



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 Grana cheese, celery and walnut sauce	13,00 €
Spinach and pine nuts pie with light cheese cream and fried raw ham	12,00 €
Burratina di Battipaglia with mixed cereals toasted bread and sweet peppers chutney	12,00 €
Caprese salad with buffalo milk mozzarella	12,00 €
Summer freshness: raw ham and melon	12,00 €

Pasta dishes

Traditional tagliatelle with Bolognese sauce	11,00 €
Tortellini with hen and beef broth or with cream	12,00 €
Passatelli (fresh pasta made of breadcrumbs and Parmesan) with bacon, porcini and pecorino cheese	13,00 €
Tortelloni with buffalo milk mozzarella filling with baked cherry tomatoes, basil and fresh spinach pesto	14,00 €
Balanzoni with mortadella filling with pistacchio pesto and stracciatella cheese	14,00 €
Fresh spaghetti with cherry tomatoes on buffalo milk mozzarella sauce and basil extract	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)	22,00 €
Grilled Tomahawk	per hectogram 5,50 €
Bologna style snitzel	18,00 €
Veal noisette with citrus and pink pepper	19,00 €

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 mint and lime on stracciatella cheese, toasted pine nuts and ribes mayo	15,00 €
Musky octopus in a Mediterranean soup	14,00 €
Mussels sauté with tomatoes sauce and toasted bread	12,00 €
Steamed shrimp tails with vegetables catalana style	14,00 €

First courses

Spaghetti with seafood	16,00 €
Spaghettoni with clams	15,00 €
Valfiore tortellacci with scorpion fish filling and prawns on blueberry cream	14,00 €
Passatelli (fresh pasta made of breadcrumbs and Parmesan cheese) with croaker fish, backed cherry tomatoes, olives, fennel and thyme	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)	18,00 €
Croaker fish fillet in almond crust on ribes sauce	18,00 €
Tuna steak with sesame, sweet and sour sauce and small salad	20,00 €
Baked turbot	per hectogram 4,00 €

Side Dishes

Oven baked potatoes // French fries // Mixed salad	5,00 €
Grilled vegetables // Spinach with butter and Parmigiano // Fried porcini	6,50 €
Pinzimonio (fresh vegetables with vinaigrette dip on the side)	5,50 €

Salads (large, main course size)

Summer salad (tuna, buffalo milk mozzarella, cherry tomatoes, corn, olives)	12,00 €
Greek salad (feta, cherry tomatoes, cucumbers, green leaves, pumpkin seeds) and walnuts	12,00 €
Smoked salmon salad with papaya, green apple, fresh fennel, carrots, sunflower seeds and yoghurt sauce	13,00 €