

## 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 own vegetable plot and vinaigrette with Val Gerola's blueberries ..... 13.00

**La nostra burrata** - Burrata cheese (mozzarella and cream) from our own dairy herd of Bruna cattle with early season asparagus ..... 13.00

**Selezione di salumi** - Selection of La Fiorida quality farm cured meats accompanied by a caramelised onion preserve ..... 13.00

**Scimudin fondente** - Scimudin cheese in fondant form from the farm dairy in a mantle of crispy speck (smoked ham) on a giardiniera bed of grilled vegetables with lake-sourced olive oil ..... 13.00

**Mantecato di trota** - Deliciously creamily-produced Val Masino trout in a millefoglie polenta made with home-produced flours and seasoned with a Valtellina pesteda (garlic, salt/pepper, achillea, thyme) ..... 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 very freshest of spring salads, grilled chicken\*, shavings of Valtellina Casera DOP cheese (matured for a period of no less than 300 days) quality dark bread in crouton form ..... 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

Anelli ring-style pasta from the noted Felicetti production, with a cherry tomato cream and stracciatella made from milk from our own Bruna herd and served with broccoli ..... 14.00

Ravioli\* stuffed with lake-sourced carp and accompanying vegetables, crunchy pine nuts ..... 14.00

Strascinati\* (hand-made pulled pasta shapes) in a cream made from free-range di Selva eggs, crispy home-produced pancetta (bacon), Valtellina Casera DOP cheese ..... 14.00

Gnocchetti\* bread in dumpling form served with a wild nettle pesto, a cherry tomato confit and La Fiorida's very own salted ricotta cheese ..... 14.00

Quality Carnaroli rice from the Campo dell'Oste selection with delicious asparagus tips and Bitto DOP 2018 cheese in mousse form ..... 14.00

## TRADITIONAL SOUPS

Cream of nettle\* with caprino (cheese from goat's milk) and white sesame seeds ..... 9.50

Cream of chick pea\*, powdered mushrooms and fine pork strips ..... 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 cherry tomato cream and stracciatella made from milk from our own Bruna herd and served with broccoli ..... 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

Capretto della nostra fattoria  
Delicious home-reared young goat  
in rich stew form 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

Tagliata di cervo - Succulent, lean venison\*  
cuts, caramelised apples  
and a reduction of blueberries .....20.00

Filetto di trota - Fillet of Lario trout  
on a cream of broccoli,  
cherry tomatoes and olives .....20.00

Nodino di vitello - Home-reared veal  
in cutlet form served with potatoes, leek  
and crispy asparagus .....22.00

Spiedone di carni - Skewers of quality selected  
home-produced meats cooked on the grill,  
rosemary-treated potatoes  
and served with a barbecue sauce .....21.00

### OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)  
Tenderloin of selected quality home-produced  
meats cooked on the grill, rosemary-treated  
potatoes and porcini mushrooms  
from Val Gerola. 800gm .....45.00

Insalata: Our garden salad .....7.00

Cover charge .....3.50





## TRADITIONAL MENU

Selection of La Fiorida quality farm cured meats

Small platter featuring a selection of La Fiorida cheeses

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 cattle

Pork spare ribs cooked in Legnone beer and polenta made with local stone-ground flours

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

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

## VEGETARIAN MENU

Burrata cheese (mozzarella and cream) from our own dairy herd of Bruna cattle with early season asparagus

Anelli ring-style pasta from the noted Felicetti production, with a cherry tomato cream and stracciatella made from milk from our own Bruna herd and served with broccoli

Free-range di Selva eggs fried sunny-side up and served with polenta and nearby costiera dei Cech truffles and Bitto DOP cheese 2018

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

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

## VEGAN MENU

The very freshest of spring salads served with quality dark bread in crouton form

Cream of chick pea\*, powdered mushrooms

Fillet of beetroot, grilled with vegetables from the garden

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 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 dairy .....price 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 cream .....8.10

Fragole fresche - Fresh strawberries,  
served with their sorbet,  
meringue and lemon cream .....8.10

Cremoso al cioccolato bianco  
Rich creamy dessert made  
with white chocolate alongside  
caramel-flavoured ice cream\* .....8.10

La Fiorida's special cheesecake  
with caramelised pineapple and rosemary  
essence, rich milky ice cream\* .....8.10

Classic tiramisù  
with our very own mascarpone soft cheese  
and free-range of Selva eggs .....8.10

Semifreddo\* (semi-frozen  
ice cream-style dessert)  
made from rich creamy milk  
and apples .....8.10

Macedonia - the very freshest  
of fruit salads .....7.50

### *Il Gelato de La Fiorida*

Sorbetto al Braulio  
Home-made sorbet\* - Braulio flavoured with dark  
chocolate and La Fiorida cream .....6.50

Coppa di sorbetti  
Glass of home-made sorbet\* .....6.50

Coppa di gelato  
Choice of delicious home-made  
La Fiorida ice creams\* in a glass .....6.50