



Ristorante Pizzeria

Valfiore

FLAVOURS OF THE LAND

Let's start

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| Special fried flat bread with cured meats, pickles and soft cheese (for 2 people minimum) | 13,00 € |
| Fillet of Irish beef with chicory salad, robiola mousse and hazelnuts | 13,00 € |
| Pumpkin and leek pie with sautéed porcini mushrooms, parmesan cream and toasted bread | 12,00 € |
| Veal in tuna sauce with Port dressing and caper fruits | 12,00 € |
| Eggplant rolls with buffalo mozzarella on chickpea sauce and Taggiasca olives | 12,00 € |

Pasta dishes

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| Traditional tagliatelle with Bolognese sauce | 11,00 € |
| Tortellini with meat broth or with cream | 12,00 € |
| Passatelli (fresh pasta made of breadcrumbs and Parmesan) with meat broth | 12,00 € |
| Chickpeas soup with rosemary and wholemeal spelt fresh pasta | 11,00 € |
| Pumpkin with sweet and sour onion, bacon, pine nuts and toasted breadcrumbs | 14,00 € |
| Passatelli (fresh pasta made of breadcrumbs and Parmigiano) with porcini mushrooms and sausage on caciocavallo cheese cream | 13,00 € |
| Tortelloni with buffalo mozzarella filling, with speck and artichokes | 14,00 € |
| Risotto with cheese and pepper, beetroot cream and hazelnuts | 12,00 € |

Main courses

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| 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) | 21,00 € |
| Grilled Tomahawk with trio of accompanying sauces (BBQ sauce, tarragon sauce, mint and honey yogurt) per hectogram | 5,50 € |
| Pork cheek marinated in Port wine with dried apricots and green pepper | 16,00 € |
| Lamb chops in pistachio crust with mint sauce | 20,00 € |

Special menu for children

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| 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

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| Valfiore sea food salad with orange mayo | 13,00 € |
| Tuna tartare with pumpkin seeds, papaya and Greek mint sauce | 15,00 € |
| Swordfish carpaccio marinated in apple cider vinegar with crunchy vegetable salad and citronette | 13,00 € |
| Seared squid on chickpea cream, cherry tomatoes and Taggiasca olive mousse | 14,00 € |
| Sauté of mussels and clams with toasted bread | 15,00 € |
| Cantabrian anchovies, chicory, burrata cheese and pepper jam | 13,00 € |

First courses

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| Spaghetti with seafood | 15,00 € |
| Spaghettoni with clams | 14,00 € |
| Valfiore tortellacci with scorpion fish filling and prawns on blueberry cream | 14,00 € |
| Risotto with seafood | 14,00 € |
| Passatelli (fresh pasta made of breadcrumbs and Parmesan cheese) with scallops, porcini mushrooms with marjoram on pumpkin cream | 15,00 € |
| Orecchiette with swordfish, aubergines, capers and pinenuts | 14,00 € |

Main courses

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| 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) | 17,00 € |
| San Pietro fish fillet in potato crust on grilled peppers cream | 17,00 € |
| Tuna steak with black and white sesame, soy mayonnaise and sweet and sour red onion with mint | 20,00€ |
| Baked turbot | per hectogram 4,00 € |

Side Dishes

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| Oven baked potatoes // French fries // Mixed salad | 5,00 € |
| Grilled vegetables // Spicy chicory with garlic // Fried artichokes | 6,50 € |

Salads (large, main course size)

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| Pear, rocket, pomegranate and Parmesan | 12,00 € |
| Beetroot salad, buffalo mozzarella, sunflower seeds and walnuts | 12,00 € |
| Salad with tomino cheese, cabbage, bacon sautéed with balsamic vinegar and walnuts | 12,00 € |