



Ristorante Pizzeria  
**Valfiore**

**FLAVOURS OF THE LAND**

**Let's start**

Local fried bread with cured meat, pickles and soft cheese (for 2 people minimum)	13,00 €
Irish beef fillet Tartare and hazelnuts with beetroot mayonnaise, flakes of Stravecchio cheese and black truffle	12,00 €
Millefeuille of Sardinian bread with tomino cheese, porcini mushrooms and speck	9,00 €
Pumpkin flan and its seeds on taleggio fondue, amaretti crumble and crispy leeks	10,00 €
Panna cotta with Parmesan cheese and wine sautéed pears, cinnamon and walnuts	9,00 €

**Soups**

Tortellini in beef and capon broth	12,00 €
Borlotti beans and rosemary potato soup with wholemeal spelled rags	10,00 €
Traditional Passatelli (fresh pasta) in broth, scented with lemon and nutmeg	10,00 €

**Pasta dishes**

Traditional tagliatelle with Bolognese sauce	11,00 €
Traditional Passatelli (fresh pasta) with porcini mushrooms, scorzone truffle on Parmesan cheese cream	13,00 €
Tortelloni with buffalo mozzarella on minted artichokes, bacon and pine nuts	13,00 €
Pumpkin ravioli with gorgonzola fondue, wine sautéed pears and walnuts	13,00 €
Carnaroli risotto with porcini mushrooms, blueberries and crunchy speck	12,00 €
Spaghetti alla chitarra with bacon, tomato and capers	11,00 €
Orecchiette with spicy broccoli cream, burrata cheese flakes and aromatic bread	11,00 €

**Main courses**

Sliced grilled beef with pink salt and fine herbs oil	20,00 €
Sliced grilled beef with rocket salad, Parmesan cheese and balsamic vinegar	22,00 €
Angus beef fillet grilled (with fresh porcini mushrooms € 23,00 €)	20,00 €
Grilled tomahawk with three accompanying sauces (BBQ, Tarragon Sauce, Mint Yogurt and Honey)	30,00 €
Bolognese Cutlet	18,00 €
Guinea fowl breast with grapes, almonds and balsamic vinegar	16,00 €
Lamb chops in herb bread crust, rocket, pomegranate with yogurt, mint and honey sauce	18,00 €

**Side Dishes**

Baked potatoes // French fries // Mixed salad	5,00 €
Grilled vegetables // fried porcini mushrooms (according to season and availability)	6,00 €
Spicy spinach with garlic.	

## *FISH MENU*

### ***Appetizers***

Valfiore sea food salad with orange mayo	12,00 €
Tuna tartare with pumpkin seeds, cacomela salad, walnuts and crunchy celery	15,00 €
Grilled seared squid curls on chickpea cream, cherry tomatoes with thyme and squid ink wafer	12,00 €
Ginger steamed prawn tails with artichoke salad, Grana flakes and parsley oil	13,00 €
Sauté of mussels and clams marinara style	16,00 €
Moscardini in red stew with potatoes and Taggiasca olives	12,00 €

### ***First courses***

Spaghetti with sea food	14,00 €
Spaghettoni with clams	13,00 €
Tortellacci Valfiore with scorpion fish filling with prawns on blueberry cream	13,00 €
Risotto with seafood	13,00 €
Passatelli (fresh pasta) with grouper pulp, artichokes and tomatoes with basil	14,00 €
Whole spelt tagliolini with scampi and prawns with star anise, black cabbage cream and toasted bread crumbs	14,00 €

### ***Main courses***

Grilled fish (shrimp, scampi, cuttlefish, squid, sea bream)	20,00 €
Mixed fried fish (shrimp, cuttlefish, squid and vegetables)	17,00 €
Sea bass all'isolana (cherry tomatoes, potatoes, olives)	17,00 €
Assorted skewers of shrimp and squid with fragrant bread	18,00 €
Tuna steak in a sunflower and flax seed crust with passion fruit mayonnaise	20,00 €
Slice of grouper with corn on black cabbage with lemon, raisins, pine nuts and olives	16,00 €
Baked turbot with porcini mushrooms, potatoes and marjoram	per hectogram 3,00 €

### ***Big salads***

Mozzarella cherries, cherry tomatoes, tuna, corn and olives	12,00 €
Cabbage salad, bresaola shreds, red apples, pumpkin seeds, flaked pecorino cheese with tarragon mayonnaise	12,00 €
Beetroot, baby spinach, pomegranate, shrimp, feta, walnuts salad	13,00 €
Raw artichokes, songino salad and pecorino cheese	13,00 €



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*DESSERT*

Catalan cream flavored with orange and cinnamon	5,00 €
Dark chocolate cake with a soft heart and vanilla sauce	6,00 €
Panna cotta with berries	5,00 €
Basket of praline hazelnuts with mascarpone cream	6,00 €
Lemon meringue pastry with strawberry sauce	5,00 €
Mango and passion fruit parfait with raspberry crumble	6,00 €
Pistachio semifreddo	5,00 €
Profiterol	5,00 €
Black or white truffle	5,00 €
Gelato	5,00 €
Lemon or coffee sorbet	3,50 €
Fruit fantasy	5,00 €