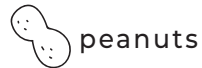


KEY ALLERGENS:



sulfur dioxide



peanuts



nuts



gluten



milk



fish



soya



sesame



celery



mustard



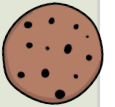
egg








ALL DISHES ON THE MENU ARE PREPARED
IN A SINGLE KITCHEN, SO WE CANNOT GUARANTEE
THAT THERE ARE NO ALLERGEN CROSS-CONTAMINATION.
PLEASE LET OUR STAFF KNOW IF YOU HAVE
ANY FOOD INTOLLERANCES OR ALLERGIES.

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

our cookies

All our cookies are prepared and baked in our farm kitchen with fresh, high-quality ingredients



- ♥ Lime and coconut  1,50
- ♥ Pumpkin and chocolate chips  1,50
- ♥ Corn with almond and seeds  1,50
- ♥ Chocolate  1,50
- ♥ Chamomile and walnut VEGAN  1,50
- ♥ Whole grain spelt  0,90
- ♥ Corn cookie trio  1,50



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

Nonno Andrea's sweets

pastries and baked goods prepared with simple ingredients*









Nonno Andrea's Chiocciola    :
plain 1,40 filled 1,90



Our croissant   
plain 1,40 filled 1,90









- filled with your choice of :












- ♥ Vanilla custard  
- ♥ Our sweet Apricot, lemon thyme and chamomile compote
- ♥ Our sweet Peach compote
- ♥ Our sweet Pear and vanilla compote
- ♥ Our Hazelnut and cocoa spread   
- ♥ Our Pistachio spread   



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

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

farm made gelato

- ♥ Lemon VEGAN
- ♥ Dark chocolate VEGAN
- ♥ Hazelnut  
- ♥ Creamy milk 
- ♥ Pistachio  



small cup
and biodegradable spoon
2,50



big cup
and biodegradable spoon
3,50

Cuore Fondente ice cream

This ice cream is made in our farm kitchen using high quality ingredients.

In some stages of its preparation, we involve young adults with Autism from the Oltre il Labirinto ETS Foundation in Treviso. This project is designed to include them and engage them, respecting their own pace.



KEY ALLERGENS:  sulfur dioxide  peanuts  nuts  gluten  milk  fish  soy  sesame  celery  mustard  egg

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

Our savory snacks

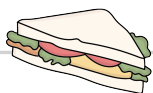


Nonno Andrea's board 14,00

the cured meats and cheeses we use come from local producers

Pork Loin from the Montello Hills, blue cheese  
 local coppa, mezzano cheese  ,
 and our giardiniera (pickled vegetables),
 Peppered Pancetta, and ricotta  with our fig sweet compote,
 walnuts 










the board is served with bread



tramezzinetti 1,30

we use our home made vegan mayonnaise*

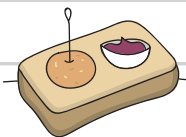










- ♥ With bell peppers, Taggiasca Olives, and Nonno Andrea's zucchini and chickpea hummus  
- ♥ With Nonno Andrea's eggplant caponata, pistachio pesto, sun-dried tomato, and mozzarella (from local farmers)   
- ♥ With cooked ham, primo sale cheese, and Nonno Andrea's artichoke, almond, and caper spread    



croquettes 2,00

prepared by us and baked in the oven*




























- ♥ VEGAN Potatoes and aromatic herbs  with Nonno Andrea's Radicchio Rosso Tardivo spread
- ♥ ZUCCHINI, ricotta, and mint    with Nonno Andrea's fennel and Sicilian orange spread
- ♥ Prosciutto    with lime labna 

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

- ♥ Melon cup with basil and Maldon salt 6,00
- ♥ Cherries and peaches with yogurt, Nonno Andrea's red berry granola, and chia seeds    7,00
- ♥ Chocolate brownie   with yogurt cream  and Nonno Andrea's raspberry sweet compote 4,50
- ♥ Strawberry and white chocolate brownie     3,50
- ♥ Sacher with Nonno Andrea's orange sweet compote     4,50
- ♥ Lisa's cheesecake with berry coulis     4,50
- ♥ Almond and walnut cake   3,50
- ♥ Lemon Sofficissima with lemon cream   4,50
- ♥ Fluffy VEGAN cake with chocolate cream and berries   5,00
- ♥ VEGAN shortcrust bar with raspberries  1,90

