

## FOOD TRACEABILITY SHEET

Our menus are based on products purchased from local quality small artisans who share our values of environmental sustainability and animal welfare.

Many of our partners are certified organic and are members of the Slow Food Oltrepoetico community. These artisans, often keepers of ancient indigenous varieties, help the preservation of the biodiversity, the traditional agricultural practices and the food culture of our land.

We treat these food raw materials with the utmost respect and care, to give you an experience to remember!

Flours | Molino Bruciamonti, Versa Valley

\*Bread | Panificio artigianale, Versa Valley

Carnaroli rice | Azienda agricola Massino, Lomellina

\**Salumi* | Azienda agricola Ciochi, Versa Valley

Meats | Azienda agricola Casarini, Versa Valley

\*Goat's milk cheese | Azienda agricola Il Boscasso, Versa Valley

Cow's milk cheese | Caseificio Valtidone, Tidone Valley

\*Voghera yellow onion De.C.O. | Orti Sociali, Voghera

\*Sweet red onion | Cascina Sabbione, Robecco Pavese

\*Legumes | Azienda agricola La Radisa, Staffora Valley (organic)

\*Potatoes | Azienda agricola Terre Villane, Tidone Valley (organic)

\*Berrettina di Lungavilla pumpkin De.C.O. | Azienda agricola Lodigiani, Lungavilla (organic)

\*Saffron and mustard | Azienda agricola La Radisa, Staffora Valley (organic)

Truffles | Maini, Staffora Valley

Chocolate | Pura Delizia, Borgo Priolo

\*Honey | Cascina Sabbione, Robecco Pavese

*Pasta* | Homemade (by hand)

Desserts | Homemade

Jams | Homemade

Seasonal fruits and vegetables | From our organic garden

\*Product of the Slow Food Oltrepoetico community for the preservation of the biodiversity.

Our organic garden is maintained by the disabled people of the Stradella day-care centre



AGRITURISMO

*Calice dei Cherubini*