

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 fresh salad from our own garden with a blueberry vinaigrette 13.50

Crema di castagne - Cream of chestnuts* traditionally smoked in an agre', grape must*,
uovo di Selva (free range egg) cooked at 64° 13.50

Selezione di salumi - Selection of La Fiorida quality farm-cured meats served with headed cabbage in sweet and sour style 14.00

Medaglione di zucca - Medallions of pumpkin from the vegetable plot in balsamic vinegar, ringlets of ricotta cheese, La Fiorida cotechino (pork sausage in a natural casing) 14.00

Scimudin fondente - Scimudin cheese from our own dairy in fondue form, stewed artichokes, confit of cherry tomatoes 13.00

Tagliere di salumi - Choice cold cuts of cured meats (for 2 people) served with a quality La Fiorida preserve and straciatella cheese using milk from our very own Pura Bruna herd 26.00

FROM THE GARDEN

Insalata - The very freshest of winter salads from the garden, straciatella cheese using milk from our Bruna Alpina herd, croutons from quality dark bread 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 14.50

Risotto made from selected Campo dell'Oste rice creamed with a combination of winter radicchio (chicory), chestnuts, and locally sourced venison from roe deer* marinated with wild juniper 15.00

Sedani (short pasta) made from spelt wheat of Selezione Felicetti, chick peas*, endive*, stewed leeks*, and steamed fillets of salmerino (arctic char) 14.50

Ravioloni* (small ravioli style) fresh pasta flavoured with amaretto, stuffed with pumpkin and mostarda (dried fruits) with butter and sage, served with a crispy sausage pastry 14.00

Gnocconi* (large, dumpling-style) from segale (rye) bread, mousse made with Jerusalem artichoke and Latteria cheese 14.00

Tagliolini* (long tagliatelle-style) fresh pasta, cream of artichoke*, salted ricotta from the dairy, crispy speck (smoked ham)..... 14.00

TRADITIONAL SOUPS

Vegetable soup* made with the freshest ingredients from the winter vegetable plot, oil sourced from the lake 11.00

Cream of pumpkin* served with its very own toasted seeds 11.00

GLUTEN FREE STARTERS

La Lasagnetta** (lasagne-style layered pasta) 15.00

Ravioloni (ravioli-style pasta) stuffed with ricotta cheese and spinach** with butter and sage 15.00

Egg-based tagliatelle pasta** with creme of artichoke, salted ricotta cheese and crunchy speck 15.00



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

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 stones22.00

Tagliata di manzo - Sumptuous cuts of quality beef, potatoes cooked on hot stones, white turnips, herb-treated butter, Grosio Pesteda (aromatic herbs, garlic, pepper, salt)22.00

Cinghiale al lavecc - Wild boar cooked in the special lavecc pot in its own juices, roasted polenta, wild blueberries21.00

Spiedone di carni selezionate - Skewer of selected home-produced meats cooked on the grill with rosemary-treated potatoes and served with a barbecue sauce22.00

Filetto di trota - Fillet of Val Masino trout*, cauliflower in delicious soft form and its reduction20.00

Lombata di agnello - Succulent loin of lamb*, matured goat's cheese in fondue form, sautéed artichokes21.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Saddle of roe deer* (venison) cooked with wild blueberries, caramelised apples, chestnut, and porcini mushrooms* from Val Gerola60.00

Insalata: Our garden salad7.00

Cover charge3.50



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 quality Valtellina Casera DOP Reserve cheese (matured for at least 300 days) from top-quality milk c/o our farm-reared Bruna cattle

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

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

Coffee and water*** 49.00
(Cover charge included)

VEGETARIAN MENU

Stewed radicchio (chicory)*, Jerusalem artichoke, heart of artichoke, pearls of goat's cheese, rye bread in crouton form

Gnocconi* (large, dumpling-style) from segale (rye) bread, mousse made with Jerusalem artichoke and Latteria cheese

Tasty grilled scimudin cheese served with sautéed artichoke

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

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

VEGAN MENU

Cream of chestnut* smoked traditionally in the agre', grape must*, wafers with black sesame seeds

Vegetable soup* made with the freshest ingredients from the winter vegetable plot, oil sourced from the lake

Celeriac* in fillet form in balsamic vinegar served with roasted vegetables

The very freshest of Macedonia fruit salads

Coffee and water*** 45.00
(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*,
served with whipped cream
from the dairy 9.00

Pera cotta - Cooked pear in the noted wine
Nebbiolo di Valtellina, with cinnamon
and spices, cream of ricotta cheese
and vanilla flavoured sablé biscuits 8.50

Morbido di cioccolato - Soft and creamy white
chocolate and citrus fruit, salted and caramelised
pistachio nuts, pistachio ice cream* 8.50

Frolla al limone - Lattice crust tart
of lemon served with its own cream,
Italian meringue, blueberry sorbet* 8.50

Tiramisù classico - Classic Tiramisù
with our home-produced mascarpone cheese
and uovo di Selva (free range egg) 8.50

Il Latte - A range of Latte made
with a choice of shapes, forms and tastes* 8.50

Macedonia - Fruit salad made
with the very freshest of fruit 8.00

Il Gelato de La Fiorida

Sorbetto al Braulio - Home-produced artisan gelato*
flavoured with Braulio with sprinklings
of dark chocolate flakes
and La Fiorida cream 8.50

Coppa di sorbetti - Home-made sorbet*
served in a glass 8.00

Coppa di gelato - Home-made artisan ice cream*
served in a glass 8.00

