



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



**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,
garden vegetable chutney**

€ 17.50

**Thin slices of trout from Piscicoltura Malenca*,
raspberry vinegar, crispy radicchio and goat cheese foam**

€ 19.50

Local venison bresaola*,

salt-baked apples, lightly smoked juniper oil

€ 19.00

Braised endive with homemade butter,

white raisins, eggplant cream and bay leaf powder

€ 15.00

Knife-chopped beef tartare,

arugula sauce, marinated egg yolk and black truffle
from the local Costiera dei Cech

€ 22.00

Choice cold cuts of cured meats (for 2 people)

served with a classic rustic La Fiorida Preserve

€ 32.00

From the garden

Autumn salad

with fresh greens, beans and mustard-marinated beef strips

€ 16.00

Our passion takes shape

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 MELLARO 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



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.

Spinach-colored white potato gnocchi*
from “Il Granè” farm, porcini mushrooms from Val Gerola,
Primizia cheese shavings
€ 18.50

Campo dell’Oste selection risotto,
late beetroot from our garden, blue cheese drops
€ 20.00

Hand-made Conchiglie pasta,
with semolina flour with wild game ragù*, blueberry dust
€ 22.00

Oven-baked manicotti*
filled with our farm’s veal, gratinated with Valtellina Casera DOP
cheese Casello “084” aged over 300 days and tomato reduction
€ 19.00

Farmer's Soup

Cream of corn from local flours,
grilled “missultin” (dried fish), Lake Como olive oil
€ 15.00

Cauliflower velouté,
with mascarpone from our dairy, toasted hazelnuts
€ 14.00

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 blue cheese cream and walnuts
€ 18.00

Lasagnetta**
€ 17.50

Second courses



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

Veal piccata,

with porcini mushrooms, white potato mouss and beetroot

€ 33.00

Sliced rump steak of our young beef,

sautéed spinach and pomegranate reduction

€ 33.00

Roasted free-range guinea fowl,

marinated in wildflower honey, shallots and melting chestnuts

€ 28.00

Steamed pikeperch* from Lake Como,

green sauce, winter mixed greens and char eggs

€ 30.00

Chef's recommendation

Fair game wild venison in a salt and hay crust,
savoy cabbage rolls and sweet & sour garden cucumbers

€ 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

Braised endive, with homemade butter, white raisins, eggplant cream, and bay leaf powder

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

Sautéed spinach

melting Scimudin cheese and pomegranate reduction

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



Wild blueberry nectar with natural yogurt gelato*

whipped cream from our dairy

€ 12.00

Tiramisu with fresh dairy mascarpone

€ 12.00

Soft Crème Caramel with our milk,

almond crumble

€ 12.00

Homemade hazelnut tart with caramelized figs,

milk ice cream from our Bruna cows

€ 12.00

Apple and blueberry,

dark chocolate and cinnamon namelaka

€ 12.00

Fresh fruit salad

with nuts and raisins

€ 10.00



La Fiorida Gelato

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

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



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.

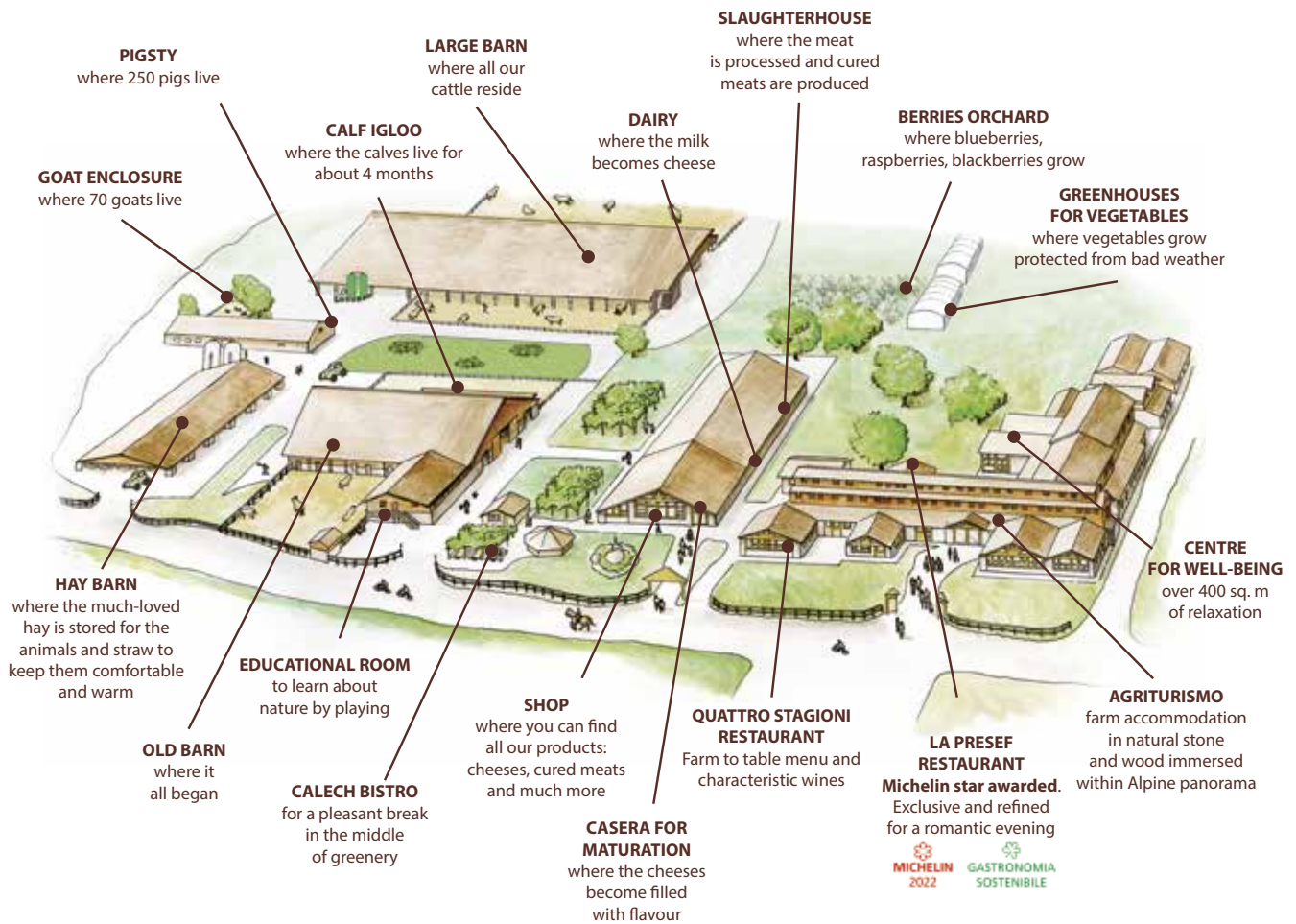
Valtellina Specialties

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



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.

