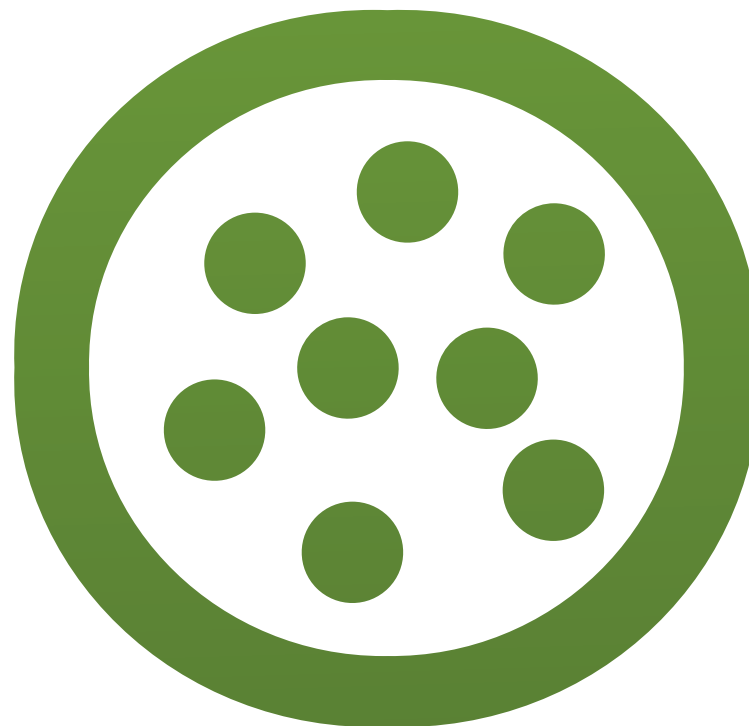




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FIORE
CUCINA IN LIBERTÀ
• LECCO •

LOCALE CONFISCATO ALLA CRIMINALITÀ ORGANIZZATA
E RESTITUITO AI CITTADINI. DEDICATO ALLA BUONA CUCINA,
ALL'INCLUSIONE SOCIALE E ALLA CULTURA

STARTERS

CRISPY CARDOON | €10 **VEGAN GLUTEN FREE**

Vegan cardoon, pumpkin and fennel parmigiana with crispy corn crust, served with tomato jam and celeriac fondue

CUTTLEFISH FLAN | € 12

Roasted cuttlefish flan, stuffed with beccafico sardines, with green apples and chervil pesto

ALLERGENS: SEAFOOD, DRY FRUIT, GLUTEN

DUCK A L'ORANGE | € 11

Duck breast carpaccio, marinated in orange and served with crispy cabbage salad, yogurt mayo and Parmesan croutons

ALLERGENS: EGGS, DAIRY, GLUTEN, MUSTARD

SPECK AND PUFF PASTRY TOMINO | € 16

(recommended to share between 2 people)

Speck *Marco D'Oggiono* board, served with tomino and spinach puff pastry

ALLERGENS: DAIRY, GLUTEN

THE BEAUTY OF THE GOOD

The cardoon and Scotland

The artichoke family is a generous one, to which the cardoon also belongs. Indeed, it is precisely from the wild thistle that the artichoke derives. Common throughout the highlands, islands and lowlands, the purple stinging thistle is a national emblem of Scotland. According to legend, a group of Scottish warriors who had fallen asleep managed to avoid the ambush of the Norwegian army because one of the enemies stepped on a thorny plant. His cry of pain awakened the slumbering warriors who duly rejected the invaders and then adopted the thistle as their national symbol. Of course there is no evidence to support this theory, but it is certainly very fascinating!

DESSERTS

CLOUD OF ORANGE | € 7 **GLUTEN FREE**

Steam-cooked cheesecake served with orange and vanilla marmalade, topped with pistachio nougat

ALLERGENS: EGGS, DAIRY, DRY FRUIT

MASCARPONE AND WAFFER CREAM | € 7

Coffee waffer with mascarpone cream, topped with hazelnut and cocoa crumble

ALLERGENS: DAIRY, EGGS, GLUTEN

TROPICANA | € 8 **VEGAN GLUTEN FREE**

Coconut and lime semifreddo, with passionfruit, pineapple, mango coulis and dehydrated coconut

CAPRESE CAKE | € 7 **GLUTEN FREE**

Homemade chocolate cake served with raspberries and egnog foam

ALLERGENS: DAIRY, DRY FRUIT, EGGS

WHITE PIZZAS MOZZARELLA BASE PIZZAS

SENTORI D'INVERNO | € 12 **VEGAN**

Focaccia with beetroot purée, stewed chickpeas, roasted black cabbage and candied pumpkin seeds

