



Our produce is the expression of a feeling  
born from the passion for our land,  
the respect for traditions and the mastering of knowledge.

Dedication and convictions turn into healthy  
and natural produce which aims at offerering you  
the best quality and taste.

**This value cannot be described, it can only be felt.**

*Plinio Vanini and family*



The dishes marked with this symbol represent the Valtellinese tradition,  
enhanced by the best products of our farm.



For information on dishes that contain ingredients that can give allergy  
ask the staff who will be pleased to show you the allergens book.

\* In order to ensure the very highest of standards of a hygiene and organoleptic nature  
these products may be maintained at -18° or frozen

\*\* In order to ensure the very highest of standards of a hygiene and organoleptic nature  
these products are stored at -18° or frozen

\*\*\* Natural and sparkling water

(Compliant with Legislative Decree of 23rd June 2003, n.181, Art.13 Bulk products)

# Starters

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**Chisciöi (traditional Valtellina dish, fritter-style  
with buckwheat and cheese-base)**

served on a bed of salad from our vegetable plot  
with an apple vinaigrette

€ 18.00

**Selection of La Fiorida farm cured meats**

with crispy cloud of stone-ground flours

€ 17.50

**Char tartare\***

from Piscicoltura Malenca at 1500 m.a.s.l., celery extract  
and Ponte in Valtellina PGI apple

€ 19.50

**Escargot\*,**

with butter and parsley, raspberry vinegar, bay leaf powder  
and crumble with rye flour from Il Granè farm

€ 19.00

**Pumpkin millefeuille,**

whipped yolks with cabbage,  
rosemary oil and cow's mlk Caprino sauce

€ 17.50

**Bresaoletta of local venison,**

porcini mushrooms in oil and Latteria cheese shavings

€ 21.00

**Choice cold cuts of cured meats (for 2 people)**

served with a classic rustic La Fiorida Preserve

€ 32.00

## *From the garden*

**Winter salad**

with crispy chicken, herb-flavored yogurt sauce,  
puntarelle and rosemary croutons

€ 16.50

# *Our passion takes shape*

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## **La Piccola Verticale**

a small selection of matured cheese and dairy products,  
with a fruit compote and honey accompaniment

€ 18.00

## **La Gran Verticale**

a complete combination of matured cheese and dairy products,  
with a fruit compote and honey accompaniment

€ 25.00



The milk from our cows, raised naturally and sustainably, is processed fresh every day by the skilled hands of Sergio and Bruno. This artisanal process transforms the milk into genuine dairy products, offering authentic flavors.



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.



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.

# La nostra Casera

## Matured cheese



**VALTELLINA 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.

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

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

**VALTELLINA 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.



**LATTERIA DI MELLAROLO** 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.

## 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 VACCINO o DI CAPRA** 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 DI VACCA o DI CAPRA** 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

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## 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

Casello "084", using milk from farm-reared Bruna cattle

€ 19.00



Pizzoccheri are made from high-quality ingredients and artisanal craftsmanship. We use buckwheat flour produced in Valtellina and stone-ground by Andrea Pelacchi, a young farmer from Valtellina who grows buckwheat in Teglio and Piateda.

Every day, our chefs knead and roll out the dough by hand, ensuring the freshest pasta thanks to daily preparation. This artisanal process not only preserves the authentic taste but also adds care and humanity to every dish. The Valtellina Casera DOP Casello 084, produced in our dairy from the milk of Alpine Brown cows, is an essential element of our pizzoccheri. This cheese, along with fresh butter crafted by our cheesemakers, adds a unique and rich flavor. Seasonal vegetables, grown in our gardens, complete the dish, ensuring freshness and quality in every bite.

**Choosing Pizzoccheri means supporting the Valtellina agri-food chain and appreciating the culinary traditions of our land. Each dish brings the authentic taste of our territory to your plate, a result of passion and dedication to quality and authenticity.**

### **Jerusalem artichoke gnocchi**

in various textures, winter truffle from the Costiera dei Cech  
€ 19.00

### **Risotto with Delica pumpkin from our greenhouse,**

amaretti, balsami vinegar and aged Pura Capra cheese  
€ 19.00

### **Mancini selection spaghettoni**

with artichoke cream, kale and crispy speck  
€ 19.00

### **Dark chocolate tortelli\***

filled with wild game stew, its reduction and crispy celeriac  
€ 22.00

## *Farmer's Soup*

### **Cream of chestnuts\***

dried in the traditional agrè with porcini mushrooms  
€ 15.00

### **Legume soup**

with crispy bresaola  
€ 15.00

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### **Pizzoccheri gluten free\***

seasoned with herbs and quality Valtellina Casera DOP cheese Casello "084" using La Fiorida milk from farm-reared Bruna cattle  
€ 20.00

