

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 a balsamic vinaigrette 14.50

Carpaccio (deliciously thin and succulent slices)
of farm-reared beef, marinated porcini mushrooms
and black truffles from the costiera dei Cech 16.00

Selection of our own farm-cured La Fiorida meats
with an exquisite young ricotta from the dairy
served with a delicate home-made
compote of blueberries 16.00

Focaccia created with our very own flours
and sourdough, burrata (mozzarella and cream cheese)
from our Pura Bruna herd, confit from sweet little tomatoes,
olive, basil, Missultin (dried and cured lake fish),
bottarga (roe), and lake-sourced oil 15.00

Trout* marinated, from Val Masino,
served with its own roe, yoghurt based
dressing and blinis 14.50

Choice cold cuts of cured meats (for 2 people)
served with a quality La Fiorida preserve 26.00

FROM THE GARDEN

Insalatina estiva - Crudità di vegetables (served raw
from our vegetable garden, Alpina – mozzarella made
with milk from our own Pura Bruna herd,
multi-cereal bread in crunchy form,
simple yoghurt sauce 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, casello "084") using La Fiorida top-quality milk from farm-reared Bruna cattle 15.50

Risotto selected from the quality Campo dell'Oste prepared with wild blueberries* and Valtellina Casera DOP in frothy mousse form 16.00

Paccheri (large tube) pasta from the noted Felicetti production served with a game ragù* sourced in Val Lesina and porcini mushrooms* from Val Gerola 16.00

Fagottini* fresh pasta shapes filled with tail of beef and cream* of celeriac 15.00

Gnocchetti* made with mountain potatoes and rye with a basil pesto, green beans and a delightful sprinkling of goat's cheese 15.00

TRADITIONAL SOUPS

Cream* of stale bread, smoked eel and chives 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 a ragù from game* sourced in Val Lesina..... 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);
deliciously smooth quenelle of Taroz potato, c
rispy potatoes traditionally
cooked on hot stones25.00

Spiedone di carni - Skewers of quality selected
home-reared meats cooked on the grill
with rosemary-treated potatoes
and an intriguing barbecue sauce25.00

Hamburger made with our farm-reared beef,
sourdough-style bread, mustard grains,
crispy pancetta-style bacon
and melted Scimudin cheese23.50

Il cacciato* (hunter's catch) of the day
with vegetables from the farm plot.....23.00

Fillet of pike* treated with aromatic
wild herbs and roasted, delicate cream of lettuce,
aubergine millefeuille, dried tomatoes
and wild mint22.00

OUR CHEF RECOMMENDS

Chef recommends: (for 2 people)
Sumptuous grilled rib-eye beef (entrecote)
with barbecued vegetables and an aromatic
herb influenced mayonnaise55.00

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

The noted La Fiorida cheeseboard selection from the farm 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 top-quality milk from farm-reared Bruna cattle

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

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 balsamic 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

Free-range di Selva egg served "sunny side up" with polenta and black truffles from costiera dei Cech

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 very own vegetable plot, cereal-based croutons

Paccheri (large tube) pasta from the noted Felicetti production with Val Gerola porcini mushrooms*

Fillet of celeriac* with balsamic vinegar served with seasonal vegetables

Macedonia with the freshest of farm 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 ice cream*,
whipped cream from our farm dairy 10 .00

Panna cotta caramelised,
biscuit in crumbled form
and coffee-flavoured ice cream* 9.00

Cannoncini cream horn of pastry, sweet ricotta,
chocolate and orange compote 9.00

Shortcrust pastry with the farm
orchard's plums, super-milky ice cream*
and candied lemon 9.00

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

Crème brûlée crispy, chocolate
and ginger flavoured with apricot
and caramel-based ice cream 9.00

The freshest of farm-produced
fruits in a Macedonia 9.00

Il Gelato de La Fiorida

Sorbetto al Braulio - Home-made artisan ice-cream*
flavoured with Braulio and dark chocolate chips
and La Fiorida dairy cream 10.00

Glass of palate-refreshing
home-produced sorbet* 9.00

Choice of delicious home-made
La Fiorida ice creams in a glass 9.00