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



our schiacciate

prepared with type 1 flour and natural leaven*

VEGETARIAN with tomato sauce, eggplants, roasted cherry tomatoes, ricotta, basil, and oregano



1 piece 6,00



CLASSIC with tomato sauce, mozzarella, grana cheese, and Oregano

1 piece 5,50

PRATO with Prosciutto crudo Veneto D.O.P., our sweet fig sweet compote, walnuts, and blue cheese

1 piece 7,00

RUSTICA FIORITA with zucchini, stracchino cheese, zucchini flowers, anchovies, and mint Oil

1 piece 6,00

VEGAN with zucchini, pepper, eggplants, carrots, basil pesto, and pine nuts

1 piece 6,00

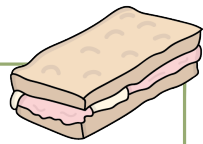
KEY ALLERGENS: sulfur dioxide, peanuts, nuts, gluten, milk, fish, soy, sesame, celery, mustard, egg

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

our filled schiacciate

prepared with type 1 flour and natural leaven*



With charred cooked ham and Mezzano cheese accompanied with our red Ketchup

1 piece 5,50



ADD NONNO ANDREA KETCHUP 1,00



prepared with lots of vegetable choose from:

orange

delicate
PUMPKIN
FENNEL
LEEK

red

classic
TOMATO
FENNEL
CELERY

green

spicy
GREEN TOMATO
FENNEL
CELERY

purple

fruity
RADICCHIO
PRUNE
FENNEL



SUNSET BURGER (vegan) 14,00

Quinoa and tomato burger, coleslaw salad, whole wheat sesame bun, and basil mayo, accompanied with our green Ketchup



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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KEY ALLERGENS:



sulfur dioxide



peanuts



nuts



gluten



milk



fish



soya



sesame



celery



mustard



egg

ALL DISHES ON THE MENU ARE PREPARED
IN A SINGLE KITCHEN, SO WE CANNOT GUARANTEE
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PLEASE LET OUR STAFF KNOW IF YOU HAVE
ANY FOOD INTOLLERANCES OR ALLERGIES.

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

Nonno Andrea's sweets



Cakes, baked goods, cookies, creamy treats, ice creams...
Everything is lovingly prepared and baked fresh in our agriturismo, our farm kitchen.
We use eggs, milk, and butter from local farms, along with other simple, natural ingredients carefully selected by us.

pastries and baked goods

prepared with simple ingredients*



Nonno Andrea's Chiocciola



plain 1,40 filled 1,90

Our croissant



plain 1,40 filled 1,90



- filled with your choice of :

- ♥ Vanilla custard
- ♥ Our sweet Apricot, lemon thyme and chamomile compote
- ♥ Our sweet Peach compote
- ♥ Our sweet Pear and vanilla compote
- ♥ Our sweet Blackberry and strawberry compote
- ♥ Our Hazelnut and cocoa spread
- ♥ Our Pistachio spread

- ♥ Coconut plumcake coated with milk chocolate 4,00
- ♥ Cream tart with peaches, blackberries, and blueberries 4,50
- ♥ Peach and Amaretto tart 5,00
- ♥ Yogurt mousse with passion fruit and white chocolate crunch 5,50

LEGENDA ALLERGENI: anidride solforosa arachidi frutta a guscio glutine latte pesce soia sesamo sedano senape uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

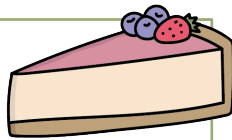
*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente

LEGENDA ALLERGENI: anidride solforosa arachidi frutta a guscio glutine latte pesce soia sesamo sedano senape uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI


*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente

♥ Chocolate brownie  with yogurt cream  and Nonno Andrea's raspberry sweet compote 4,50



