



Flavours of the land

Starters

<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 tartare with stracchino, marinated onion and corn chips</i>	€	15,00
<i>Pumpkin flan on turnip top cream and crispy bacon</i>	€	12,00
<i>Eggplant and buffalo mozzarella meatballs on broad beans puree and cherry tomatoes with oregano</i>	€	12,00
<i>Winter Giardiniera with beetroot hummus and wine crumble with hazelnuts</i>	€	12,00

Pasta dishes

<i>Classic tagliatelle "alla bolognese"</i>	€	13,00
<i>Tortellini in beef and chicken broth / with cream</i>	€	14,00
<i>Traditional passatelli (fresh pasta made of breadcrumbs and parmesan) with broth</i>	€	14,00
<i>Lentil and vegetable soup with polenta croutons</i>	€	12,00
<i>Pumpkin ravioli with cheese, pepper and pear mustard</i>	€	14,00
<i>Passatelli with Castelmagno fondue, crispy ham and black truffle</i>	€	16,00
<i>Buffalo mozzarella tortelloni with artichokes and crispy bacon</i>	€	15,00

All our pastas are handcrafted from our "sfogline".



Main courses

<i>Sliced beef with pink salt and medicinal herb oil</i>	€	21,00
<i>Sliced beef with porcini mushrooms and Colonnata Lard</i>	€	25,00
<i>Grilled angus fillet</i>	€	22,00
<i>Grilled angus fillet with porcini mushrooms</i>	€	24,00
<i>Guinea fowl breast stuffed with dried fruit and Sangiovese reduction</i>	€	18,00
<i>Grilled tomahawk</i>		each Hg € 5,50

Salads

<i>Radicchio, rocket and beetroots with tofu with balsamic vinegar and hazelnuts</i>	€	13,00
<i>Mixed salad, crunchy vegetables, citrus salmon and turnip mayonnaise</i>	€	15,00

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>	€	7,00
<i>Spicy turnip tops with garlic</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

Starters

<i>Valfiore seafood salad with orange mayonnaise*</i> <i>(cuttlefish, squid, shrimp, octopus, celery and olives)</i>	€	15,00
<i>Tuna tartare with lime, sweet and sour pumpkin carpaccio,</i> <i>raspberry vinegar and pistachio wafer</i>	€	16,00
<i>Cod heart in cooking oil with saffron potato, turnip tops and crusco pepper</i>	€	17,00
<i>Seafood Crudities</i> <i>(oysters, red prawns, scampi, tuna, sea bass or swordfish)</i>	€	28,00
<i>Prawn tails in kataifi pastry on pumpkin cream with thyme</i>	€	16,00
<i>Grilled squid stuffed with breadcrumbs and radicchio,</i> <i>balsamic reduction and bruciatini</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</i> <i>creamed with prawns on blueberry cream*</i>	€	15,00
<i>Seafood Risotto</i>	€	16,00
<i>Strascinati with turnip tops, mussels and crusco pepper</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>Sea bass all'isolana with cherry tomatoes, olives and potatoes</i>	€	19,00
<i>Fillet of sea bass in almond and pistachio crust</i> <i>with artichoke salad and capers oil</i>	€	19,00
<i>Tuna fillet in a herb crust with pak choi cabbage and soy mayonnaise</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



Traditional pizza

ORTOLANA <i>(tomato sauce, mozzarella, grilled vegetables)</i>	€	10,00
CALZONE <i>(tomato sauce, mozzarella, ham)</i>	€	7,50
STUFFED CALZONE <i>(tomato sauce, mozzarella, ham, mushrooms, artichokes)</i>	€	9,00

Pizza on the cutting board

MARGHERITA <i>(tomato sauce, mozzarella)</i>	€	13,00
FARCITA <i>(3 flavours of your choice)</i>	€	17,00
SUPER FARCITA <i>(3 flavours of your choice from the special pizza menu)</i>	€	21,00

Sweet pizza

NUTELLA <i>(nutella, coconut flakes, chopped nuts)</i>	€	7,00
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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

PARMIGIANA <i>(tomato sauce, mozzarella, ham, aubergines, Grana cheese)</i>	€	11,00
CAMPANA <i>(mozzarella, sausage, turnip greens)</i>	€	11,00
RUSTICA <i>(tomato sauce, mozzarella, scamorza cheese, sausage, rocket)</i>	€	11,00
PRIMAVERA <i>(tomato sauce, mozzarella, raw ham, augula, Grana Padano, cherry tomatoes)</i>	€	12,00
LORENZO <i>(tomato sauce, radicchio, bacon, scamorza, buffalo mozzarella, balsamic vinegar glaze)</i>	€	13,00
CONTADINA <i>(tomato sauce, mozzarella, sausage, onions, bell peppers, olives)</i>	€	11,00
ARRABBIATA <i>(spicy tomato sauce, buffalo mozzarella)</i>	€	10,00
AMERICANA <i>(tomato sauce, mozzarella, wiener sausages, french fries)</i>	€	10,00
FUME' <i>(mozzarella, speck, scamorza, oven baked potatoes)</i>	€	11,00
MARTINA <i>(mozzarella, speck, spicy salami, scamorza, cherry tomatoes, porcini)</i>	€	12,00
CRUDAIOLA <i>(tomato sauce, garlic, oregano, black pepper, diced buffalo mozzarella, Pachino tomatoes, basil, extra virgin olive oil)</i>	€	10,00
REGINELLA <i>(tomato sauce, buffalo mozzarella, cherry tomatoes, Grana cheese, basil)</i>	€	10,00
TARTUFATA <i>(tomato sauce, mozzarella, truffled mushrooms, speck, brie)</i>	€	12,00
COSTA AZZURRA <i>(tomato sauce, seafood)</i>	€	13,00
VELIERO <i>(calzone with mozzarella, porcini mushrooms, raw ham and buffalo mozzarella)</i>	€	13,00
VALFIORE <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			