




# Flavours of the land

## Starters

<i>Millevoglie starter (minimum 2 persons)</i>		<i>each € 13,50</i>
<i>Special fried bread with cured meat, pickles and soft cheese</i>		
<i>Beef fillet tartare on burrata cream</i>	€	15.00
<i>with hazelnut mayonnaise and marinated carrots</i>		
<i>Melon and papaya tartare on marinated beets</i>		
<i>with marinated blue-veined cheese flakes and crunchy chickpeas</i>	€	12.50
		
<i>Potato pavè on Parmesan fondue</i>	€	13.00
<i>with stir-fried porcini mushrooms with thyme</i>		
<i>Fried courgette flowers with ricotta cheese, buffalo mozzarella and mint</i>	€	13.50
<i>on cooked and raw cherry tomatoes sauce</i>		

## Pasta dishes

<i>Classic tagliatelle "alla bolognese"</i>	€	13.00
<i>Tortellini in beef and chicken broth / with cream</i>	€	15.00
<i>Buffalo mozzarella tortelloni with lemon cream,</i>		
<i>crunchy San Daniele prosciutto and pistachio crumble</i>	€	15.00
<i>Passatelli with italian sausage, courgettes,</i>		
<i>courgette flowers and pecorino cheese flakes</i>	€	15.00
<i>Torchietti with yellow cherry tomatoes cream,</i>		
<i>eggplants caponata and buffalo mozzarella drops</i>	€	14.00


*All our pastas are handcrafted from our "sfogline".*



## Main courses

<i>Sliced beef with pink salt and medicinal herbs oil</i>	€	21.00
<i>Sliced beef with arugula, Grana padano cheese and balsamic vinegar</i>	€	23.00
<i>Grilled Angus fillet</i>	€	23.00
<i>Grilled Angus fillet with porcini mushrooms</i>	€	25.00
<i>Pork tenderloin coated in speck and black sesame with Amarone sauce and mango chutney</i>	€	19.00
<i>Eggplant stuffed with Caciocavallo cheese on cherry tomatoes cream and basil</i>	€	16.00
<i>Fiorentina steak</i>		each Hg. € 5,50

## Salads

<i>Radicchio, baby spinach, walnuts and orange-marinated tofu salad</i>	 €	13.00
<i>Mixed salad with steamed prawns, avocado, grapefruit, sunflower seeds and yogurt sauce</i>	€	15.00
<i>Caprese salad with buffalo mozzarella and basil oil</i>	€	12.00
<i>Ham and melon</i>	€	12.00

## Side dishes

<i>Oven baked potatoes / French fries</i>	€	5.00
<i>Pinzimonio (raw vegetables and dip)</i>	€	7.00
<i>Grilled vegetables</i>	€	6.50
<i>Green beans with mint and lemon</i>	€	7.00

## Special for children

<i>Baby pizza (margherita or 1 flavour)</i>	€	6.00
<i>Tortellini with cream or "pasticciati"</i>	€	10.00
<i>Milanese cutlet with french fries</i>	€	10.00



# Flavours of the sea

## Starters

*Valfiore seafood salad with orange mayonnaise\**  
*(cuttlefish, squid, shrimp, octopus, celery and olives)* € 16.00

*Seafood Crudities*  
*(oysters, red prawns, scampi, tuna, sea bass or swordfish)* € 28.00

*Citrus tuna tartare with burrata cheese, caper fruit  
and basil-flavoured crunchy bread* € 16.00

*Salad with cod and almond sablée* € 17.00

*Breaded anchovies with cuttlefish black mayonnaise* € 15.00

*Breaded scallops with lime and mint and prawn tails* € 16.00

## Pasta dishes

*Scialatielli "allo scoglio"* € 20.00

*Spaghettoni with "veraci" clams* € 17.00

*Valfiore tortellacci with scorpion fish  
creamed with prawns on blueberry cream\** € 15.00

