



*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 offerereng 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.

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,
sweet/sour pumpkin chutney17.00

Cream of soup made with chestnuts traditionally
dried *nell'agree*, with free range di Selva egg
cooked at 64 °C, droplets from must
and porcini mushroom wafers18.50

Cauliflower in mousse form, chick peas,
fillet of trout* from the noted Piscicoltura Malenca
fish-farm along with its caviar18.50

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

Choice cold cuts of cured meats (for 2 people)
served with a rustic La Florida Preserve31.00

From the garden

Seasonal salad
made with fresh vegetables
from our own garden served with burrata15.00



*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 honey15.00

The Gran Verticale
large selection of latticini cheeses
and of seasoned cheeses
served with compote
of fruit and honey21.00
(minimum for 2 people)



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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

Chicche di castagne (beads of chestnut)* presented in smoked cream from the farm dairy, cream of seasonal curly kale from the garden and crispy speck17.50

Quality, selected rice from the Campo dell'Oste production delicately creamed with blue cheese and Valtellina IGP apples, toasted hazelnuts and a shallot glaze17.50

Ravioli* of farm-reared veal with a cream of chestnuts traditionally smoked *nell'agree* and a delicate dairy produced fondue17.50

Home-made pappardelle with pumpkin from the garden and a wild game ragù 18.00

Farmer's soup

Onion and leek soup with vegetables from the winter vegetable plot au gratin with Valtellina Casera DOP Casello 084 served with buckwheat crackers 16.00

Cream* of roasted home-grown pumpkin, toasted seeds 14.50

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 home-produced pumpkin and spinach 17.00

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



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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 Piaveda.

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.

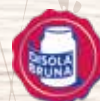
Vegetables

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.



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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 27.00

Salmon trout* from Val Malenco served in raw, beaten form, with sliced crispy chicory and molten goat's cheese dressed with amaranth 28.00

Home-produced tender veal chop cooked in butter and garlic, served with new potatoes and artichokes 32.00

Rolls of home-reared young heifer (beef) stuffed with finanzia browned in butter and black truffle, Valtellina Casera Casello 084 cheese and radicchio salad 28.00

Tagliata of quality steak aged for 30 days and served with mashed potato and beetroot from our vegetable plot 29.00

Our Chef recommends

Rack of locally sourced venison* served with sprouts, spring onions and a chestnut sauce 70.00
(for two people)



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Traditional Menu

Selection of our own farm-cured La Fiorida cold meats

La Piccola Verticale - a small platter of La Fiorida 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 Fiorida 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*** 57.00
(cover charge included)

Vegetarian Menu

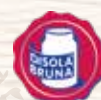
Seasonal salad made with fresh vegetables from our own garden served with burrata

Chicche di castagne *(beads of chestnut) presented in smoked cream from the farm dairy, cream of seasonal curly kale from the garden

Polenta taragna with fried Selva egg and Rhaetian black winter truffle

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

Coffee and water*** 57.00
(cover charge included)



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

Our dessert list

Nectar of wild blueberries

served with a natural yoghurt gelato*,

whipped cream from the dairy 10.00

Our very own tiramisù

made with mascarpone from the farm dairy 10.00

Lingotto (delicious slab) of chestnut,

gelato* with crunch and chestnut 10.00

Buckwheat prepared tart,

with namelaka cream

from giandula chocolate and mandarin orange 10.00

Manfrigola dessert: an exquisite Valtellina crepe

stuffed with jam from figs, ricotta cream,

chestnut brittle and milky gelato 10.00

Bonet with chocolate, caramel mousse

and crunchy hazelnuts 10.00

Gelateria
ARTIGIANALE

Home produced gelato* flavoured

with Braulio 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



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*** Natural and sparkling water (Compliant with Legislative Decree of 23rd June 2003, n.181, Art.13 Bulk products)

Take us home with you

Dear guests, do you want to be able to eat our specialities at your home as well?

If so, our shop lies just by the main Agriturismo, selling our farm's natural produce. There you will find, for instance, our light latticini, other origin-protected cheeses of high quality, fresh meats and the basics for the 'salumi' cooked hams that we make from our forefathers' the recipes of our forefathers. We offer you tastes of days gone by, at a top level of quality, made with respect for the wellbeing of our animals.

What do we produce?