### **Gluten-free corn pasta\***

with artichoke cream, kale and crispy speck  
€ 18.50

### **Lasagnetta\*\***

€ 17.50

# Second courses

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

€ 30.00

## **Venison chops\***

marinated in juniper and grilled, hazelnut potatoes,  
red wine-glazed pearl onions

€ 33.00

## **Veal roll**

stuffed with winter kale and Pra di Russ cheese,  
stewed red mountain lentils

€ 31.00

## **Il Bollito misto**

mixed boiled meats with winter vegetables  
from our garden and fruit mustard

€ 28.00

## **Lake Como pikeperch\***

in a crispy crust, sautéed winter spinach with lemon

€ 30.00

## *Chef's recommendation*

**Beef fillet wrapped in lard,**  
crispy artichokes, and Brussels sprouts

€ 75.00

(for two people)





## Traditional menu

**Selection of La Fiorida cured meats**

**Small vertical tasting of La Fiorida cheeses**

**Pizzoccheri Valtellinesi**

made with local stone-ground flour, hand-worked and seasoned with herbs and quality Valtellina Casera DOP cheese Casello "084", using milk from farm-reared Bruna cattle

**Pork spare ribs\* treated with artisan Legnone beer** and served with polenta produced with local stone-ground flour

**Wild blueberry nectar with natural yogurt gelato\***, whipped cream from our dairy

Coffee and water\*\*\*

€ 65.00 (cover charge included)

## Vegetarian menu

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

**Jerusalem artichoke gnocchi** in various textures, winter truffle from the Costiera dei Cech

**Stewed red mountain lentils** with Pra di Russ cheese

**Wild blueberry nectar with natural yogurt gelato\***, whipped cream from our dairy

Coffee and water\*\*\*

€ 65.00 (cover charge included)



**Menu items cannot be ordered individually**



# Desserts

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## **Wild blueberry nectar with natural yogurt gelato\***

whipped cream from our dairy

€ 12.00

## **Tiramisu with fresh dairy mascarpone**

€ 12.00

**Fresh ricotta pudding from our dairy with bread**  
and sour cherries scented with Chiavennasca white grappa

€ 12.00

## **Homemade tartlet**

with toasted hazelnut flour, chestnut cream\*,  
fresh whipped cream and chocolate shavings

€ 12.00

## **Hay flavored Panna cotta,**

green apple sorbet\* and chocolate sponge

€ 12.00

## **Winter fruit salad**

with nuts

€ 9.00



# La Fiorida Gelato

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Artisanal gelato, crafted in our dairy, is made with the freshest milk and cream just hours after the milking of our Alpine Brown cows. This short supply chain ensures a high-quality product, rich in flavor and authenticity. The sorbets are prepared with mountain water and real fruit, offering a naturally refreshing and delightful taste experience.

## **Our Braulio gelato\***

with Bisciola, fresh cream, and dark chocolate

€ 12.00

## **Our homemade sorbet cup\***

€ 7.00

## **Our homemade gelato cup\***

€ 7.00

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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>



## TAKE US HOME WITH YOU

Would you like to enjoy our specialties at home?

Just a few steps from the restaurant, our staff welcomes you to La Bottega, where you will find natural products made on the farm. We offer dairy products and DOP cheeses from our cows and goats, local cured meats, and fresh meats. Respecting animal welfare, we

give you the opportunity to rediscover the flavors of the past.

### What do we produce?

Fresh dairy products and Valtellina cheeses made with the milk from our Brune Alpine cows.

Fresh and aged delicacies made from the milk of our Alpine chamois goats. Local cured meats and fresh meats made using our grandparents' recipes.

