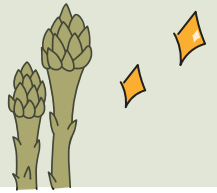
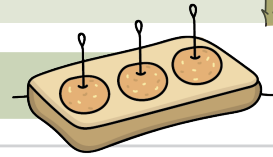





LUNCH AND DINNER MENU







our savory snacks



Beef tartare 11,00

Beef tartare, egg yolk, radishes, our aubergine, Taggiasca olives and almonds cream, and dill 






Nonno Andrea's board 14,00

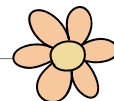
the cured meats and cheeses we use come from local producers
Pork Loin from the Montello Hills, blue cheese  , local coppa,
Mezzano cheese   our Giardiniera (pickled vegetables),
Peppered Pancetta, and ricotta  with our fig sweet compote,
walnuts 

the board is served with bread   



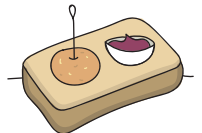
Nonno Andrea's cheese board 15,00








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 Nonno Andrea's Radicchio Rosso Tardivo cream 1 piece 2,00
- ♥ ZUCCHINI, ricotta, and mint   with Nonno Andrea's fennel and Sicilian orange spread 1 piece 2,00
- ♥ PROSCIUTTO    with lime labna  1 piece 2,00












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

- ♥ BORLOTTI BEAN HUMMUS with sesame and vegetable crudité  8,00 VEGAN
- ♥ BAKED EGGPLANT with bread miso, soy, sesame, and chimichurri sauce VEGAN    7,00
- ♥ BURRATA, grilled peach, tomato crumble, and mint-basil oil    10,00
- ♥ CAVALLINO TOMATO, melon, walnuts, mozzarella (from local farms), and basil   9,00







- ♥ BAKED JACKET POTATO with bacon, chives, and sour cream  7,00

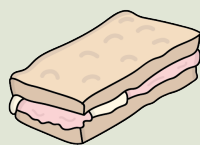
∴ grains


- ♥ NONNO ANDREA'S COLD PASTA
Fusilli (organic durum wheat semolina pasta) with tomatoes, mozzarella bites (from local farms), mixed vegetables (aubergine, bell peppers, zucchini, carrots), walnuts, basil and pine nut pesto.    11,00
- ♥ EGG TAGLIATELLE (fresh pasta made by us) tomato sauce, stracciatella, and basil oil    11,00
- ♥ RAVIOLO filled with mozzarella and eggplant, Mediterranean sauce, Taggiasca Olives, and cherry tomatoes    13,00
- ♥ GNOCCHI (homemade in our farm Kitchen) with Mediterranean sauce, Taggiasca olives, and Nonno Andrea's lemon-marinated cherry tomatoes in oil    12,00


KIDS MENU

Schiacciata bread stuffed with charred cooked ham and Mezzano cheese

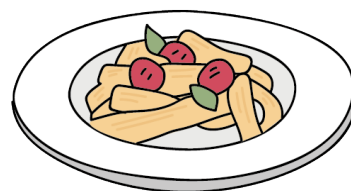
   served with our red ketchup  1 pezzo 5,50



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

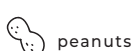
BREAD
+
1,50



KEY ALLERGENS:



sulfur dioxide



peanuts



nuts



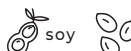
gluten



milk



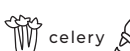
fish



soy



sesame



celery



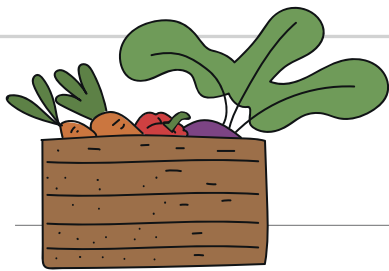
mustard



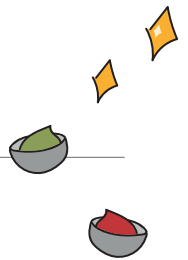
egg

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our fresh garden plates

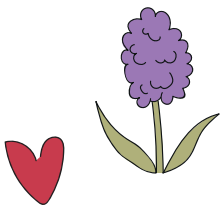


♥ SUNSET BURGER (vegan)

Quinoa and tomato burger, coleslaw salad 🌾🥜, whole wheat sesame bun 🌾🥚, and basil mayo 🥜, served with our green Ketchup 🥬 14,00

♥ SLOW COOKED CHICKEN THIGH with baked jacket potato with bacon, chives, and sour cream 🥛 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:**

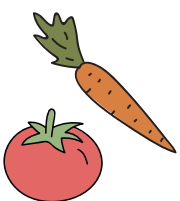
a balance of vegetables, seeds, proteins, and carbohydrates, each with its own delicate dressing

GIRASOLE BOWL

Luisa radicchio, tomatoes, cucumbers, grilled peaches, cheese 🥛, spelt 🌾, toasted cashews 🥜, carrot hummus 🥜, lemon and pink pepper dressing 12,00

ESTATE BOWL

Lamb's lettuce, arugula, zucchini, beetroot, soy omelette 🥚🥜, brown rice, melon, sunflower seeds, and balsamic glaze 🥚 12,00



SALAD BOWL

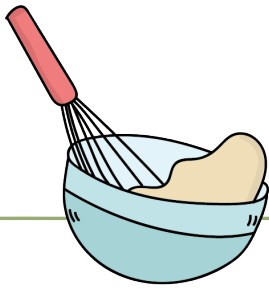
mixed greens, carrots, cabbage, and tomato 7,00

KEY ALLERGENS:

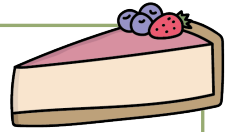
🥚 sulfur dioxide 🥚 peanuts 🥜 nuts 🌾 gluten 🥛 milk 🐟 fish 🥚 soy 🥚 sesame 🥬 celery 🥛 mustard 🥚 egg































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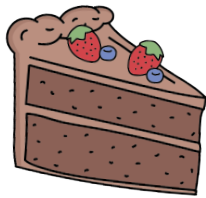
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Nonno Andrea's desserts








- ♥ Coconut plumcake coated with milk chocolate    4,00
- ♥ Lisa's cheesecake with berry coulis      4,50
- ♥ Almond and walnut cake   3,50
- ♥ Sacher cake with Nonno Andrea's orange sweet compote
    4,50
 - ♥ Fluffy VEGAN cake with chocolate cream and berries   5,00
 - ♥ Cream tart with peaches, blackberries, and blueberries    4,50
 - ♥ Peach and Amaretto tart     5,00
- ♥ Strawberry and white chocolate brownie     3,50
- ♥ Melon cup with basil and Maldon salt 6,00
- ♥ Plums with yogurt, Nonno Andrea granola, pistachios, and sweet plum compote by Nonno Andrea    7,00



Our creamy treats



- ♥ Mascarpone jar, with coffee and chocolate
   4,00
- ♥ Creamy lemon dessert jar with berry sauce   5,00

KEY ALLERGENS:



sulfur dioxide



peanuts



nuts



gluten



milk



fish



soy



sesame



celery



mustard



egg

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