*Seafood Strozzapreti* € 17.00

*Asparagus risotto with scallops marinated with gin and bergamot zest* € 16.00



## Main courses

<i>Mixed grilled fish *</i> <i>(sea bream, squid, cuttlefish, prawns and scampi)</i>	€	23.00
<i>Mixed fried shrimps, cuttlefish, squid and crispy vegetables *</i>	€	19.00
<i>Assorted skewers of shrimps and squid with fragrant bread *</i>	€	18.00
<i>Sea bass "all'isolana" with cherry tomatoes, olives and potatoes</i>	€	19.00
<i>Fried octopus tentacle on cassava cream and mango chutney</i>	€	18.00
<i>Tuna tataki with black sesame and panzanella</i>	€	21.00



## Traditional pizza

### Our special doughs:

Traditional dough with 0 wheat flour from a local mill Included

3 flours dough: wholemeal spelled, 5 cereals and 0 wheat from a local mill € 2.00

### WHITE PIZZA

*(oil, oregano)*

€ 3.50

### GNOCCO ROSSO

*(tomato sauce, olive oil, oregano)*

€ 3.50

### MARINARA

*(tomato sauce, garlic, oregano)*

€ 5.50

### MARGHERITA

*(tomato sauce, mozzarella)*

€ 6.50

### ONE FLAVOR to choose from:

*(ham, mushrooms, wiener sausages, artichokes, sausage, spicy salami)*

€ 8.00

### NAPOLI

*(tomato sauce, mozzarella, anchovies)*

€ 8.00

### ROMANA

*(tomato sauce, mozzarella, capers, anchovies)*

€ 8.50

### GORGONZOLA

*(tomato sauce, mozzarella, gorgonzola)*

€ 9.00

### SARACENA

*(tomato sauce, mozzarella, cherry tomatoes, oregano)*

€ 8.00

### CAPRICCIOSA

*(tomato sauce, mozzarella, ham, mushrooms, artichokes)*

€ 10.00

### 4 STAGIONI

*(tomato sauce, mozzarella, ham, mushrooms, artichokes, sausage)*

€ 10.00

### 4 FORMAGGI

*(tomato sauce, mozzarella, mixed cheese)*

€ 9.50

### ORTOLANA

€ 10.00

Cover charge € 3,00



## Traditional pizza

*(tomato sauce, mozzarella, grilled vegetables)*

### **CALZONE**

*(tomato sauce, mozzarella, ham)*

€ 7.50

### **STUFFED CALZONE**

*(tomato sauce, mozzarella, ham, mushrooms, artichokes)*

€ 9.00

## Pizza on the cutting board

### **MARGHERITA**

*(tomato sauce, mozzarella)*

€ 13.00

### **FARCITA**

*(3 flavours of your choice)*

€ 17.00

### **SUPER FARCITA**

*(3 flavours of your choice from the special pizza menu)*

€ 21.00

## Sweet pizza

### **NUTELLA**

*(nutella, coconut flakes, chopped nuts)*

€ 7.00

## Info for our kind guests

☞ All our dishes are prepared with fresh and / or seasonal products; in the absence of availability of the fresh product, frozen or deep-frozen products could be used.

☞ All our pastas are fresh and stored following the HACCP regulations.

☞ Fish intended to be eaten raw or almost raw was subjected to preventive remediation treatment in compliance with the provisions of Regulation (EC) 853/2004 Annex III Section VIII Chapter 3 Letter D Point 3.

☞ We inform our customers that in the food and drinks prepared and administered, ingredients or adjuvants considered allergens may be contained.

If you would like to consult our allergen list, please contact the dining room staff.



