



# Flavours of the land

## Let's start!

<i>Millevoglie starter (minimum 2 persons)</i>		<i>each € 13,00</i>
<i>Special fried bread with cured meat, pickles and soft cheese</i>		
<i>Beef fillet steak with quail eggs, purple potato mayonnaise and capers</i>	€	15,00
<i>Pumpkin pudding with light gorgonzola cream, crispy bacon and hazelnuts</i>	€	12,00
<i>Aubergine humus with crispy vegetables and fried polenta</i>	€	10,00
<i>Artichoke crudites, valerian, green apples and pomegranate</i>	€	13,00

## Pasta dishes

<i>Tortellini in broth or cream sauce</i>	€	14,00
<i>Classic tagliatelle "alla bolognese"</i>	€	12,00
<i>Chickpea soup with rosemary and maltagliati pasta with wholemeal spelt</i>	€	13,00
<i>Chestnut tagliolini with sausage and porcini mushrooms</i>	€	14,00
<i>Pumpkin buttons, butter, sage, orange peel and toasted pine nuts</i>	€	14,00
<i>Tortelloni stuffed with buffalo mozzarella with artichokes, guanciale and caciocavallo cheese</i>	€	14,00
<i>Traditional passatelli (fresh pasta made of breadcrums and parmesan) with broccoli and speck on a Grana Padano fondue</i>	€	14,00

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



## Main courses

<i>Sliced beef with pink salt and rosmary oil</i>	€	21,00
<i>Sliced beef with rocket, Grana cheese and balsamic vinegar</i>	€	23,00
<i>Grilled Angus fillet</i>	€	22,00
<i>OR with porcini mushrooms</i>	€	24,00
<i>Veal roll with prosciutto, parmesan cheese and porcini mushrooms</i>	€	20,00
<i>Guinea fowl breast with grapes and balsamic vinegar of Modena</i>	€	19,00
<i>Grilled tomahawk</i>		each hg € 5,50

## Salads

<i>Salad of red turnip, songino, oranges, Greek feta and walnuts</i>	€	12,00
<i>Salad of puntarelle, pecorino cheese and anchovy sauce</i>	€	12,00
<i>Salad with avocado, pomegranate, marinated tofu and hazelnuts</i>	€	13,00

## Side dishes

<i>Oven baked potatoes // French fries</i>	€	5,00
<i>Mixed salad</i>	€	5,00
<i>Grilled vegetables</i>	€	6,50
<i>Fried artichokes</i>	€	6,50
<i>Spicy Broccoli</i>	€	6,50

## 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

## Let's start!

<i>Valfiore seafood salad with orange mayonnaise*</i> <i>(cuttlefish, squid, shrimp, octopus, celery and olives)</i>	€	15,00
<i>Tuna tartare with marinated pumpkin carpaccio with and crispy sesame wafer</i>	€	16,00
<i>Fried polenta bruschetta with burrata cheese, Cantabrian anchovies and pepper chutney</i>	€	14,00
<i>Seafood Crudities</i> <i>(oysters, red prawns, scampi, tuna, sea bass or swordfish)</i>	€	28,00
<i>Sea bass with creamed violet potatoes and chives</i>	€	15,00
<i>Sauté of mussels</i>	€	14,00
<i>Golden prawns in kataifi dough with light gorgonzola sauce</i>	€	15,00

## Pasta dishes

<i>Spaghetti "allo scoglio"</i>	€	20,00
<i>Spaghettoni with "veraci" clams</i>	€	17,00
<i>Valfiore tortellacci with scorpion fish creamed with prawns on blueberry cream*</i>	€	15,00
<i>Seafood Risotto</i>	€	15,00
<i>Tagliolini with red prawns, burrata cheese, pistachios and pumpkin cream</i>	€	16,00
<i>Passatelli (fresh pasta made of breadcrumbs and parmesan) with grouper meat, clams and cherry tomatoes</i>	€	15,00



## 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>Corn crusted grouper fillet with crunchy vegetables on chickpea cream</i>	€	18,00
<i>Sea bass "all'isolana" with cherry tomatoes, olives and potatoes</i>	€	19,00
<i>Sliced tuna with black and white sesame and saffron vegetable mayonnaise</i>	€	21,00