

# Starters

*Heart, effort and environment,  
always respecting tradition.  
The good products of the farm,  
cooked in delicious dishes, all to taste!*



Chisciöi (traditional Valtellina dish,  
fritter-style with buckwheat and cheese-base)  
served on a bed of salad from our vegetable plot,  
apple vinegar vinaigrette ..... 17.00

Selection of our own farm-cured La Fiorida meats  
served with a home-produced vegetables chutney  
from the garden plot ..... 17.00

Free range di Selva egg cooked at 64°,  
caramelised leeks with apples, potato  
and pesteda mousse ..... 18.00

Lightly seared trout\*  
from the noted Malenca Fish Farm cooked  
with an aromatic herb sauce and wild herbs ..... 18.50

Home produced turnip from the garden  
baked in foil, goat cheese and dandelion ..... 16.50

Home-bred beef served in tartare form,  
burrata from the dairy, cream of free range  
di Selva egg and asparagus ..... 21.00

Speck matured for 18 months  
served with Valtellina Casera DOP casello 084,  
seared and flavoured with bay leaves ..... 17.00

Choice cold cuts of cured meats (for 2 people)  
served with a rustic La Fiorida Preserve ..... 31.00



We only breed Bruna Alpina  
cows, whose peculiarities  
protect biodiversity and enhance  
the protein part of the milk.  
disolabruna® handcrafted  
products are certainly among  
the best protagonists of taste.

## From the garden

Spring farm garden salad  
with vegetables of the day, mozzarella and croutons ..... 15.00



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

# 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 Piccola Verticale

small selection of latticini cheeses and of seasoned cheeses served with compote of fruit and honey ..... 16.00

## The Gran Verticale

large selection of latticini cheeses and of seasoned cheeses served with compote of fruit and honey ..... 22.00  
(minimum for 2 people)



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# Our very own dairy

## Matured cheeses



**CASERA DOP "084"** – Made from a base of partly-skimmed, pasteurised DOP milk. Valtellina Casera is the traditional Valtellina cheese essential for the preparation of pizzoccheri. For interest: subject to regulatory measures, the more it matures the more intense the flavour becomes.

**CASERA DOP "084"** – maturation - 70 - 179 days

**CASERA DOP "084"** – maturation - 180 - 299 days

**CASERA DOP "084"** – maturation for more than 300 days



**BITTO DOP** - Made from a base of non-pasteurised whole milk and incorporating 10% goat's milk. A cheese which is exclusively produced high in the Alpine pastures between June and September and matured appropriately for at least 70 days in dairies on the valley bottom before being approved and stamped by the Consortium CTCB.



**PRIMIZIA** – An early cheese with a base of whole, pasteurised milk. Semi-cooked cheese curd with a short maturation of 25/35 days. One of the sweetest cheeses amongst our production and particularly appreciated by the young.

**FRISA ALPINO** - Produced from a base of pasteurised whole milk incorporating 20% goat's milk. Semi-cooked cheese curd with a minimum maturation of 40 days, and after 90 days it reaches maturity. The flavour is enhanced by the decisive scent of the goat's milk.



**THE MELLAROLO DAIRY** – From a base of whole raw milk. A cheese that goes way back in time and has become a popular part of our dairy propositions. With a strong and intense flavour, it's suitable either for direct consumption or for use in the kitchen.

*TERRA ALTA - An ambitious ethical project initiated in 2017, Terra Alta di Valtellina has as its key objective the economic development of the agricultural procedures undertaken by craftsmen at work at more than 700 metres, encouraging the continuation of the traditional maggenghi technique and affording to consumers the opportunity of making a choice both conscious and ethical towards products of the upper mountains and the conservation of their integrity.*

## Stretched curd cheeses



**MOZZARELLA** – Made from a base of whole pasteurised milk. A cheese cut either by hand or machine. With a sweet and caramelised flavour it's perfect for refreshing dishes during summer months or as a real winter treat.



**BURRATA** – From a base of pasteurised milk. Produced using a casing of mozzarella containing the stracciatella produced with our own cream. It boasts an intense and caramelised flavour.

## Fresh cheeses



**CREMA DI LATTE** - From a base of whole pasteurised milk. A cheese matured for a mere 24 hours. Ideal to be spread on pieces of bread. Naturally the taste is more than reminiscent of that of our milk.

**CAPRINO from cow or goat** - Made from a base of whole pasteurised cow or goat's milk. Produced from goat's milk from November to March and for the rest of the year from cow's milk. Minimum maturing period of 48 hours.