♥ Strawberry and white chocolate brownie  3,50

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

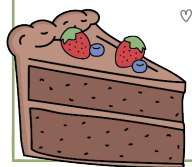
♥ Lisa's cheesecake with berry coulis  4,50


♥ Almond and walnut cake  3,50

♥ Lemon Sofficissima with lemon cream  4,50

♥ Fluffy VEGAN cake with chocolate cream and berries  5,00


♥ VEGAN shortcrust bar with raspberries  1,90



♥ Vegan tart with Nonno Andrea's apricot compote  4,50

Our creamy treats

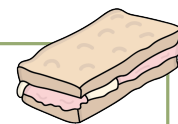




♥ Mascarpone jar, with coffee and chocolate  4,00

♥ Creamy lemon dessert Jar with berry sauce  5,00

Our filled schiacciate

prepared with type 1 flour and natural leaven*



With charred cooked ham and Mezzano cheese  accompanied with our red Ketchup 

1 piece 5,50



ADD NONNO ANDREA KETCHUP 1,00



prepared with lots of vegetable
choose from:

Orange

delicate
PUMPKIN
FENNEL
LEEK

red 


classic
TOMATO
FENNEL
CELERY





green 

spicy
GREEN TOMATO
FENNEL
CELERY

purple  

fruity
RADICCHIO
PRUNE
FENNEL

♥ Borlotti bean hummus with sesame and raw vegetable cruditàs (vegan)  8,00

♥ SUNSET BURGER (vegan) 14,00
Quinoa and tomato burger, coleslaw salad ,
whole wheat sesame bun ,
and basil mayo ,
accompanied with our green Ketchup 



LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

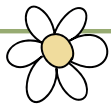
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LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

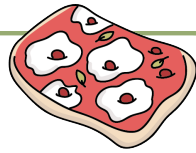
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*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente



Our schiacciate

prepared with type 1 flour and natural leaven*



VEGETARIAN

with tomato sauce,
eggplants, roasted cherry tomatoes,
ricotta, basil, and oregano

1 piece 6,00



CLASSIC with tomato sauce,
mozzarella, grana cheese, and oregano

1 piece 5,50

PRATO with Prosciutto crudo Veneto D.O.P.,
our sweet fig sweet compote, walnuts, and
blue cheese

1 piece 7,00



RUSTICA FIORITA with zucchini, stracchino
cheese, zucchini flowers, anchovies, and mint
oil 1 piece 6,00

our cookies



♥ Lime and coconut 1,50

♥ Pumpkin and chocolate chips 1,50

♥ Corn with almond and seeds 1,50

♥ Chocolate 1,50



♥ Chamomile and walnut VEGAN 1,50

♥ Whole grain spelt 0,90

♥ Corn cookie trio 1,50

♥ Raisins and pine nuts VEGAN 1,50



Fresh fruit and yogurt

♥ Melon cup with basil and Maldon salt 6,00

♥ Plums with yogurt, our granola, pistachios, and our
sweet plum compote 7,00



LEGENDA ALLERGENI: anidride solforosa arachidi frutta a guscio glutine latte pesce soia sesamo sedano senape uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente

LEGENDA ALLERGENI: anidride solforosa arachidi frutta a guscio glutine latte pesce soia sesamo sedano senape uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

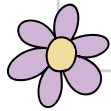
*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente





Nonno Andrea's farm made gelato

Our farm made gelato is born right here,
in Nonno Andrea's agricucina.

We prepare it with fruit picked from our own
fields, milk from local farms, and other simple,
natural ingredients.

Just one taste, and you'll feel like you're among
the rows of crops, under a summer sunset!



