

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) the very freshest of salads from the garden served with an apple cider vinaigrette 13.00

La nostra stracciatella - Our very own fresh and creamy stracciatella cheese made solely from milk produced by our dairy herd of bruna cattle with basil, sweet cherry tomatoes, and salted, dried lake-sourced Missultin fish 13.00

Selezione di salumi
Selection of our own farm-cured La Fiorida meats with plum preserve 13.00

Carpaccio di carne - (thin raw meat slices) served with Uovo di Selva (free range egg) cooked at 64° and summer truffle 14.00

Tartare of salmerino* (char fish) with its own roe served with a cream of rocket, cherries and bread wafers 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 - Fresh summer salad from the garden, baccalà* (salted codfish), Mozzarella Alpina de La Fiorida cheese, quality bread croutons and yoghurt sauce 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 milk from farm-reared Bruna cattle 14.00

Risotto selected from the quality Campo dell'Oste prepared with zucchini courgettes and accompanying florets and served with a Bitto DOP cheese "frothy" mousse 14.00

Insalata di spaghetti from the noted Felicetti production, garlic, olive oil, bottarga from the lake (a delicacy of dried and cured fish roe) and dried tomatoes 14.00

Ravioli* tomato-based, stuffed with Mozzarella Alpina de La Fiorida cheese with a white meat ragù* 14.00

Gnocchi* (dumpling-style dish) made with red potato, bite-sized pieces of lake-fish* served with aubergine 14.00

Green lasagne-style layered pasta made with spinach* with potato, green beans, basil and our own Latteria DOP 14.00

TRADITIONAL SOUPS

Cream of endive*, green olives and smoked ricotta from the farm dairy 9.50

Cream of tomato served cold*, with basil and quality bread in crouton form 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** served with wild herb pesto 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

Carrè d'agnello - Rack of lamb*
cooked with chanterelle mushrooms
and an aubergine
and mentuccia (mint) millefeuille20.00

Maialino da latte - Suckling pig* oven-fired
at two differing temps (low/v. high);
smooth quenelle of Taroz potato,
crispy potatoes traditionally
cooked on hot stones20.50

Panino Gourmet: hamburger created
with succulent home-reared and smoked beef,
Scimudin cheese, pancetta, fresh salad,
tomatoes, mustard and potato chips 19.00

Grigliata di pesce - Lake fish cooked on the grill*
with savoury tomato cannoli
and yoghurt sauce 19.00

Galletto croccante - Rooster cooked in crispy
form following a lengthy marinade of summer
herbs, served with the freshest of salads
from the garden and roasted vegetables20.00

Spiedone di carni - Skewers of quality selected
home-reared meats cooked on the grill
with rosemary-treated potatoes
and barbecue sauce 21.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Grilled rib-eye beef (entrecote)
with rosemary-treated potato a
nd fresh pan-fried young spinach.
800gm45.00

Insalata: Our garden salad7.00

Cover charge3.50



* This product may have been kept at temperatures of -18° C or otherwise frozen in order to meet top hygienic, sanitary and organoleptic standards.



TRADITIONAL MENU

Selection of La Fiorida farm-cured meats

Cheese board offering a choice 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 quality Valtellina Casera DOP cheese (matured for over 300 days) using La Fiorida milk from farm-reared Bruna cattle

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

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

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

VEGETARIAN MENU

Uovo di Selva (free range egg) cooked at 64° and summer truffle

Gnocchi* (dumpling-style dish) made with red potato, bite-sized pieces of lake-fish* served with aubergine

Delicious pie (flan-type) made with Valtellina Casera DOP cheese and porcini mushrooms* served with bread wafers

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

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

VEGAN MENU

Crudit  from our own vegetable plot

Cream of tomato served cold*, with basil and quality bread in crouton form

Fillet of grilled beetroot served with vegetables from our 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 gelato*, and whipped cream from our dairy 8.10

Fragole fresche - Fresh strawberries served with a yoghurt mousse and an almond and candied lemon brittle 8.10

Sablee (shortcrust biscuit) made with dark chocolate served with a praline ganache and coffee-flavoured gelato* 8.10

La nostra zuppa inglese
Our very own fruit trifle 8.10

Tiramisù - Classic tiramisù made with mascarpone cheese from the dairy and Selva free-range eggs 8.10

Lemon and cinnamon combo:
lemon-cake, accompanying sorbet* and engaging cinnamon sauce 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
Home-produced sorbet* 6.50

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

