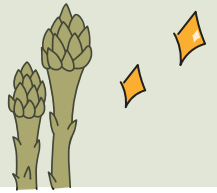
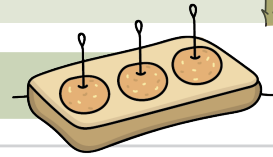




LUNCH AND DINNER MENU







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   



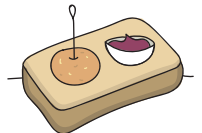
Nonno Andrea's cheese board 15,00








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

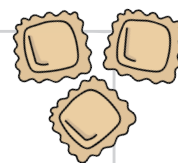
- ♥ BRAISED RUNNER BEANS with Nonno Andrea's tomato and bell pepper sauce and Taggiasca Olives VEGAN 7,00
- ♥ MARINATED ZUCCHINI, Nonno Andrea's beetroot and seed cracker, Nonno Andrea's zucchini and Sicilian caper cream, pine nuts VEGAN 6,00
- ♥ BURRATA, grilled peach, tomato crumble, and mint-basil oil 10,00
- ♥ GRILLED TOMATO, labneh, paprika and pistachio breadcrumbs



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

∴ grains

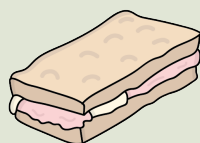
- ♥ EGG TAGLIATELLE (fresh pasta made by us) tomato sauce, stracciatella, and basil oil 11,00
- ♥ FUSILLI with zucchini and its blossoms, smoked ricotta 12,00
- ♥ RAVIOLO filled with mozzarella and eggplant, Mediterranean sauce, Taggiasca Olives, and cherry tomatoes 13,00
- ♥ MELON AND PEACH GAZPACHO with lemongrass and thyme 11,00



KIDS MENU

Schiacciata bread stuffed with charred cooked ham and Mezzano cheese

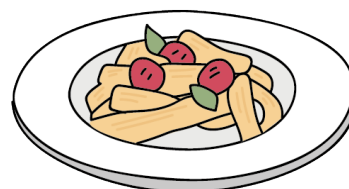
served with our red ketchup 1 pezzo 5,50



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

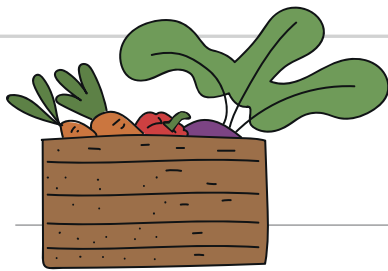


KEY ALLERGENS:



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our fresh garden plates

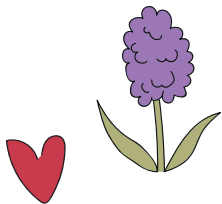


♥ SUNSET BURGER (vegan)

Quinoa and tomato burger, coleslaw salad 🌿🥥, whole wheat sesame bun 🌿🥥, and basil mayo 🥥, served with our green Ketchup 🥥 14,00

♥ SLOW COOKED CHICKEN BREAST AND THIG 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:**

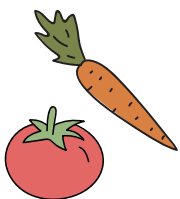
a balance of vegetables, seeds, proteins, and carbohydrates, each with its own delicate dressing

AVOCADO BOWL

Purple cabbage, tomatoes, dill, avocado, blueberries, goji berries, edamame 🥥, spiced caciotta cheese 🥛, couscous 🌿, dill dressing 🥥 and black pepper 13,00

ESTATE BOWL

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



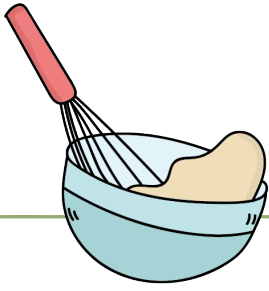
SALAD BOWL

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

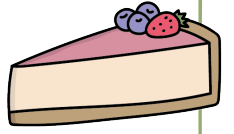
KEY ALLERGENS: 🥚 sulfur dioxide 🥚 peanuts 🥚 nuts 🌿 gluten 🥛 milk 🐟 fish 🥚 soy 🥚 sesame 🌿 celery 🥚 mustard 🥚 egg

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

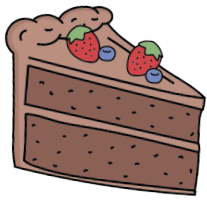
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∴ Nonno Andrea's desserts



- ♥ Cherries and peaches with yogurt, Nonno Andrea's red berry granola, and chia seeds 🌾🥛🥜 7,00
- ♥ 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
- ♥ Mascarpone and blueberry tart with hazelnut crumble 🌾🥚🍓🥜 4,50

Our creamy treats



- ♥ Mascarpone jar, with coffee and chocolate 🥛🥚🍓 4,00
- ♥ Mini basil panna cotta Jar with soft caramel, lemon white chocolate, and Maldon salt 🥛🥜 5,00

KEY ALLERGENS:

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

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