

## STARTERS

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

**Traditional Sciatt:** (deep-fried flour-coated young Casera cheese) with a home-grown crispy salad ..... 13.00

**Crema di patate:** Cream of home-grown potatoes, mousse of young Valtellina Casera DOP cheese, truffles from the Alpine Costiera dei Cech ..... 13.00

**Selezione di salumi:** Selection of La Fiorida's home-cured coldcuts with grilled ricotta cheese lightly smoked and served with mountain flower honey ..... 13.00

**Foie gras:**\*, brioche-style bread and onion preserve ..... 15.00

**Scimudin cheese from our dairy** in melted form, vegetables cooked on the grill, parsley-treated oil ..... 13.00

**Pescato di lago:** The finest catch from the Lake\*, c/o f.lli Spelzini del Ponte del Passo, crispy bread in wafer form, mayonnaise from free-range eggs and horseradish ..... 14.00

**Tagliere di salumi:** Quality cold cuts of a range of meats (for 2 people) served with original La Fiorida jam ..... 25.00

### FROM THE GARDEN

**Insalata autunnale:** Autumnal salad with free-range scrambled eggs and bread in toasted crouton form ..... 14,00





## FIRST COURSES

**Ravioli\***: filled with home-produced ricotta cheese and Tardivo chicory and a dried fruit pesto ..... 14.00

**Gnocchetti\***: (mountain potatoes cooked with cheese and kamut grain flour in dumpling form), cream of Trevisio saffron and gremolata (chopped herb condiment) ..... 14.00

**Pizzoccheri Valtellinesi**: made with stone-ground flour from the Tudori di Teglio mill, hand-worked with added aromatic herbs and Valtellina Casera DOP cheese from La Fiorida Riserva (2 year seasoned) and milk from our home single-bred Bruna cattle ..... 14.00

**Orecchiette\***: (pasta style) cooked with delicious fresh broccoli served with crispy bread ..... 14.00

**Eliche**: (pasta style made with buckwheat, single-grain flour Felicetti) produced with salami, local porcini\* mushrooms from Val Gerola and sweet datterini tomatoes ..... 14.00

**Risotto Quality**: rice from the Salera production and aged for 18 months, enriched using chard leaves and an exceptional Erborinato (blue cheese) cream ..... 14.00

## TRADITIONAL SOUPS

**Crema di fagioli**: Cream of fagioli beans\*, pork rind, oil and rosemary..... 9.50

**Vegetable soup with cereals:\***  
golden toasted croutons ..... 9.50

## GLUTEN FREE STARTERS

**La Lasagnetta: \*\*** (lasagne style oven-cooked pasta) 13.00

**Ravioloni**: (ravioli style pasta) with ricotta cheese and spinach filling\*\* cooked in sage and butter ..... 13.00

**Tagliatelle: \*\*** (egg-based long-style pasta) with a dried fruit pesto ..... 13.00



## MAIN COURSES

**Lombata di vitello:** Loin of veal calf on the bone cooked in the pan, val Gerola Porcini mushrooms, delicious potato and leek cakes .....21.00

**Tartare di manzo:** Beef tartare with an accompanying selection of home produced cured meats, freshly home-grown salad side-dish, whole-grain type breads ..... 19.50

**Maialino da latte:** Suckling pig\* cooked in two distinct stages: smooth Taroz (creamy potato, vegetables, cheese) in quenelle form, potatoes cooked traditionally on hot stones .....20.50

**Agnello:** Home farm-produced lamb cooked in a marinade of herbs, crispy breadsticks served with leafy chard in stewed form ..... 19.00

**Rognone:** Our own farmed calves' kidneys, fried in garlic, herbs and a reduction of the pergola grape, sautéed potatoes ..... 19.00

**Filetto di trota:** Fillet of trout from Val Masino, c/o Ciappini Luciana fish farm, mountain herbs, olives, cherry tomatoes and cream of fennel from our own garden ..... 19.00

## OUR CHEF RECOMMENDS

**Chef recommends:** (for 2 people)  
Fiorentina (grilled succulent T-bone steak) accompanied by skewered vegetables and spinach .....45.00  
*(for two people)*

Our garden salad .....7.00

Cover charge .....3,50





## TRADITIONAL MENU

Selection of La Fiorida home-cured cold meats

Pizzoccheri Valtellinesi made with 100% organic stone-ground flour, produced by hand and aromatised with herbs from the neighbouring Sacco mountainside

Spare ribs of our farm pigs cooked traditionally on the grill and served with polenta made from a combination of unrefined flours

Platter of cheeses from the La Fiorida dairy

The nectar from wild blueberries with a natural yoghurt ice cream\*

Coffee and Water \*\*\* ..... 45.00  
(Cover charge included)

## VEGETARIAN MENU

Traditional Sciatt (deep-fried flour-coated young Casera cheese) with a home-grown crispy salad

Ravioli filled with ricotta cheese from the farm dairy with chicory and a dried fruit pesto

Fried free-range eggs served "sunny-side up" with polenta and truffles from the Alpine Costiera dei Cech

The nectar from wild blueberries with a natural yoghurt ice cream\*

Coffee and Water \*\*\* ..... 40.00  
(Cover charge included)

## VEGAN MENU

Cream made from home-grown potatoes, truffles from the Alpine Costiera dei Cech

Vegetable soup with cereals and golden toasted croutons

Rice balls\* with saffron and cream of home-grown tomatoes

Subtle, delicious tart\* with pumpkin preserve

Coffee and water\*\*\* ..... 40.00  
(Cover charge included)

## OUR DESSERT LIST

Crème caramel ..... 8.10

Torta di zucca: Spiced pumpkin pie  
with amaretto flavoured ice-cream ..... 8.10

Cremoso di pistacchio: Creamy sauce  
from pistachio with lightly salted pistachio nut  
wafers, yoghurt from our dairy  
and bitter orange ..... 8.10

Biscotto alle noci: Walnut and fig biscuits  
with a delicious home-made  
ricotta cheese filling ..... 8.10

Semifreddo\*: (Ice-cream style frozen dessert)  
flavoured with our pergola grapes  
on a sbrisalona cocoa cake ..... 8.10

Spuma alla castagna: Chestnut  
and marrons glacé mousse flaked  
with chocolate ..... 8.10

## HOME-CRAFTED LA FIORIDA ICE-CREAM

Nettare mirtilli: The nectar from wild blueberries  
with a natural yoghurt ice cream\*  
served with whipped cream from our dairy ..... 8,10

Macedonia: Fresh fruit salad ..... 6.50

Frappè: Milkshake (smoothie)  
with fresh milk from our own herd ..... 6,50

Tulipani: Tulips prepared in crunchy form ..... 6,50

Coppa di gelato: Goblet  
of our hand-crafted dairy ice-cream ..... 6,50