ALLERGENS: GLUTEN, DRY FRUIT

BACCALÀ ALLA VICENTINA | € 15

Fior di latte mozzarella, creamed cod, roasted onion and polenta

ALLERGENS: GLUTEN, DAIRY, SEAFOOD

FRIARELLI AND SARDINES | € 13

Fior di latte mozzarella, garlic pan-fried turnip tops (friarielli), roasted sardines and lemon zest

ALLERGENS: GLUTEN, DAIRY, SEAFOOD

TOMINO AND SPECK | € 14

Fior di latte mozzarella, speck *Marco D'Oggiono* melted tomino cheese and salsa verde

ALLERGENS: GLUTEN, DAIRY, SEAFOOD

COLLINETTA AND ZOLA | € 15

Fior di latte mozzarella, collinetta *Marco D'Oggiono* gorgonzola, hazelnuts topped with parsley and lemond and orange zest

ALLERGENS: GLUTEN, DAIRY

THE BEAUTY OF THE GOOD

Cod, the pig of the sea

Country you go, cod you find! This is in fact a fish with multiple names and uses. The cheeks are fried in batter, the tongue is a delicacy, the boiled head is for the feast, the eggs dried or boiled in their pouch are eaten like bottarga, the liver cooked in sauce or preserved in its oil, the stuffed stomach is a delicacy in Japan, the skin dried (or fried or roasted) and then spread with butter replaces bread in Iceland. Here cod or stockfish is nicknamed land fish because it is the only fish always present on the tables, both in winter and in the mountains.

In short, nothing of the cod is thrown away!

PRIMI - FIRST COURSES

FONDENT LASAGNA | € 13 **VEGAN**

Phyllo dough lasagna with seasonal veggies ragù, spinach and rosemary chickpeas purée on a bed of dark vegetable broth

ALLERGENS: GLUTEN

BLACK CUTTLEFISH GNOCCHI | € 15

Homemade cuttlefish and potato gnocchi with squid ink sauce, anchovies fillets, turnip tops and lemon seasoned carrots

ALLERGENS: GLUTEN, SEAFOOD

ORANGE AND COFFEE RISOTTO | € 13 **GLUTEN FREE**

Carnaroli rice tossed with orange juice, on a bed of braised fennel and topped with citrus and coffee dust

ALLERGENS: DAIRY, SOY

BEETROOT PAPPARDELLE | € 14

Homemade beetroot pappardelle with slow cooked duck, spinach leaves and Castelmagno goat cheese fondue

ALLERGENS: DAIRY, GLUTEN, EGGS

SECONDI - SECOND COURSES

POLPETTONE 2.0 | € 15 **VEGAN GLUTEN FREE**

Rolled mashed potatoes with roasted veggies heart and vanilla cauliflower purée

SQUID INK COD | € 20

Pan fried cod, cooked with squid ink and served with crispy cabbage, taggiasche olives and milk-rice cream

ALLERGENS: SEAFOOD, DAIRY, GLUTEN

MARASCHINO DUCK | € 22

Low-temperature cooked and pan fried duck breast, sliced and served with a cannolo stuffed with duck-seasoned mascarpone, topped with Maraschino and black cherry roast juice

ALLERGENS: GLUTEN, DAIRY

GRILLED FASSONA SIRLOIN STEAK | € 20 **GLUTEN FREE**

Grilled local Fassona sirloin steak, sliced and served with rosemary potatoes, glazed leek and red wine jus

THE BEAUTY OF THE GOOD

La Fassona, healthy, beautiful and fashion!

Its name is Fassona, from the French *façon* and it is not only a toned and muscular cow: it is characterised from fine and elastic skin, light bone structure and very low quantities of subcutaneous fat. So not only is it beautiful, but it is also particularly convenient for producers who obtain high yields at slaughter, without waste and with quantities of lean cuts much higher than other breeds. But it's not enough for it to be healthy, beautiful and good ... It's also fashion because it is low in calories, lean and practically free of saturated fats!

RED PIZZAS TOMATOE BASE PIZZAS

FIOR DI LATTE | € 8 **VEGGIE**

BIO tomato sauce, fior di latte mozzarella and basil

ALLERGENS: GLUTEN, DAIRY

BUFALA | € 12 **VEGGIE**

Piennolo tomatoes base, bufala Campana DOP and basil

ALLERGENS: GLUTEN, DAIRY

BLACK CABBAGE AND EGG CREAM | € 12

BIO tomato sauce, black cabbage, florentine egg cream, local Castelmagno goat cheese and balsamic drops.

ALLERGENS: GLUTEN, DAIRY

YELLOW FIN TUNA AND TROPEA ONIONS | € 15

BIO tomato sauce, steam-cooked yellow fin tuna, stewed Tropea onions and origano

ALLERGENS: GLUTEN, SEAFOOD

CARDOON AND RICOTTA | € 14

BIO tomato sauce, DOP ricotta, Parmesan- gratinated cardoon and basil oil

ALLERGENS: GLUTEN, DAIRY