

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 14.00

Tartare of our farm-reared beef, traditional-style aged mustard, free-range Selva egg-yolk, toasted bread in crouton form..... 15.00

Selezione di salumi - Selection of La Fiorida quality farm cured meats accompanied by Prà dei Russ (unmatured cheese in soft form)..... 15.00

Focaccia rustica (unrefined form of focaccia bread), Burrata cheese from our own dairy herd of Bruna cattle, confit of home-grown tomatoes, lake-sourced quality olive oil 15.00

Caprese with mozzarella from the La Fiorida Alpina Bruna herd, tomatoes from the vegetable plot, lake-sourced quality olive oil and basil 14.50

Tagliere di salumi - Choice cold cuts of cured meats (for 2 people) served with a quality La Fiorida Preserve 26.00

FROM THE GARDEN

Insalatina estiva - The freshest of summer salads from our own vegetable plot, Como lake-sourced trout marinated with turnip and its own roe eggs, natural yoghurt sauce, croutons from multi-cereal bread 15.00



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 15.00

Risotto - Quality, selected rice from the Campo dell'Oste production with pumpkin flowers and served with asparagus tips 16.00

Conchiglioni (sea-shell form pasta) from the noted Felicetto production au gratin stuffed with farm-bred meats ragù, peas, and hard-boiled free-range Selva eggs 15.00

Trofie caserecce (short twists of pasta) served with a rocket pesto from our vegetable plot and a matured yet soft goat's cheese 15.00

Gnocchi* (dumpling-style) produced with potatoes and chestnut flour dried in traditional manner "nell'agrée", butter combining hazelnut and sage, with a game sauce base 15.00

TRADITIONAL SOUPS

Cream of fennel* with creamed ricotta cheese 13.00

GLUTEN FREE STARTERS

La Lasagnetta** (lasagne-style layered pasta) 16.00

Ravioloni (ravioli-style pasta) stuffed with ricotta cheese and spinach** with butter and sage 16.00

Egg-based tagliatelle pasta**, served with farm-bred meats ragù and peas 16.00



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 stones 25.00

Spiedone di carni selezionate - Skewers of quality selected home-produced meats cooked on the grill, rosemary-treated potatoes with an accompanying barbecue sauce 25.00

Stinco di maiale - Succulent shank of pork marinated in the noted Legnone beer, potatoes in pan-fried rösti form 22.00

Filetto di trota - Fillet of red trout from nearby Val Masino cooked on the grill, engaging cream of peas, the freshest of seasonal vegetables 20.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Home-produced quality meats cooked on the grill, scimudin cheese in molten form, the freshest of vegetables cooked barbecue-style and a wild herb-influenced mayonnaise 55.00

Insalata: Our garden salad 7.00

Cover charge 3.50



TRADITIONAL MENU

Selection of La Fiorida quality farm cured meats

A genuinely engaging La Fiorida cheese board selection

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 with the legendary Legnone beer and served with polenta made with local stone-ground flour

Nectar of wild blueberries served with a natural yoghurt ice cream

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

VEGETARIAN MENU

Traditional Sciatt (young Casera cheese coated in a combination of flours and deep fried in oil), served with a raspberry vinaigrette

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

Roasted vegetables cooked traditionally on hot stones with Valtellina Casera DOP "Casello 084" cheese

Nectar of wild blueberries served with a natural yoghurt ice cream

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

VEGAN MENU

The freshest of summer salads from our own vegetable plot, multi-cereal bread in crouton form

Cream of fennel*, quality lake-sourced olive oil

Fillet of celeriac* treated with balsamic vinegar and served with seasonal vegetables

Macedonia (the very freshest of 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 ice cream
with farm dairy-made whipped cream 10.00

Frutti rossi - La Fiorida sourced red fruits
with classic Fiordilatte ice cream 9.00

Sfoglia - Dainty puff pastry
with caramelized butter,
accompanied by an engaging custard
from Selva free-range eggs,
farm produced strawberries 9.00

Panna cotta (creamy, sugary)
coffee-flavoured, delightfully milky ice cream,
almond brittle 9.00

Classic Tiramisù made with our very own
mascarpone cheese
and Selva free range eggs 9.00

Macedonia - the freshest of fruit salads 9.00

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 10.00

Coppa di sorbetti - Home-made sorbet*
served in a glass 9.00

Coppa di gelato - Home-made
artisan ice cream*
served in a glass 9.00

