



la Fiorida



“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

STARTERS

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

Sciatt - Traditional Sciatt (young Casera cheese coated in a combination of flours and deep fried in oil) served with home-grown chicory and a raspberry vinaigrette 13.00

Burrata - (fresh, creamy, cheese), produced from the milk of La Fiorida's very own Bruna Alpina herd, cream of tomato, Missultin (dried and cured Gardine-style lake fish) in oil, fresh basil 13.00 

Selezione di Salumi - Selection of our own quality farm-cured meats, superbly sweet ricotta cheese and cherry compote 13.00

Carpaccio (thinly sliced, raw) of top quality beef with a wild green salad from the vegetable plot, sweet and sour baby onions and black summer truffles 14.00

Zuppa di cetrioli - Delicious soup made from cucumber with home-produced La Fiorida yoghurt and lamelle (thinly-layered) of radish 13.00

Ceviche di storione - A marinade of raw sturgeon* with thinly-layered courgette and accompanying florets, sesame seeds 14.00

Tagliare di salumi - Choice cold cuts of cured meats (for 2 people) served with a quality La Fiorida preserve 25.00

FROM THE GARDEN

Insalata - The very freshest of summer salads from our own vegetable plot, delightfully crisp chicken breast cooked on the grill, shavings of Valtellina Casera DOP cheese, whipped egg yolk with horseradish 14.00



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) using La Fiorida top-quality milk from farm-reared Bruna  tle 14.00

Spaghetti - Freshly home-made spaghetti* made with a combination of integral flours served with spring vegetables and lake whitefish roe 14.00

Ravioli* stuffed with straciatella from the Pura Bruna cattle of the La Fiorida estate whipped with herbs from the aromatic garden 14.00

Gnocchetti* (dumpling style potato) with creamy goat's cheese alongside a sauce made from a combination of liver and stewed onions 14.00

Mezzi paccheri (short tube-style pasta) with a cream of sweet yellow tomatoes and smoked savoury ricotta cheese 14.00

Risotto lovingly elaborated with a cream of fermented garden peas and crisply cooked florets 14.00

TRADITIONAL SOUPS

Crema di pomodori - The creamiest of tomato soup* served cold with home-grown capsicum peppers,  and croutons treated with basil 9.50

Vellutata di fave - Velvety cream of fava (broad) beans* with a subtle voile of salmon trout 9.50

GLUTEN FREE STARTERS

La Lasagnetta** (lasagne-style layered pasta) 13.00

Ravioloni  (ravioli-style pasta) stuffed with ricotta cheese and spinach** cooked in butter and sage 13.00

Tagliatelle - Egg-based tagliatelle pasta** with a creamy sauce of yellow sweet tomatoes and savoury, smoked ricotta cheese 13.00



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 200 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.



MAIN COURSES

Steccone di carni - Skewered selected quality meats cooked on the grill, rosemary treated potatoes and a fresh spring salad  22.00

Maiolino da latte - Suckling pig* oven-fired at two differing temps, low/ext. hot  deliciously smooth quenelle of Taroz potato, crispy potatoes traditionally cooked on hot stones 20.50

Filetto di vitello - Tender fillet of veal with an asparagus cream sauce, matured goat's cheese cooked au gratin, salad and vegetables from the La Fiorida garden 20.00

Agnello nostrano - Farm-reared roasted lamb with rosemary treated oven-cooked potatoes and an onion confit 19.00

Il nostro cheeseburger - Our very own cheeseburger (home-baked, yeast-inspired bread. Succulent farm-reared ham  including savoury bacon, scamudin cheese and tomatoes) with accompanying potato chips 19.00

Salmone selvaggio - Wild salmon* cooked au gratin in a pan and seasoned with citrus fruits with a marinade of asparagus and sour cream 19.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Entrecote beef steak grilled slowly with vegetables cooked over hot embers and over-roasted potatoes 45.00

Insalata: Our garden salad 7.00

Cover charge 3.50



TRADITIONAL MENU

A fine selection of choice La Fiorida cold cured meats

Small La Fiorida quality cheese platter

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 at least 100 days, top-quality milk from our farm-reared Bruna cattle

Spare ribs from La Fiorida farm-reared pigs cooked on the grill and served with polenta produced from natural stone-ground flour

Nectar of wild blueberries served with a natural yoghurt ice cream* from our dairy

