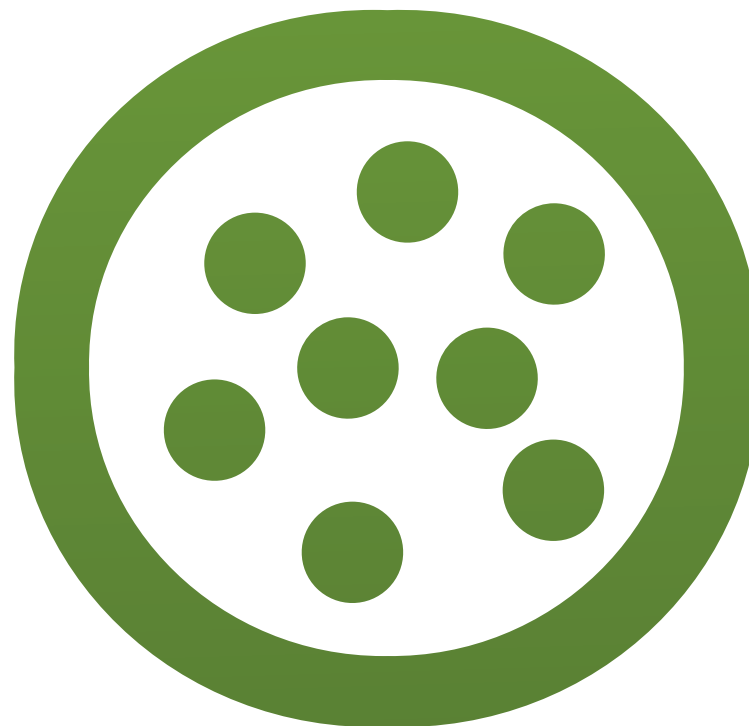




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CUCINA IN LIBERTÀ  
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LOCALE CONFISCATO ALLA CRIMINALITÀ ORGANIZZATA  
E RESTITUITO AI CITTADINI. DEDICATO ALLA BUONA CUCINA,  
ALL'INCLUSIONE SOCIALE E ALLA CULTURA

## STARTERS

### **SPRING** | €9 **VEGAN**

Songino salad, with asparagus heads wrapped in crunchy almond crust, sprouts, radish and strawberries with warm vegan brioche

**ALLERGENS: GLUTEN**

### **STUFFED ARTICHOKE** | €10 **GLUTEN FREE**

Thorny artichoke with onion jam heart, lemon potatoes with mint glaze and chickpeas maio

### **RED SNAPPER AND SEA** | €12 **GLUTEN FREE**

Red snapper tartare served on cold sea broth, with melon cubes, crunchy peas and lime zest

**ALLERGENS: SEAFOOD**

### **PROSCIUTTO BOARD** | €16

*(recommended to share between 2 people)*

Selection of local *Marco D'Oggiono* prosciutto, ham and smoked prosciutto served with rosemary focaccia, songino salad, shaved Parmesan and caramelised balsamic vinegar

**ALLERGENS: DAIRY, GLUTEN**

## DESSERTS

### **PINOCCHIO** | €6 **VEGAN**

Vegetable cream with rhubarb confit, pine gelly and caramelised pine nuts

**ALLERGENS: SOY, DRY FRUIT**

### **BASIL CREAM AND STRAWBERRIES** | €6

Basil flavoured mascarpone on a base of meringue and topped with lemon strawberries

**ALLERGENS: DAIRY, EGGS**

### **GOAT CHEESE SEMIFREDDO AND MELON** | €6

Cream and fresh goat cheese semifreddo with salted caramel, melon gel and topped with biscuit

**ALLERGENS: DAIRY, GLUTEN**

### **DEVIL'S CAKE, IT'S EVIL TO RESIST** | €7 **GLUTEN FREE**

Three layers of cocoa cake covered in chocolate ganache

**ALLERGENS: DAIRY, GLUTEN, EGGS**

### **THE BEAUTY OF THE GOOD**

*The aphrodisiac virtue of pine nut*

Already in ancient times, pine nut was considered a real delicacy. Even the Phrygians of central Anatolia already before 1000 BC. they had a particular veneration for the pine and its seeds they prepared an intoxicating fermented drink. Between myths and legends, pine nuts have always had a history since ancient times had a reputation as fertility enhancers, so much so the Romans attributed aphrodisiac powers to pine nuts. Ovid praised them in the *Ars amatoria* as one of the few foods capable of stimulating and inspire physical love.

