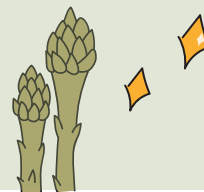
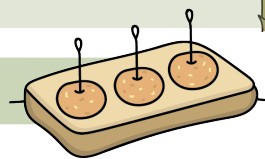


LUNCH AND DINNER MENU



our savory snacks



Nonno Andrea's board

13,00

the cured meats and cheeses we use come from local producers
Pork Loin from the Montello Hills, blue cheese, local coppa,
Mezzano cheese, our Giardiniera (pickled vegetables),
Nonno Andrea's grilled white asparagus in oil,
Peppered Pancetta, and ricotta with our fig sweet compote,
walnuts

the board is served with bread and rosemary crackers

Nonno Andrea's cheese board

15,00

fine selection of alpine farm cheeses
with our fig sweet compote
our onion and red wine Chutney
walnuts

croquettes

prepared by us and baked in the oven

- ♥ VEGAN Potatoes and aromatic herbs with our Radicchio Rosso di Treviso IGP spread 1 piece 2,00
- ♥ RICOTTA, wild herbs and almonds with Nonno Andrea's fennel and sicilian Orange cream. 1 piece 2,00
- ♥ PROSCIUTTO with lime labna 1 piece 2,00

Nonno Andrea
azienda agricola biodiversa











KEY ALLERGENS:

sulfur dioxide, peanuts, nuts, gluten, milk, fish, soy, sesame, celery, mustard, egg

ALL DISHES ON THE MENU ARE PREPARED IN A SINGLE KITCHEN, SO WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS-CONTAMINATION WITH ALLERGENS

*Some products, in certain seasons, may be frozen or deep-frozen either in-house or externally










∴ vegetables from the garden

- ♥ ASPARAGUS, lamb's lettuce, Nonno Andrea's white asparagus cream, strawberries, and sesame   9,00
- ♥ AGRETTI (monk's beard) with lemon confit tomatoes and taggiasca Olives 6,00
- ♥ SLOW COOKED BRAISED LEEK, pumpkin crumble with Nonno Andrea's Jerusalem artichoke and tarragon cream    7,00
- ♥ GRILLED WHITE ASPARAGUS, arugula and pistachio pesto    12,00






- ♥ POTATO SALAD with spring onion, chives, and parsley 5,00

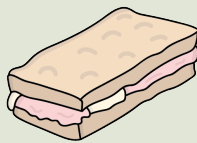
∴ grains


- ♥ EGG TAGLIATELLE (fresh pasta made by us) with asparagus, peas, and stravecchio cheese.    13,00
- ♥ FUSILLO with zucchini and smoked ricotta   12,00
- ♥ RAVIOLO filled with ricotta and wild herbs, thyme and lemon butter    11,00
- ♥ FRESH PEA SOUP with mint infusion and robiola cheese  12,00


KIDS MENU

Schiacciata bread stuffed with charred cooked ham and Mezzano cheese

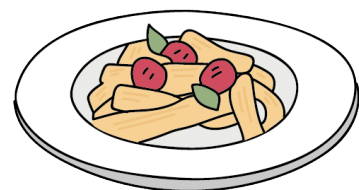
  accompanied with our red Ketchup  1 pezzo 5,50



Short pasta with tomato sauce or with extra virgin olive oil  6,00

Veneto D.O.P. prosciutto and mozzarella (from local farms)  9,00

BREAD
+
1,50



KEY ALLERGENS:



sulfur dioxide



peanuts



nuts



gluten



milk



fish



soy



sesame



celery



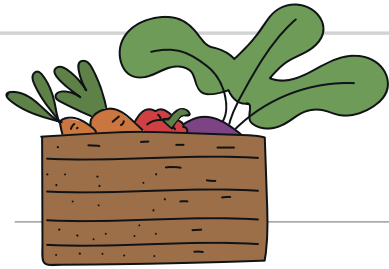
mustard



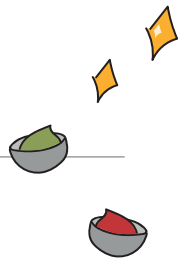
egg











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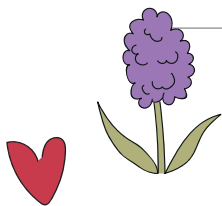
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our fresh garden plates



- ♥ LOVE BURGER (vegan)  
quinoa and beetroot burger with fermented purple cabbage
and wholemeal bread with sesame  
accompanied by vegan turmeric and tomato sauce    13,00
- ♥ GRILLED BONELESS RIBEYE With slow cooked braised leek,
pumpkin crumble with Nonno Andrea's Jerusalem artichoke
and tarragon cream.    21,00
- ♥ CHICKEN THIGH AND BREAST cooked at low temperature,
agretti (monk's beard) with lemon confit tomatoes and
taggiasca olives 16,00



✧ BOWL NATURA



The changing seasons continuously offer new, **fresh, and flavorful ingredients**,
providing an opportunity **to eat and live in harmony with nature.**



We present this in our **BOWLS:**

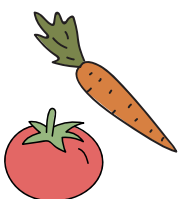
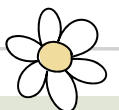
a balance of vegetables, seeds, proteins, and carbohydrates, each with its own delicate dressing

PRIMAVERA BOWL

Asparagus, peas, yellow cherry tomatoes, purple carrots, slow-cooked turkey, farro (spelt) ,
labneh, and black pepper 12,00

NOCCIOLA BOWL

Baby spinach, lamb's lettuce, cucumbers, cherry tomatoes, green beans, quinoa, red apple,
beetroot-marinated egg , Piedmont hazelnuts , balsamic vinegar dressing,
and black pepper 12,00



SALAD BOWL

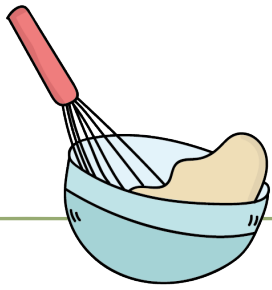
mixed greens, carrots, cabbage, and tomato 6,00

KEY ALLERGENS:

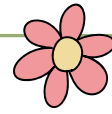



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∴ Nonno Andrea's desserts

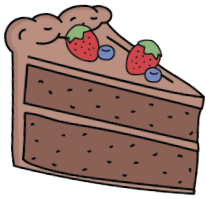


Fresh strawberries with yogurt cream, lemon zest and maldon salt  6,00

Fresh strawberries with yogurt and red berries granola    7,00

Lisa's cheesecake with berry coulis      4,50

Sacher cake with Nonno Andrea's orange sweet compote     4,50



Fluffy VEGAN cake with chocolate cream and berries   5,00

Coffee Cake      3,50

Fluffy ricotta cake with strawberries    4,50




Strawberry and white chocolate brownie     3,50



Fresh strawberry cream tart    4,50



Our creamy treats

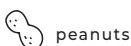


♥ Mascarpone jar, with coffee and chocolate    4,00

♥ Lemon cream jar with berry coulis   4,00

♥ Jar with rice pudding, cinnamon, red wine pears, topped with spelt-hazelnut crumble      4,00

KEY ALLERGENS:



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