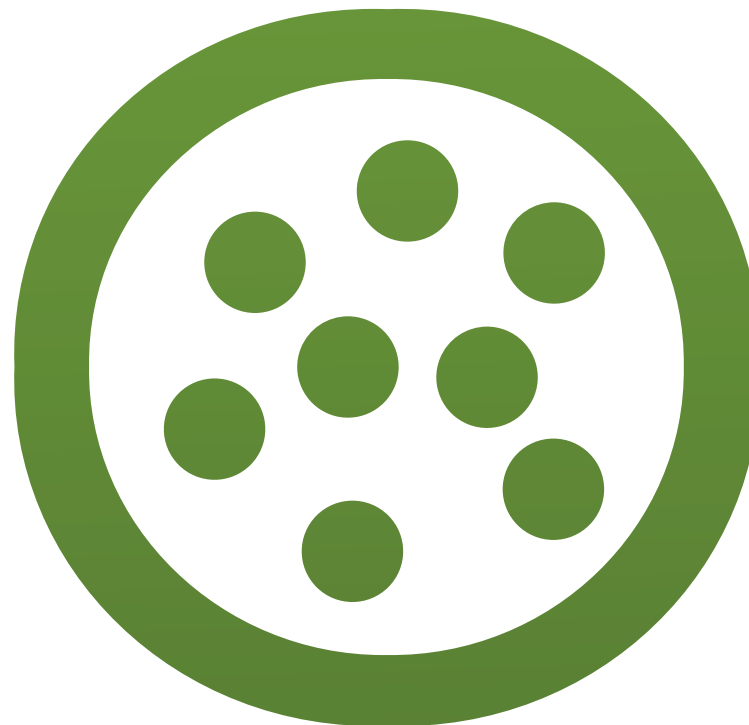




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FIORE
CUCINA IN LIBERTÀ
• LECCO •

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

STARTERS

SPRING | € 9 VEGAN

Songino salad, with balsamic and strawberry vinagrette, toasted almond, spring sprouts, radish and peas with warm vegan brioche

ALLERGENS: GLUTEN

ASPARAGUS ROLLS | € 10 VEGGIE

Asparagus and seasonal vegetables sautéed and blended with rice vinegar, wrapped in crunchy philo pasta accompanied with assorted mayonnaises

ALLERGENS: SOY, GLUTEN

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 FOOD 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, asparagus sweet and sour rhubarb and potatoes

ALLERGENS: GLUTEN

ASPARAGUS AND PROSCIUTTO | € 13

Fior di latte, songino leaves, roasted asparagus, local ham and honey marinated egg yolk flakes

ALLERGENS: GLUTEN, DAIRY, EGGS

TALEGGIO, STRAWBERRIES AND ANCHOVIES | € 12

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

ALLERGENS: GLUTEN, DAIRY, FISH

BREAD BEANS AND PECORINO | € 10

Focaccia, DOP ricotta, broad bean and basil pesto, potatoes seasoned with oil and lemon, parsley and flakes of Sardinian DOP 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

BREAD GNOCCHI AND LAMB SAUSAGE | € 13

Homemade semi-wholemeal bread gnocchi served with local lamb sausage, fresh peas, mint and ricotta cheese

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 PALETTE | € 18

Roasted calamari stuffed with mussel panzanella served on pea cream and accompanied with fresh vegetables, sprouts and assorted sauces

ALLERGENS: SHELLFISH, SOY, GLUTEN

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