## WHITE PIZZAS MOZZARELLA BASE PIZZAS

### HINTS OF SPRING | € 9 **VEGAN**

Focaccia with mint-flavored pea cream base, braised spring onion, sweet and sour rhubarb and potatoes

**ALLERGENS: GLUTEN**

### ASPARAGUS AND EGGS | € 12

Fior di latte, songino leaves, roasted asparagus, Parmesan sauce and marinated egg yolk flakes

**ALLERGENS: GLUTEN, DAIRY, EGGS**

### TALEGGIO, STRAWBERRIES AND ANCHOVIES | € 13

Fior di latte, taleggio cream, strawberries, Sicilian anchovies and pickled rhubarb

**ALLERGENS: GLUTEN, DAIRY, FISH**

### ARTICHOKES AND POTATOES | € 10

Focaccia, DOP ricotta, roasted artichokes, potatoes seasoned with oil, lemon and parsley and DOP Sardinian pecorino

**ALLERGENS: GLUTEN, DAIRY**

### SALAME PASTE AND SUCCULENTS | € 11

Fior di latte, salami paste, sautéed succulents and stewed red onion

**ALLERGENS: GLUTEN, DAIRY**

### THE BEAUTY OF THE GOOD

*Borroeuola: flavors of Brianza*

Typical of the Merate area, in old Brianza, *borroeuola* is a pasta of salami, which was eaten either raw as soon as it was made or cooked according to a traditional recipe. The elders of the town tell the story that as children they couldn't wait to eat it with a bit of bread.

## PRIMI - FIRST COURSES

### GREEN TAGLIOLINI AND STRAWBERRIES | € 12 **VEGAN**

Homemade spinach tagliolini, with succulents tossed with garlic, oil and chilli, served with strawberries and lemon

**ALLERGENS: GLUTEN**

### RHUBARB RISOTTO | € 13 **GLUTEN FREE**

Carnaroli rice tossed with rhubarb compote, peas and fresh goat cheese from local dairy farmer *Deviscio*

**ALLERGENS: DAIRY**

### MUSSELS, CHICKPEAS AND GOAT CHEESE

#### SPAGHETTI | € 14

Gragnano spaghetti with chickpeas cream, mussels and shaved Sardinian goat cheese

**ALLERGENS: GLUTEN, DAIRY, CRUSTACEANS**

### GNOCCHI WHIT BREAD AND SAUSAGE | € 13

Homemade semi-wholemeal bread gnocchi served in a tomato and beans sauce, topped with fresh local sausage

**ALLERGENS: GLUTEN, EGGS**

### THE BEAUTY OF THE GOOD

*A little miracle: Gragnano pasta*

Gragnano pasta is a little miracle that began 500 years ago, when the inhabitants discovered that they could exploit the particular microclimate of the town for drying pasta. In the 19th century the architecture of the town was redesigned so that the sunlight reached the macaroni at all hours put to dry on the walls outside the houses. The other peculiarity of this territory is the presence of the sources of the Lattari Mountains, which are also precious to operate the mills. A unique water flows from these mountains, low in limestone, which gives a specific flavor to the pasta

## SECONDI - SECOND COURSES

### **TORTA | € 15 VEGAN**

Vegetables pie made with vegan brisée pastry, potato cream, tumeric flavoured onion and served with mix veggies

ALLERGENS: GLUTEN

### **SQUID INK COD | € 18 GLUTEN FREE**

Roasted red snapper fillet, served in its broth with vegetables caponata and spring sprouts

ALLERGENS: SEAFOOD

### **SQUID PALETTE | € 17 GLUTEN FREE**

Pan-fried squid and mussels, served on a bed of potato cream, fresh seasonal vegetables and mixed sauces

ALLERGENS: SEAFOOD, SOY

### **BBQ BEEF | € 16 GLUTEN FREE**

Grilled steak from local butcher *Beccalli*, marinated with agrums, served with homemade BBQ sauce, with a side salad of songino, spring onion and radish

## RED PIZZAS TOMATOE BASE PIZZAS

### **FIOR DI LATTE | € 8 VEGGIE**

BIO tomato, fior di latte mozzarella and basil oil

ALLERGENS: GLUTEN, DAIRY

### **BUFALA | € 12 VEGGIE**

BIO tomato, buffalo mozzarella and basil oil

ALLERGENS: GLUTEN, DAIRY

### **TUNA AND ONION | € 12**

BIO tomato, steamed tuna, braised red onion and oregano

ALLERGENS: GLUTEN, FISH

### **CALAMARI AND PEAS | € 11**

BIO tomato, roasted squid, fresh *Deviscio* goat cheese, pea puree and chive oil

ALLERGENS: GLUTEN, DAIRY, SHELLFISH

### **PROSCIUTTO AND PROVOLA | € 12**

BIO tomato, charcoal prosciutto from *Marco d'Oggiono* local butcher, smoked provola and melon

ALLERGENS: GLUTEN, DAIRY