## Special pizza

<b>PARMIGIANA</b> <i>(tomato sauce, mozzarella, ham, aubergines, Grana cheese)</i>	€	11.00
<b>CAMPANA</b> <i>(mozzarella, sausage, turnip greens)</i>	€	11.00
<b>RUSTICA</b> <i>(tomato sauce, mozzarella, scamorza cheese, sausage, rocket)</i>	€	11.00
<b>PRIMAVERA</b> <i>(tomato sauce, mozzarella, raw ham, augula, Grana Padano, cherry tomatoes)</i>	€	12.00
<b>LORENZO</b> <i>(tomato sauce, radicchio, bacon, scamorza, buffalo mozzarella, balsamic vinegar glaze)</i>	€	13.00
<b>CONTADINA</b> <i>(tomato sauce, mozzarella, sausage, onions, bell peppers, olives)</i>	€	11.00
<b>ARRABBIATA</b> <i>(spicy tomato sauce, buffalo mozzarella)</i>	€	10.00
<b>AMERICANA</b> <i>(tomato sauce, mozzarella, wiener sausages, french fries)</i>	€	10.00
<b>FUME'</b> <i>(mozzarella, speck, scamorza, oven baked potatoes)</i>	€	11.00
<b>MARTINA</b> <i>(mozzarella, speck, spicy salami, scamorza, cherry tomatoes, porcini)</i>	€	12.00
<b>CRUDAIOLA</b> <i>(tomato sauce, garlic, oregano, black pepper, diced buffalo mozzarella, Pachino tomatoes, basil, extra virgin olive oil)</i>	€	10.00
<b>REGINELLA</b> <i>(tomato sauce, buffalo mozzarella, cherry tomatoes, Grana cheese, basil)</i>	€	10.00
<b>TARTUFATA</b> <i>(tomato sauce, mozzarella, truffled mushrooms, speck, brie)</i>	€	12.00
<b>COSTA AZZURRA</b> <i>(tomato sauce, seafood)</i>	€	13.00
<b>VELIERO</b> <i>(calzone with mozzarella, porcini mushrooms, raw ham and buffalo mozzarella)</i>	€	13.00
<b>VALFIORE</b> <i>(tomato sauce, mozzarella, culatello ham, arugula, burratina cheese)</i>	€	13.00



## Drinks

Still water // Sparkling water Lauretana (0,75cl)	€	3.00
Craft drinks by Paoletti: lemonade, cedar, chinotto (0,25cl bottle)	€	3.50
Coca-Cola (Light, Zero), Fanta, Sprite (0,33cl bottle)	€	3.50
Coca-Cola (1l glass bottle)	€	6.00

## Beers

### **DRAFT BEER:**

Stella Artois 0,20 cl	€	3.00	Hoegaarden 0,25 cl	€	3.50
Stella Artois 0,40 cl	€	5.00	Hoegaarden 0,50 cl	€	6.00
Stella Artois (1l jug)	€	10.00	Hoegaarden (1l jug)	€	12.00
"Castello" red double malt beer (Italian craft beer) 0,40 cl	€	6.00			
"Castello" red double malt beer (Italian craft beer) 1l jug	€	13.00			
Menabrea Strong // Ambrata // Beck's // Beck's analcoolica (0,33 cl)	€	5.00			
Ichnusa unfiltered (0,33 cl)	€	6.00			
Ichnusa (0,33 cl)	€	5.00			
Corona (0,33 cl)	€	5.00			
Franziskaner Weissbier (0,50 cl)	€	6.00			

## Wine on tap

### **Az. Agr. Nicola Galassi - Imola**

Sparkling Pignoletto (0,25cl)	€	3.50
Sparkling Pignoletto (0,50cl)	€	5.50
Sparkling Pignoletto (1l)	€	11.00

### **Cantina Janus - Campania**

Falanghina IGT (0,25cl)	€	3.50
Falanghina IGT (0,50cl)	€	5.50
Falanghina IGT (1l)	€	11.00

## Bitter and digestives

Bitters	€	4.00	Special grappa	€	5.00
Brandy	€	4.50	Liquors	€	4.00
Cognac	€	5.00	Whisky	€	5,00 - € 9,00
Grappa	€	4.00	Rum	€	5,00 - € 12,00
Fortified coffee	€	2.50			