



# Ristorante Pizzeria Valfiore

## FLAVOURS OF THE LAND

### Let's start

Special fried bread with cured meat, pickles and soft cheese ( for 2 people minimum)	13,00 €
Artichoke and leek flan on squacquerone fondue and toasted hazelnuts	9,00 €
Fillet of Irish beef fillet with capers, lemon, smoked ricotta and Worcestershire potato mayonnaise	12,00 €
Pollanca marinated in balsamic vinegar with field salad, pine nuts and thyme bread croutons	12,00€
Seasonal pinzimonio with squacquerone and crushed with 5 cereals	10,00 €

### Pasta dishes

Traditional tagliatelle with Bolognese sauce	11,00 €
Passatelli (fresh pasta) with raw ham, asparagus and shallots on Grana velouté	12,00 €
Buffalo mozzarella Tortelloni with speck, porcini mushrooms and courgette Flowers	13,00 €
Spaghettoni alla chitarra with fresh Piccadilly cherry tomatoes on burrata cream and basil extract	12,00 €
Risotto with small vegetables and saffron	11,00 €

### Main courses

Angus beef fillet grilled (with porcini mushrooms € 23,00 €)	20,00 €
Sliced grilled beef with rocket salad, Parmesan cheese and And balsamic vinegar	22,00 €
Sliced grilled beef with pink salt and fine herbs oil	20,00 €
Veal knot with apricots, almonds and green pepper	20,00 €
Bolognese Cutlet	18,00 €
Pork fillet with speck with pink pepper, honey and roasted onions	18,00 €

### Big salads

Smoked salad (field salad, tomimo cheese, bacon, balsamic vinegar, mimosa eggs and croutons)	12,00 €
Cesar salad with chicken with aromatic herbs	12,00 €
Summer salad (mixed salad, tuna, mozzarella, cherry tomatoes, olives)	12,00 €
Green apple salad, steamed prawns, fennel, raw carrots, mango and yogurt sauce	13,00 €
Buffalo mozzarella with basil extract	10,00 €
Ham and melon	10,00 €

Fish

### Side Dishes

Baked potatoes // French fries // Mixed salad	5,00 €
Grilled vegetables // Zucchini in batter // Pinzimonio	6,00 €

## *FISH MENU*

### ***Appetizers***

Valfiore sea food salad with orange mayo	12,00 €
Citrus and mint tuna tartare with stracciatella and toasted pistachios	15,00 €
Grilled octopus sticks with oranges, fennel crudités and Taggiasca olives	14,00 €
Cuttlefish roasted on pea cream with confit cherry tomatoes, mint and wild fennel	12,00 €
Sauté of mussels and clams marinara	16,00 €

### ***First courses***

Spaghettoni with clams	13,00 €
Valfiore tortellacci with scorpion fish creamed with prawns on blueberry cream	13,00 €
Passatelli with scampi, porcini mushrooms and rocket cream	16,00 €
Spaghetti with seafood	14,00 €
Wholemeal spelled tagliolini with umbrine, courgettes, courgette flowers and almonds	13,00 €
Red risotto with seafood	13,00 €

### ***Main courses***

Grilled fish (prawns, scampi, cuttlefish, squid, sea bream )	20,00 €
Skewers of prawns and squid with fragrant bread	18,00 €
Mixed fried shrimp, cuttlefish, squid and vegetables	17,00 €
Sea bass all'isolana (cherry tomatoes, potatoes, olives)	17,00 €
Slices of croaker in dried fruit and turmeric crust on caramelized Tropea onion cream	16,00 €
Sliced tuna steak with sesame with valerian, cherry tomatoes and soy mayonnaise	20,00 €

### ***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 €