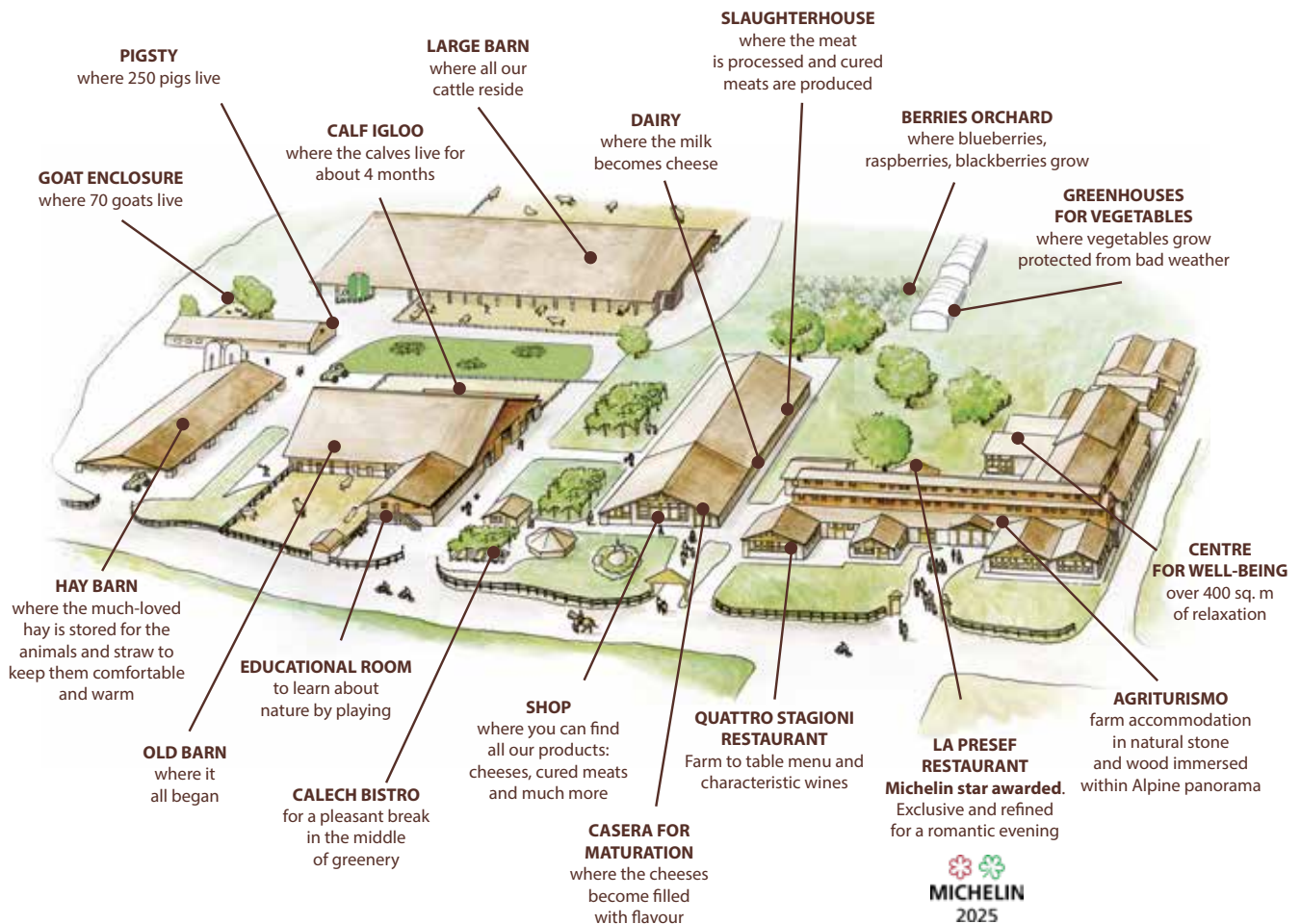
### Valtellina Specialties

Typical sweets such as bisciola and rustic biscuits.

Stone-ground polenta flour, preserves, and honey.

Excellent wines from the heroic viticulture of Valtellina.

## VISIT OUR FARM



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It would seem that every single day a new chapter opens on the rare, if not indeed unique history of our company and the impression it has made on the Italian and even European scene.

It started almost as a dream: to enhance and create a modern reality incorporating a combination of emotional, taste and health aspects of the agricultural traditions of Valtellina by exploring the potential of a farm complex designed in contemporary fashion.

A tourist-orientated structure immersed within the rhythms of Nature, dedicated to well-being and gastronomic experiences of the very highest quality thanks in no small part to the imagination and philosophy of *Chef Gianni Tarabini*, his experiences intensely rooted in the tradition, history and very special atmosphere of his native territory, situated between the Alps and Lake Como.

