

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

Selezione di Salumi - Selection of La Fiorida farm-cured meats served with a quince preserve 13.00

Carpaccio - (finely-sliced raw pieces) of marinated lake pike, turnip greens and a tomato mayonnaise 14.00

Melanzana morbida - Mouth-watering aubergine served with Burrata (fresh, creamy, cheese) produced from the milk of La Fiorida's very own Bruna Alpina 13.00

Tartare di capriolo - Venison (roe deer*) tartare sourced locally, roasted pumpkin and Bitto DOP 2014 14.00

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

FROM THE GARDEN

Insalata - The very freshest of autumnal salad from the garden, smoked ricotta cheese cooked in the oven and soft, mellow chestnuts 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 Valtellina Casera DOP "084" cheese (matured for over 300 days) using La Fiorida top-quality milk from farm-reared Bruna Alpina 14.00

Spaghetti from the Felicetti company, with garlic, oil, dried tomatoes and Bottarga (salted, cured fish roe) 14.00

Ravioloni* (ravioli style pasta) made with free-range eggs and blueberries stuffed with game meat, aromatic butter and smidgens of wild berries 14.00

Orecchiette* (small ear-shaped pasta) with a tripe ragù, Trevisio saffron, and flakes of Bitto DOP 2017 cheese 14.00

Gnocchetti* (dumpling style) made with la Fiorida ricotta cheese with speck (cured ham), wild blueberries and porcini mushrooms from Val Gerola 14.00

Riso - Quality rice from the Campo dell'Oste company creamed with pumpkin from our vegetable plot, Mascarpone cheese from the farm dairy with truffles 14.00

TRADITIONAL SOUPS

Brodo di gallina - Broth* of farm-bred chicken with gnudi* (delicious spheres) made with Ricotta from our dairy and herbs from the vegetable plot 9.50

Vellutata di cavolfiori - Velvety cream of cauliflower, toasted hazelnuts and cooked must 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 the special Val Gerola porcini mushrooms' sauce 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

Cinghiale - Locally-sourced wild boar cooked traditionally in a lavecce pot, in its own juices and Sassella red wine, chestnuts and polenta in crouton form 18.00

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

Il pesce persico - Lake perch cooked with sage and butter, timbale of selected rice 19.00

Steccone di manzo - Skewered pieces of beef, bacon, with aromatic herbs, stewed radicchio and crumbled blue Erborinato cheese from the dairy 19.00

Brasato di vitello - Braised veal, slowly cooked with a Chiavenna-style reduction, smoked (using hay from the pastures) mountain potato patty 18.00

Costoletta di cervo - Venison rib chop*, caramelised Valtellina apples, turnip and Bitto DOP cheese influenced ice cream 23.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Grilled beef rib steak served with sautéed porcini mushrooms and rosemary-treated potatoes..... 45.00

Insalata: Our garden salad 7.00

Cover charge 3.50



TRADITIONAL MENU

Selection of La Fiorida farm-cured meats

Cheese board offering a small selection of home-produced cheeses from the La Fiorida dairy

Pizzoccheri Valtellinesi (tagliatelle-style with potato and cheese) made with local stone-ground flour, hand-worked and seasoned with herbs and Valtellina Casera DOP "084" cheese (matured for over 300 days) using La Fiorida top-quality milk from farm-reared Bruna Alpina

Pork spare ribs cooked with Legnone beer served with stone-ground polenta

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

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

VEGETARIAN MENU

The very freshest of autumnal salad from the garden, smoked ricotta cheese cooked in the oven and soft, mellow chestnuts

Vellutata* (velvety cream) of cauliflower, toasted hazelnuts and cooked must

Poached egg, porcini mushrooms from Val Gerola, deliciously smooth polenta

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

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

VEGAN MENU

The very freshest of autumnal salad from the vegetable plot with soft, mellow chestnuts

Spaghetti from the Felicetti company, with garlic, oil, dried tomatoes

Porcino mushroom cooked patiently in oil, cream of rice with saffron pistils from the Rhaetian slopes

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.

Alpina La Mozzarella de La Fiorida: made from a base of whole milk. A light stretched-curd cheese handely chopped.

Burrata de La Fiorida: produced from the milk of our own Pura Bruna Alpina herd with addition of fresh cream.

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 "084": 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: maturing procedure of 70 to 179 days.

Valtellina Casera: maturing procedure of 180 to 299 days.

Valtellina Casera: 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

Torta morbida - Soft cake,
smoked chestnuts and chocolate 8.10

Tiramisù - Classic tiramisù with mascarpone
cheese from our dairy 8.10

Hazelnut*, cocoa and coffee 8.10

Semifreddo (semi-frozen ice cream-style dessert)
made with fresh creamy caprino vaccino*,
pears and honey 8.10

Strudel made with apples
from Ponte in Valtellina
with a vanilla sauce 8.10

Mousse made from rich cream of milk,
figs and buckwheat based biscuits 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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standards
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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)

