

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

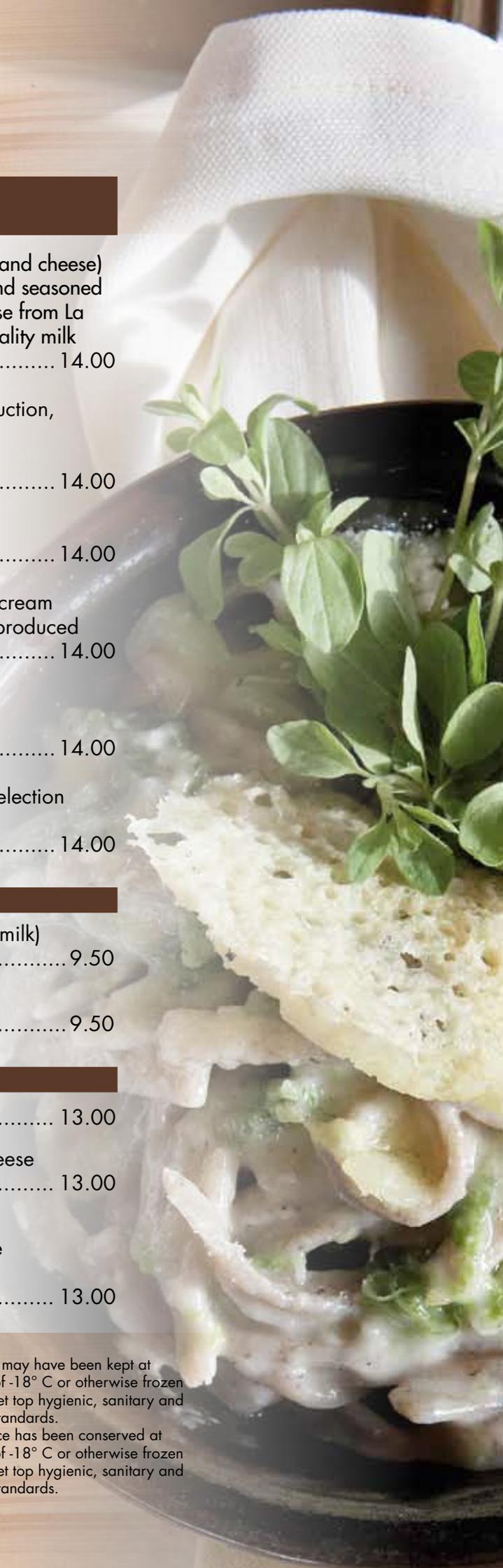
Cream of chick pea*, powdered mushrooms and fine pork strips 9.50

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 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 cream 8.10

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

Cre moso 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

