

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

Cervo - Cuts of venison* (sourced in Val Lesina) served warm with Jerusalem artichoke and a pomegranate compote 14.50

Selezioni di salumi - Selection of delicious La Fiorida farm-cured meats served with an engaging Red Onion preserve 14.00

Uovo di selva - Free-range local di Selva egg cooked lovingly at 64°, accompanying artichoke produced in two delicious textures 14.00

Scimudin cheese in molten form with a blanket of speck (smoked ham), engaging fennel-based salad, beads of balsamic vinegar 13.50

Tagliere di salumi - Choice cold cuts of cured meats (for 2 people) served with an exquisite La Fiorida preserve 26.00

FROM THE GARDEN

Insalata - The very freshest of spring salad from the farm vegetable plot, marinated trout*, 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 quality Valtellina Casera DOP cheese (matured for over 300 days) using La Fiorida milk from farm-reared Bruna cattle 14.50

Risotto using quality rice from the noted Campo dell'Oste company prepared with saffron threads from the Rhaetian slopes, accompanied by smidgens of blue cheese 14.50

Conchiglioni (shell-shaped pasta) from the noted Felicetti company, au gratin, stuffed with meat ragù, peas, free-range local di Selva eggs, hard boiled 14.50

Fresh Ravioli* pasta filled with slowly-cooked beef tail, celeriac in mousse form and a herb-based salsa verde (cold green sauce) 14.00

Gnocchi* (potato in dumpling form) joined with chestnut flour dried in traditional agraa, rosemary-treated butter, lard from the La Fiorida farm, mosto cotto (grape must syrup)..... 14.00

Trofiette* (fresh, shortish twisted pasta), turnip top greens, tomato confit, lake-sourced bottarga (fish roe), seasoned rye bread 14.00

TRADITIONAL SOUPS

Vellutata Velvety cream of polenta* with nuggets of free range chicken 11.00

Cream of fennel* with creamed ricotta cheese 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**, turnip top greens, tomato confit, lake-sourced bottarga (fish roe) 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

Anatra arrosto - Roasted duck served with its own reduced juices, bitter-sweet vegetables22.00

Tagliata - succulent slices of venison*, local apples from Ponte, red crauti, butter seasoned with the famed Grosio pesteda (a combination of garlic, pepper, juniper, and mountain herbs)23.00

Spiedone di carne - Skewers of quality selected farm-produced meats grilled and served with rosemary-treated potatoes and an engaging barbecue sauce22.00

Filetto di persico - Persico Fillet of perch* cooked in butter and sage, risotto produced with garlic, olive oil and chilli pepper20.00

Classic Gran bollito misto a combination of boiled beef, chicken, brisket beef, cotechino (sausage in skins) tongue and head , chicken broth and chef's very special sauces20.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Farm reared and produced entrecote steak of arond 1 Kg grilled, served with oven-roasted vegetables, porcini* mushrooms from Val Gerola, herb-influenced mayonnaise50.00

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 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

Flan-style broccoli* pie, cream of ricotta cheese, poppy seeds

Trofiette* (fresh, shortish twisted pasta), turnip top greens, tomato confit, seasoned rye bread

Roasted vegetables served with Valtellina Casera DOP Casello 84 alla piastra (grilled)

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

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

VEGAN MENU

Tartare of beetroot on a bed of rucola (rocket) with mustard seeds

Cream of fennel*, olive oil sourced from the lake

Celeriac in fillet form* treated with balsamic vinegar and accompanying super-fresh seasonal vegetables

Macedonia with the freshest of local fruits

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

Cheesecake produced
with sweet goat's ricotta cheese,
pineapple and rosemary compote 8.50

Tortino caldo - Dark chocolate tart served
with warmed raspberries,
engaging black tea-flavoured ice cream 8.50

Tatin di mele - Taten cake made
with local Ponte apples, crème brûlée,
salted caramel ice cream 8.50

Classic tiramisù made with our very special
Mascapone cheese and local free-range
Selva eggs 8.50

Frittella calda - Mouth-watering hot pancake
made with di Selva free-range eggs,
super-milky ice cream 8.50

Macedonia - the freshest of fruit salads 8.00

Il Gelato de La Fiorida

Sorbetto al Braulio - Home-produced
artisan ice-cream flavoured with Braulio
with sprinklings of dark chocolate flakes
and La Fiorida cream 9.00

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

