Wellness Lunch

florèa Ristorante
— dove il Gusto incontra il Benessere —

Get started

Blue Cheese Pumpkin Cream with Aromatic Herb Croutons (1, 7)
€ 16

Grilled octopus with Parsley Oil and Rosemary Chestnuts
Grilled octopus tentacle flavored with parsley oil accompanied by chestnuts stewed with rosemary (1, 8, 14)
€ 16

Swordfish carpaccio with fennel cream and Sicilian oranges
Smoked swordfish accompanied with fennel cream and Sicilian pearled oranges and olive earth.
€ 18

The first courses

Market soup
Soup of the day with market products (7)
€ 12

Chef's Risotto
Carnaroli risotto creamed with market products *(for allergens ask the staff)*
€ 17

Fresh Spaghetti with Tomato
Fresh bronze-drawn spaghetti with tomato water, dehydrated and basil (1)
€ 16

Pumpkin Tortelli with Butter, Hazelnut and Sage Cream
Tortelli with high percentage of egg yolk, baked pumpkin, cottage cheese and nutmeg (1, 7,8)
€ 16

The second courses

Rabbit Romagna style with sweet and sour onions
Boneless rabbit cooked at low temperature and browned in the oven with sweet and sour meat and onion sauce with apple cider vinegar
€ 24

Roast beef with mushroom cream and meat sauce
Roast beef with cream of seasonal mushrooms and beef collagen extract (7,9,12)
€ 25

Grilled Sea Bass Fillet with Potato Cream
Sea bass fillet cooked on the skin side only to maintain hydration with Montese potato puree with extra virgin olive oil and elderflower and caper powder (4)
€ 24

Side dishes

Mixed vegetables	€ 8
Baked potatoes	€ 8
Seasonal salad	€ 7

Burgers

Milk bun with classic beef burger
Fassona burger with homemade milk bun, copper tomato, salad and turmeric mayonnaise (1, 3, 6, 7)
€ 20

Milk bun with beef burger and Mora Romagnola Pancetta Tightness Savigni
Fassona burger with homemade milk bun, crispy bacon tenuta Savigni, copper tomato, salad and turmeric mayonnaise (1, 3, 6, 7)
€ 20

Milk Bun with Legume Burger e Citrus Mayonnaise
Vegetable legume burger with turmeric mayonnaise, salad and copper tomato (1, 3, 6, 12)
€ 18

Salads

Autumn Salad with Roasted Cheese, Rosemary Walnuts and Polenta Chips
Mixed salad with crispy bacon, croutons and golden chèvre cheese (1, 7)
€ 15

Caesar Salad
Lettuce salad with grilled chicken breast, golden croutons, 24-month Parmigiano Reggiano flakes and Caesar sauce (1, 3, 4, 5, 7)
€ 15

Seafood salad
Seafood salad with octopus, shellfish, shrimp, accompanied by salted potatoes, tomatoes and black olives (2, 4, 9, 14)
€ 16

Desserts

Fruit Sorbet
€ 8

Sangiovese pears with Dulce de Leche (7)
€ 8

Baked cream with cocoa caramel decoction (1, 3, 7)
€ 8

Tiramisu (1, 3, 7)
€ 8

Tenerina with Macadamia Ice Cream (1, 3, 7)
€ 8

Fresh fruit
€ 8

In our kitchen, every dish comes to life in the moment.
We select **raw materials of the highest quality**, which we process and transform internally with care, respecting their authenticity and seasonality.
We do not anticipate what deserves to be prepared express: **Each course is created and cooked at the time of order**, to best preserve their aromas, textures and flavors. For this reason, some dishes may require a few minutes longer.
A wait that is part of our idea of cuisine: authentic, artisanal and made at the moment.

Allergen Legend: **(1)** Gluten; **(2)** Crustaceans; **(3)** Eggs and Derivatives; **(4)** Fish; **(5)** Peanuts and Derivatives; **(6)** Soy; **(7)** Milk and Dairy Products; **(8)** Nuts; **(9)** Celery; **(10)** Mustard; **(11)** Sesame; **(12)** Sulfur dioxide and sulphites; **(13)** Lupins; **(14)** Molluscs.
Please contact the staff for any need.

The Souls of Florèa

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Florèa was born from the meeting of different skills and sensibilities, united by a common vision: to build an authentic gastronomic experience and recognizable.

Chloe Facchini, Executive Chef, leads the project with a professional career gained in some of the European gastronomic capitals and in starred kitchens. Face of the program "It's always noon" on Rai 1, she has consolidated her culinary identity in Bologna, her hometown. The encounter with the Upper Reno Valley and Helvetia today represents a new stage in her journey.

Ludovico Gentile brings energy, technique and a strong identity linked to his Southern roots to the kitchen. Working on the fire is one of the hallmarks of his cuisine, made up of clear flavors and great attention to the raw material.

Davide Busatta, who graduated with honors from the Hotel Institute, represents the growth and continuity of the project. Determined and curious, he enthusiastically contributes to the development of the brigade.

Antonio Falco, completes the service with experience, professionalism, attention and care.

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HELVETIA
Hotel & Thermal SPA

florèa is waiting for you to discover a new expression of signature taste **Helvetia Thermal SPA.**

