

STARTERS

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

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

Stracciatella - Our very own stracciatella cheese
produced from milk from the Pura Bruna herd, with
sprouting puntarelle asparagus chicory leaves,
and an emulsion made from Missultin shad (fish)
from the lake with dark crumbly crouton bread ... 13.00

Selezione di salumi - Selection of La Fiorida
produced cured meats with matured caprino vaccino
soft creamy cheese 13.00

Carpaccio of beetroot, roast thinly-sliced
wild venison*, Ponte in Valtellina apples,
shavings of seriously-aged Bitto DOP cheese
from the nearby Alpe Olano 14.00

Tartare* of trout (served raw) from Val Masino,
their roe (eggs), dustings of blueberries
from Val Gerola and Jerusalem artichoke
in mousse form 13.00

Tagliere 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 freshest of winter salads,
Scimudin cheese in fondant form, carpaccio
of pumpkin and herb-treated crouton 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 Reserve DOP cheese from La Fiorida (matured for at least 300 days) using top-quality milk from our farm-reared Bruna cattle 14.00

Mezze penne (short tubed pasta) from the noted pastificio Felicetti with salame, porcini* mushroom sauce and ricotta in mousse form from our very own farm dairy 14.00

Ravioli* style pasta made using free range Selva eggs spiced with cacao and stuffed with cheeks of beef alongside a fennel mousse 14.00

Tagliolini* (long, thin spaghetti-style) fresh pasta with turnip greens, sweet cherry tomatoes, Missultin (shad) fish from Lario on the lake and toasted breadcrumbs 14.00

Gnocchetti* (dumpling style potato) with soft form of beetroot, and joined with La Fiorida Erborinato blue creamy cheese 14.00

Quality Carnaroli selected rice from Campo dell'Oste with cream of celeriac, Valtellina pears and truffle from the costiera dei Cech 14.00

TRADITIONAL SOUPS

Cream of potato* and leek from the vegetable plot, crispy leek and potato chips, droplets of Valtellina Extra Virgin olive oil 9.50

Cream of chestnut* traditionally smoked, sour cream and a reduction of Sassella quality red wine 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 an engaging cream of yellow cherry tomatoes and smoked and salted 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

Cinghiale - Mountain sourced wild boar* cooked traditionally slowly in its own juices in a lavecce stone pot, with a red Sassella wine base, chestnuts and served with polenta in crouton form 19.00

Maialino da latte - Suckling pig** oven-fired at two differing temps (low/v. high); deliciously smooth quenelle of Taroz potato, crispy potatoes traditionally cooked on hot stones 20.50

Bollito misto - Traditional slowly-boiled cuts of six selected meats: hen, tongue, cotechino (pork sausage in a natural casing), head/brains, beef, thick flank, sauces and vegetables 19.00

Filletto di lucciperca - Fillet of pike-perch* sourced from the Lario lake area, stewed artichoke with aromatic herbs 20.00

Guancette di vitello - Veal cheek lovingly and slowly cooked, cream of Jerusalem artichoke and carrots browned in olive oil 20.00

Spiedoni di carne - Skewers of selected home-reared meats cooked on the grill, braised endive and barbecue sauce 21.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Fillets of succulent selected meats home-produced on the farm and grilled, rosemary-treated potatoes and Porcini mushrooms from val Gerola 800gm each. 45.00

Insalata: Our garden salad 7.00

Cover charge 3.50



TRADITIONAL MENU

Selection of La Fiorida farm-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 Valtellina Casera Reserve DOP cheese from La Fiorida (matured for at least 300 days) using top-quality milk from our farm-reared Bruna cattle

Pork spare ribs cooked with a particular Legnone beer served with polenta from local stone-ground flour

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

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

VEGETARIAN MENU

Traditional Sciatt (young Casera cheese coated in a combination of flours and deep fried in oil) served with chicory from our farm garden and a raspberry vinaigrette

Gnocchetti* (dumpling style potato) with soft form of beetroot, and joined with La Fiorida Erborinato blue creamy cheese

Free range Selva egg fried "sunny-side up" with polenta in crouton form, truffle from the costiera dei cech and Bitto cheese DOP 2018

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

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

VEGAN MENU

The freshest of winter salads, carpaccio of pumpkin and herb-treated crouton

Cream of chestnut* traditionally smoked, with a reduction of Sassella quality red wine

Porcino* mushroom in cooking oil, rice* in creamy form prepared with saffron thread from the Rhaetian slopes

Macedonia – the freshest of fruit salads

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 handedly 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*, with our very own whipped cream8.10

Creme brûlée with vanilla berries and scented with winter citrus fruits8.10

Variazione al cioccolato -A genuine delight of delicious chocolate* variations8.10

Home-produced La Fiorida cheesecake with raspberries and milky ice cream* flavoured with mint8.10

Classic tiramisù made with farm-produced mascarpone cheese and free range Selva eggs8.10

Sfoggia croccante - Crispy puff pastry with La Fiorida home-produced butter, Chantilly cream and fresh fruit8.10

Semifreddo* (semi-frozen ice cream-style dessert) made from sweet ricotta cheese from the dairy with a tangerine sauce and an almond and cacao crumble8.10

HOME-CRAFTED LA FIORIDA 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 Fiorida 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)