**RICOTTA FROM COW OR GOAT** - Made from a whey base. A light cheese with a delicate flavour, it has a maturation period of between 2 hours and a month.

# 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 ..... 18.00

Caramelle\* handmade ravioli stuffed with tail of home-bred bruna alpina herd, fennel mousse and dried raspberries ..... 17.50

Selected quality rice from the noted Campo dell'Oste production treated with artisan Legnone beer, creamed with Valtellina Casera DOP Casello 084 cheese, chives and kale pesto ..... 18.00

Red tomato Gnocchetti\*, lake fish bisque with saffron, marinated asparagus tips, roe from common whitefish ..... 18.50

Tagliolini caserecci\* handmade pasta with burnt wheat flour served with tongue of our home-bred cattle, milky sauce and crunchy vegetables ..... 17.50

## Farmer's soup

Cream of white bean and early fruits from the garden plot ..... 14.50

Creamy soup of beetroot from the garden, farm dairy-produced yoghurt, crunchy shallots ..... 15.00

## Gluten free starters

Gluten free\* Pizzoccheri Valtellinesi 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 ..... 18.00

Gluten-free corn pasta\* with cream of turnip and young, fresh garden spinach ..... 17.00

La Lasagnetta\*\* (lasagne-style layered pasta) ..... 16.50



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# 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-work the pizzoccheri every single day to ensure the freshest of dishes to serve to our esteemed guests.

## Cheese and butter

The herd of 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.*



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# Main courses



Suckling pig oven-fired at two differing temps (low/v. high); smooth quenelle of Taroz potato, crispy potatoes traditionally cooked on hot stones ..... 28.00

Filet from our farm-raised heifers, primo sale gratinato (delicate cheese, prepared crunchy on the outside), mashed potatoes and asparagus salad ..... 30.00

Venison meatballs\* from locally-sourced deer simmered in an onion sauce, Bitto Dop 2023 cheese in fondue and bread crouton ..... 31.00

Marinated salmon trout\* in raw, beaten form, from the noted Malenca Fish Farm, goat cheese pour with garden delicacies and amaranth ..... 28.00

Butter-stuffed young cockerel in crispy seed crust, leg stewed with legumes and currant sauce ..... 29.00



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## Our Chef recommends

Crown of farm-produced lamb chops served with spring vegetables alla Pasqualina (treated with peas, egg, aromatic herbs and grated cheese) ..... 60.00  
(for two people)



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# Traditional Menu

Selection of our own farm-cured La Fiorida cold meats

La Piccola Verticale - a small platter of La Fiorida dairy products and mature cheeses, with an engaging accompaniment of fruit compote and honey

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

Pork spare ribs\* treated with noted Legnone beer served with stone-ground polenta

Nectar of wild blueberries served with a natural yoghourt gelato\*

Coffee and water\*\*\* ..... 59.00  
(cover charge included)

# Vegetarian Menu

Home produced turnip from the garden baked in foil, goat cheese and dandelion

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

Spring vegetables from the garden plot alla Pasqualina (treated with peas, egg, aromatic herbs and grated cheese)

Nectar of wild blueberries served with a natural yoghourt gelato\*, topped with whipped cream from the dairy

Coffee and water\*\*\* ..... 59.00  
(cover charge included)



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Dishes included in the menu cannot be ordered on an individual basis

# Our dessert list

Wild blueberry nectar with natural yogurt gelato*, whipped cream from our dairy .....	10.00
Tiramisù made with fresh mascarpone from the dairy .....	10.00
Cheesecake with strawberries from the farm garden .....	10.00
Tarte Tatin with Ponte IGP apples and cinnamon gelato* .....	10.00
Three-chocolate Bavarian cream, orange granita and pink pepper .....	10.00
La Macedonia - the freshest of fruit salads and small wild fruits .....	10.00

## Gelateria ARTIGIANALE

Home produced Braulio gelato* with baciola (Valtellina-style panettone), fresh cream and dark chocolate .....	10.00
Glass of home-produced sorbet* .....	7.00
Choice of home-made La Fiorida gelato* in a glass .....	7.00

## Drinks

Still/sparkling water*** .....	3.00
Espresso.....	2.50
Decaffeinated.....	2.50
Barley coffee .....	3.50
Ginseng.....	3.50
Soft drinks .....	5.00
<b>Cover charge .....</b>	<b>4.50</b>



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\*\*\* Natural and sparkling water (Compliant with Legislative Decree of 23rd June 2003, n.181, Art.13 Bulk products)