- ♥ Lemon VEGAN
- ♥ Dark chocolate VEGAN
- ♥ Hazelnut 
- ♥ Creamy milk 
- ♥ Pistachio 
- ♥ Melon from our fields
- ♥ Blackberry from our hedgerows
- ♥ Yogurt from local farms 



small cup
and biodegradable spoon
2,50



big cup
and biodegradable spoon
3,50









Our savory snacks

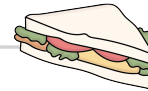


Nonno Andrea's board 14,00

the cured meats and cheeses we use come
from local producers

Pork Loin from the Montello Hills, blue cheese  
local coppa, mezzano cheese  ,
and our giardiniera (pickled vegetables),
Peppered Pancetta, and ricotta  with our fig sweet compote,
walnuts 








the board is served with bread



tramezzinetti 1,30

we use our home made vegan mayonnaise*

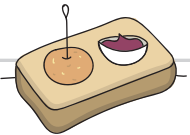










- ♥ With bell peppers, Taggiasca olives, and Nonno Andrea's zucchini
and chickpea hummus  
- ♥ With Nonno Andrea's eggplant caponata, pistachio pesto,
sun-dried tomato, and mozzarella (from local farmers)   
- ♥ With cooked ham, lemon ricotta and arugula, with Nonno
Andrea's asparagus spread  



croquettes 2,00

prepared by us and baked in the oven*



- ♥ VEGAN Potatoes and aromatic herbs  with Nonno Andrea's
Radicchio Rosso Tardivo spread
- ♥ ZUCCHINI, ricotta, and mint    with Nonno Andrea's fennel
and Sicilian Orange spread
- ♥ Prosciutto    with lime labna 

LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

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LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente

Nonno Andrea's sweets



Cakes, baked goods, cookies, creamy treats, ice creams...
Everything is lovingly prepared and baked fresh in our agriturismo, our farm kitchen.
We use eggs, milk, and butter from local farms, along with other simple, natural ingredients carefully selected by us.

pastries and baked goods

prepared with simple ingredients*



Nonno Andrea's Chiocciola



plain 1,40 filled 1,90









Our croissant
















plain 1,40 filled 1,90



- filled with your choice of :

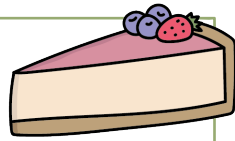
- ♥ Vanilla custard  
- ♥ Our sweet Apricot, lemon thyme and chamomile compote
- ♥ Our sweet Peach compote
- ♥ Our sweet Pear and vanilla compote
- ♥ Our sweet Blackberry and strawberry compote
- ♥ Our Hazelnut and cocoa spread   
- ♥ Our Pistachio spread   


























- ♥ Coconut plumcake coated with milk chocolate     4,00
- ♥ Cream tart with peaches, blackberries, and blueberries    4,50
- ♥ Peach and Amaretto tart     5,00
- ♥ Yogurt mousse with passion fruit and white chocolate crunch   5,50

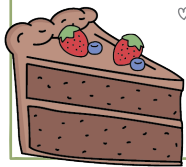
LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente









- ♥ Chocolate brownie    with yogurt cream  and Nonno Andrea's raspberry sweet compote 4,50
- ♥ Strawberry and white chocolate brownie     3,50
- ♥ Sacher with Nonno Andrea's orange sweet compote      4,50
- ♥ Lisa's cheesecake with berry coulis     4,50
- ♥ Almond and walnut cake   3,50
- ♥ Lemon Sofficissima with lemon cream   4,50
- ♥ Fluffy VEGAN cake with chocolate cream and berries   5,00
- ♥ VEGAN shortcrust bar with raspberries  1,90
- ♥ Vegan tart with Nonno Andrea's apricot compote  4,50



Our creamy treats



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



LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI


*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente

our cookies





♥ Lime and coconut    1,50


♥ Pumpkin and chocolate chips   1,50

♥ Corn with almond and seeds     1,50

♥ Chocolate     1,50

♥ Chamomile and walnut VEGAN   1,50

♥ Whole grain spelt    0,90

♥ Corn cookie trio  1,50

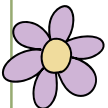
♥ Raisins and pine nuts VEGAN 1,50



Fresh fruit and yogurt

♥ Melon cup with basil and Maldon salt 6,00

♥ Plums with yogurt, our granola, pistachios, and our sweet plum compote    7,00



LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

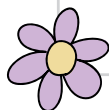
*alcuni prodotti, in alcune stagioni, possono essere congelati o surgelati internamente o esternamente





Nonno Andrea's farm made gelato

Our farm made gelato is born right here,
in Nonno Andrea's agricucina.