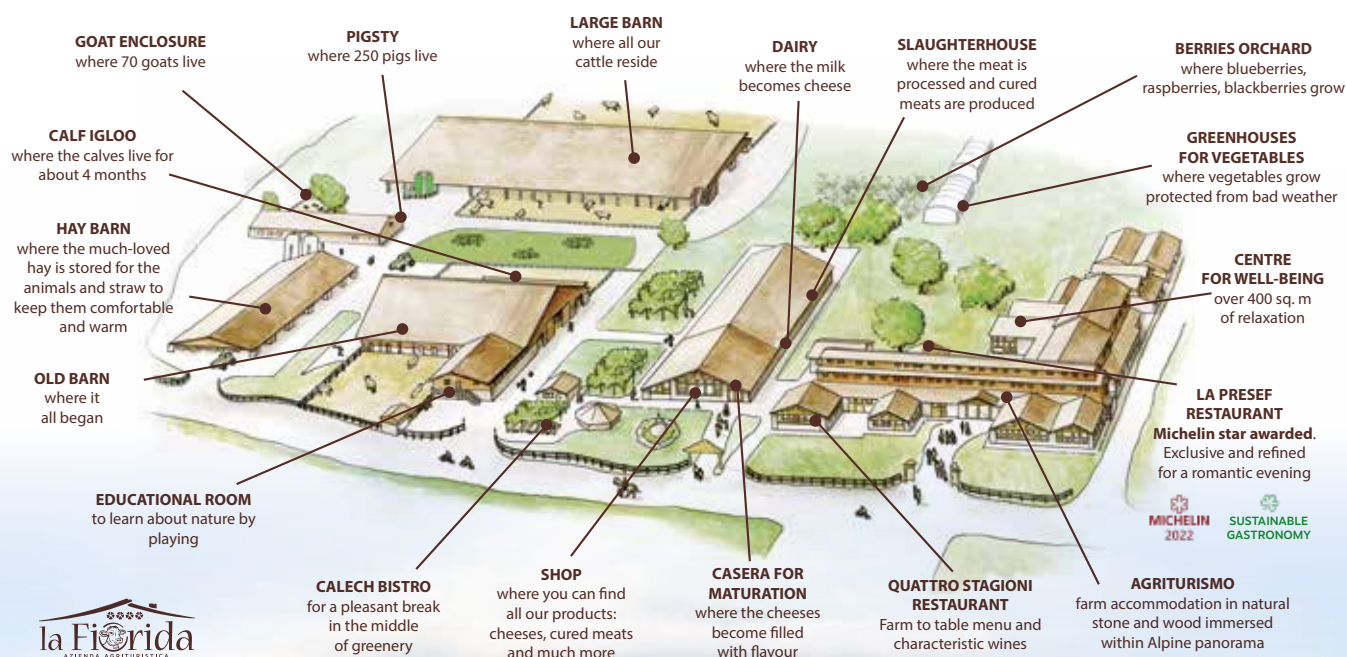
Light, fresh latticini cheeses and the traditional Valtellina cheeses of the Valtellina made from our own milk by Sergio and Bruno, our dairymen. We also offer fresh milk, yogurt, and numerous cheeses - Ricotta, Primo Sale, Scimudin, stretched-curd cheeses, Primizia, Latteria, Valtellina Casera and Erborinato. And then we offer delicious fresh and matured goat's milk cheeses - Frisa Alpino, Fior di capra and fresh Caprini. Our 'salumi' cured hams come from animals which were born and bred on our farm. The recipes used by Valerio, our butcher, are those of our forefathers. The hams include: Bresaola, Salame, Salamino, Speck, Fagottino, Filoncino di maiale, Mortadella, Lardo, Pancetta and Coppa.

The specialities of the Valtellina

These include our traditional sweets such as bisciola and rustic biscuits, hand-ground flour for making polenta and Valtellina jams and honey.

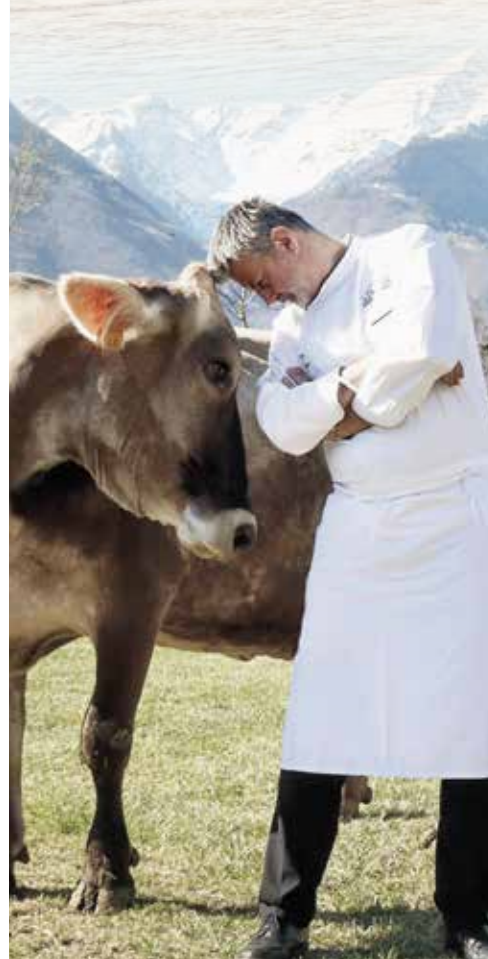


Visit our farm



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.





La Fiorida S.r.l.

Società Agricola Azienda Agrituristică Valtellina

Via Lungo Adda 12 - 23016 Mantello (So) Italy

Tel. +39 0342 680846 Fax: +39 0342 681310

info@lafiorida.com - www.lafiorida.com