



Ristorante Pizzeria

Valfiore

### *FLAVOURS OF THE LAND*

#### **Let's start**

Special fried flat bread with cured meats, pickles and soft cheese (for 2 people minimum)	13,00 €
Fillet of Irish beef with chicory salad, robiola mousse and hazelnuts	13,00 €
Pumpkin and leek pie with sautéed porcini mushrooms, parmesan cream and toasted bread	12,00 €
Veal in tuna sauce with Port dressing and caper fruits	12,00 €
Eggplant rolls with buffalo mozzarella on chickpea sauce and Taggiasca olives	12,00 €

#### **Pasta dishes**

Traditional tagliatelle with Bolognese sauce	11,00 €
Tortellini with meat broth or with cream	12,00 €
Passatelli (fresh pasta made of breadcrumbs and Parmesan) with meat broth	12,00 €
Chickpeas soup with rosemary and wholemeal spelt fresh pasta	11,00 €
Pumpkin with sweet and sour onion, bacon, pine nuts and toasted breadcrumbs	14,00 €
Passatelli (fresh pasta made of breadcrumbs and Parmigiano) with porcini mushrooms and sausage on caciocavallo cheese cream and truffle	14,00 €
Tortelloni with buffalo mozzarella filling, with speck and artichokes	14,00 €
Risotto with cheese and pepper, beetroot cream and hazelnuts	12,00 €

#### **Main courses**

Sliced grilled beef with pink salt and fine herbs oil	21,00 €
Sliced grilled beef with rocket, Parmesan cheese and balsamic vinegar	23,00 €
Grilled Angus beef fillet (with porcini mushrooms € 24,00)	21,00 €
Grilled Tomahawk with trio of accompanying sauces (BBQ sauce, tarragon sauce, mint and honey yogurt)	45,00 €
Pork cheek marinated in Port wine with dried apricots and green pepper	16,00 €
Lamb chops in pistachio crust with mint sauce	20,00 €

#### **Special menu for children**

Baby pizza (Margherita or one flavor pizza)	5,00 €
Tortellini with cream OR with ragù sauce and cream	10,00 €
Milanese cutlet with French fries	10,00 €

## *FLAVOURS OF THE SEA*

### *Let's start*

Valfiore sea food salad with orange mayo	13,00 €
Tuna tartare with pumpkin seeds, papaya and Greek mint sauce	15,00 €
Swordfish carpaccio marinated in apple cider vinegar with crunchy vegetable salad and citronette	13,00 €
Seared squid on chickpea cream, cherry tomatoes and Taggiasca olive mousse	14,00 €
Sauté of mussels and clams with toasted bread	15,00 €
Cantabrian anchovies, chicory, burrata cheese and pepper jam	13,00 €

### *First courses*

Spaghetti with seafood	15,00 €
Spaghettoni with clams	14,00 €
Valfiore tortellacci with scorpion fish filling and prawns on blueberry cream	14,00 €
Risotto with seafood	14,00 €
Passatelli (fresh pasta made of breadcrumbs and Parmesan cheese) with scallops, porcini mushrooms with marjoram on pumpkin cream	15,00 €
Orecchiette with swordfish, aubergines, capers and pinenuts	14,00 €

### *Main courses*

Grilled fish (prawns, scampi, cuttlefish, squid, sea bream)	20,00 €
Mixed fried shrimp, cuttlefish, squid and vegetables	18,00 €
Prawns and squid skewers with scented bread	18,00 €
Sea bass "all'isolana" (oven baked w/ cherry tomatoes, potatoes, olives)	17,00 €
San Pietro fish fillet in potato crust on grilled peppers cream	17,00 €
Tuna steak with black and white sesame, soy mayonnaise and sweet and sour red onion with mint	20,00€
Baked turbot	per hectogram 3,00 €

### *Side Dishes*

Oven baked potatoes // French fries // Mixed salad	5,00 €
Grilled vegetables // Spicy chicory with garlic// Fried artichokes	6,50 €

### *Salads (large, main course size)*

Pear, rocket, pomegranate and Parmesan	12,00 €
Beetroot salad, buffalo mozzarella, sunflower seeds and walnuts	12,00 €
Salad with tomino cheese, cabbage, bacon sautéed with balsamic vinegar and walnuts	12,00 €