Coffee and water*** 45.00
(Cover charge included)

VEGETARIAN MENU

Burrata (fresh, creamy, cheese), produced from the milk of La Fiorida's very own Bruna Alpina herd, cream of tomato and fresh basil

Mezzi paccheri (short tube-style pasta) with a cream of sweet yellow tomatoes and smoked savoury ricotta cheese

Omelette made with genuinely free-range Selva eggs, nettles from our own estate and young Bitto DOP cheese

Nectar of blueberries served with a natural yoghurt ice cream* from our dairy

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

VEGAN MENU

Delicious soup made from cucumber with lamelle (thinly-layered) of radish

The creamiest of tomato soup* served cold with home-grown capsicum peppers, croutons treated with basil

Delicious vegetable balls* served with the freshest of home-grown salads

Macedonia – a delightfully fresh fruit salad

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

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

OUR PRODUCE

Ricotta: made from a whey base. A light cheese with a delicate taste, with a maturing process that lasts between 2 hours and 1 month.

Primo Sale: made from a base of whole milk. A light cheese with a maturing process that last just 24 hours.

Caprino: made from a base of whole cow's or goat's milk. Produced from November to March. Minimum maturing period of 48 hours.

Matüsc: made from a base of skimmed milk. A type of delicate tasting cheese made from a semi-cooked curd, with a maturing period of 30 days.

Scimudin: made from a base of whole milk. A soft cheese made from a raw curd. Maturing period of 15/60 days.

Mozzarella: made from a base of whole milk. A light stretched-curd cheese with a maturing period of 24 hours.

Primizia: made from a base of whole milk. A cheese made from a half-cooked curd with a seasoning period of 25/35 days. One of the sweetest cheeses of our production.

Latteria: made from a base of whole milk. A cheese made from a half-cooked curd. Minimum maturing period of 40 days, and after 120 days it becomes mature.

Frisa Alpino: made from a base of whole milk including 20% goat's milk. A cheese made from a half-cooked curd with a minimum maturing period of 40 days, and after 90 days it becomes mature. The taste is enriched with a decisive scent of goat's milk.

Valtellina Casera: made from a base of partly-skimmed origin-protected milk and a half-cooked curd. Valtellina Casera is the essential cheese ingredient from the Valtellina in the making of pizzoccheri pasta.

Valtellina Casera - young: maturing procedure of 70 to 179 days.

Valtellina Casera - mature: maturing procedure of 180 to 299 days.

Valtellina Casera - Extra mature: maturing procedure of at least 300 days.

Bitto: made from a base of whole milk including 10% goat's milk. A cheese which is exclusively produced in the mountain fields between June and September, maturing for at least 70 days in the dairies of the deep valley.

Eborinato: made from a base of whole milk. A raw-curd cheese with its characteristic mould which develops inside and is the reason why the cheese is called Eborinato (blue cheese). A cheese with a decisively strong taste.

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 Dairy

Selection of our very finest cheeses
from the dairyprice given at the table



The Piccola Verticale

small selection of latticini cheeses
and of seasoned cheeses
served with compote
of fruit and honey

12.00



The Gran Verticale

large selection of latticini cheeses
and of seasoned cheeses
served with compote
of fruit and honey

17.50

(minimum for 2 people)

OUR DESSERT LIST

Nettare - Nectar of wild blueberries served with a natural yoghurt ice cream,  and whipped cream from our dairy 8.10

Frutta di stagione - Fresh seasonal fruit spiced up with wild aromatic field herbs 8.10

Tiramisù made with fresh strawberries 8.10

Mousse al latte - The subtlest of mousse made from our Bruna Alpina milk in the dairy with liquid cocoa heart 8.10

Tarte tatin with caramelised Ponte in Valtellina apples and delicious vanilla ice cream 8.10

Semifreddo (semi-frozen ice cream-style dessert) flavoured with almonds and passion fruit 8.10

Profiteroles 8.10

HOME-CRAFTED LA FLORIDA ICE-CREAM

Macedonia - the very freshest of fruit salads 6.50

Frappè (milkshake) made with milk from our herd of farm cows 6,50

Sorbetti - Glass of the most refreshing of home-produced sorbet 6.50

Coppa gelato - Choice of delicious home-made La Florida ice creams in a glass 6.50



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

