberries17.50

Selected quality rice from the noted Campo dell'Oste production treated with artisan Legnone beer, creamed with Valtellina Casera DOP Casello 084 cheese, chives and kale pesto 18.00

Red tomato Gnocchetti*, lake fish bisque with saffron, marinated asparagus tips, roe from common whitefish 18.50

Tagliolini caserecci* handmade pasta with burnt wheat flour served with tongue of our home-bred cattle, milky sauce and crunchy vegetables17.50

Farmer's soup

Cream of white bean and early fruits from the garden plot 14.50

Creamy soup of beetroot from the garden, farm dairy-produced yoghurt, crunchy shallots 15.00

Gluten free starters

Gluten free* Pizzoccheri Valtellinesi seasoned with herbs and quality Valtellina Casera DOP cheese (matured for over 300 days, Casello "084") using La Fiorida top-quality milk from farm-reared Bruna cattle 18.00

Gluten-free corn pasta* with cream of turnip and young, fresh garden spinach 17.00

La Lasagnetta** (lasagne-style layered pasta)16.50



The dishes marked with this symbol represent the Valtellinese tradition, enhanced by the best products of our farm.



We only breed Bruna Alpina cows, whose peculiarities protect biodiversity and enhance the protein part of the milk. disolabruna® handcrafted products are certainly among the best protagonists of taste.

* This product may have been kept at temperatures of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standards.

** This produce has been conserved at temperatures of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standards.

Home-made Pizzoccheri

Buckwheat

Every good dish originates from quality raw materials, which are then transformed with due passion by experienced hands. Precisely why, when not actually produced within the company itself, we “source” from suppliers who have always demonstrated their own love for both the earth and the animals themselves.

Buckwheat flour, the signature ingredient of classic pizzoccheri is produced by Andrea Pelacchi, a young Valtellina farmer who is determined to maintain the cultivation of buckwheat at Teglio and Piateda.

Strictly hand-made

Knead and work the dough by hand, an ideal means of introducing both good cheer and humanity to the preparation besides bestowing due respect on the ingredient. Our faithful chef hand-works the pizzoccheri every single day to ensure the freshest of dishes to serve to our esteemed guests.

Cheese and butter

The herd of Bruna Alpina cattle which the farm raises, guarantees a high quality Valtellina Casera DOP cheese and fresh butter, lovingly produced by our very own dairymen.

Vegetables

In our very own garden plots we grow and select the best seasonal vegetables.



Our own pizzoccheri, fashioned by hands that might well be those of our grandparents, bring to the table the authentic flavours of our territory.

They would appreciate you choosing them and by doing so contributing to the continuing endurance of a very typical Valtellina farm food chain.



We only breed Bruna Alpina cows, whose peculiarities protect biodiversity and enhance the protein part of the milk. disolabruna® handcrafted products are certainly among the best protagonists of taste.

Main courses



Suckling pig oven-fired at two differing temps (low/v. high); smooth quenelle of Taroz potato, crispy potatoes traditionally cooked on hot stones 28.00

Filet from our farm-raised heifers, primo sale gratinato (delicate cheese, prepared crunchy on the outside), mashed potatoes and asparagus salad 30.00

Venison meatballs* from locally-sourced deer simmered in an onion sauce, Bitto Dop 2023 cheese in fondue and bread crouton31.00

Marinated salmon trout* in raw, beaten form, from the noted Malenca Fish Farm, goat cheese pour with garden delicacies and amaranth 28.00

Butter-stuffed young cockerel in crispy seed crust, leg stewed with legumes and currant sauce 29.00

Our Chef recommends

Crown of farm-produced lamb chops served with spring vegetables alla Pasqualina (treated with with peas, egg, aromatic herbs and grated cheese) 60.00
(for two people)



The dishes marked with this symbol represent the Valtellinese tradition, enhanced by the best products of our farm.



We only breed Bruna Alpina cows, whose peculiarities protect biodiversity and enhance the protein part of the milk. disolabruna® handcrafted products are certainly among the best protagonists of taste.

* This product may have been kept at temperatures of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standards.

Traditional Menu

Selection of our own farm-cured La Florida cold meats

La Piccola Verticale - a small platter of La Florida dairy products and mature cheeses, with an engaging accompaniment of fruit compote and honey

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 (matured for over 300 days, casello "084") using La Florida top-quality milk from farm-reared Bruna cattle

Pork spare ribs* treated with noted Legnone beer served with stone-ground polenta

Nectar of wild blueberries served with a natural yoghurt gelato*

Coffee and water***59.00
(cover charge included)

Vegetarian Menu

Home produced turnip from the garden baked in foil, goat cheese and dandelion

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 (matured for over 300 days, casello "084") using La Florida top-quality milk from farm-reared Bruna cattle

Spring vegetables from the garden plot alla Pasqualina (treated with with peas, egg, aromatic herbs and grated cheese)

Nectar of wild blueberries served with a natural yoghurt gelato*, topped with whipped cream from the dairy

Coffee and water***59.00
(cover charge included)



We only breed Bruna Alpina cows, whose peculiarities protect biodiversity and enhance the protein part of the milk. disolabruna® handcrafted products are certainly among the best protagonists of taste.

Dishes included in the menu cannot be ordered on an individual basis

Our dessert list

Wild blueberry nectar with natural yogurt gelato*, whipped cream from our dairy	10.00
Tiramisù made with fresh mascarpone from the dairy	10.00
Cheesecake with strawberries from the farm garden	10.00
Tarte Tatin with Ponte IGP apples and cinnamon gelato*	10.00
Three-chocolate Bavarian cream, orange granita and pink pepper	10.00
La Macedonia - the freshest of fruit salads and small wild fruits	10.00

Gelateria ARTIGIANALE

Home produced Braulio gelato* with bisciola (Valtellina-style panettone), fresh cream and dark chocolate	10.00
Glass of home-produced sorbet*	7.00
Choice of home-made La Fiorida gelato* in a glass	7.00

Drinks

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



We only breed Bruna Alpina cows, whose peculiarities protect biodiversity and enhance the protein part of the milk. disolabruna® handcrafted products are certainly among the best protagonists of taste.

* 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)