We prepare it with fruit picked from our own
fields, milk from local farms, and other simple,
natural ingredients.

Just one taste, and you'll feel like you're among
the rows of crops, under a summer sunset!



- ♥ Lemon VEGAN
- ♥ Dark chocolate VEGAN
- ♥ Hazelnut 
- ♥ Creamy milk 
- ♥ Pistachio 
- ♥ Melon from our fields
- ♥ Blackberry from our hedgerows
- ♥ Yogurt from local farms 



small cup
and biodegradable spoon
2,50



big cup
and biodegradable spoon
3,50



LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI







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our savory snacks

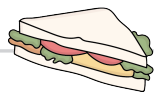


Nonno Andrea's board 14,00

the cured meats and cheeses we use come from local producers

Pork Loin from the Montello Hills, blue cheese  
local coppa, mezzano cheese  ,
and our giardiniera (pickled vegetables),
Peppered Pancetta, and ricotta  with our fig sweet compote,
walnuts 








the board is served with bread



tramezzinetti 1,30

we use our home made vegan mayonnaise*

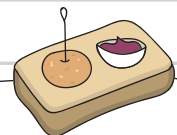










- ♥ With bell peppers, Taggiasca olives, and Nonno Andrea's zucchini and chickpea hummus  
- ♥ With Nonno Andrea's eggplant caponata, pistachio pesto, sun-dried tomato, and mozzarella (from local farmers)   
- ♥ With cooked ham, lemon ricotta and arugula, with Nonno Andrea's asparagus spread  



croquettes 2,00

prepared by us and baked in the oven*



- ♥ VEGAN Potatoes and aromatic herbs  with Nonno Andrea's Radicchio Rosso Tardivo spread
- ♥ ZUCCHINI, ricotta, and mint    with Nonno Andrea's fennel and Sicilian Orange spread
- ♥ Prosciutto    with lime labna 

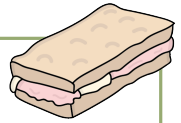
LEGENDA ALLERGENI:  anidride solforosa  arachidi  frutta a guscio  glutine  latte  pesce  soia  sesamo  sedano  senape  uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

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our filled schiacciate

prepared with type 1 flour and natural leaven*



With charred cooked ham and Mezzano cheese 🌿 🍷 🥚
accompanied with our red Ketchup 🍷

1 piece 5,50



ADD NONNO ANDREA KETCHUP 1,00



prepared with lots of vegetable
choose from:

orange

delicate
PUMPKIN
FENNEL
LEEK

red 🍷

classic
TOMATO
FENNEL
CELERY

green 🍷

spicy
GREEN TOMATO
FENNEL
CELERY

purple 🍷 🍷

fruity
RADICCHIO
PRUNE
FENNEL



♥ Borlotti bean hummus with sesame
and raw vegetable cruditàs (vegan) 🍷 🍷 8,00

♥ SUNSET BURGER (vegan) 14,00
Quinoa and tomato burger, coleslaw salad 🍷 🍷,
whole wheat sesame bun 🌿 🍷,
and basil mayo 🍷,
accompanied with our green Ketchup 🍷



LEGENDA ALLERGENI: 🍷 anidride solforosa 🍷 arachidi 🍷 frutta a guscio 🌿 glutine 🍷 latte 🐟 pesce 🍷 soia 🍷 sesamo 🍷 sedano 🍷 senape 🍷 uova

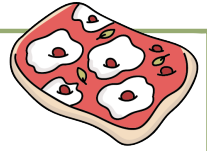
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Our schiacciate

prepared with type 1 flour and natural leaven*



VEGETARIAN

with tomato sauce,
eggplants, roasted cherry tomatoes,
ricotta, basil, and oregano



1 piece

6,00



CLASSIC with tomato sauce,
mozzarella, grana cheese, and oregano



1 piece

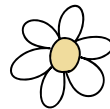
5,50

PRATO with Prosciutto crudo Veneto D.O.P.,
our sweet fig sweet compote, walnuts, and
blue cheese



1 piece

7,00



RUSTICA FIORITA with zucchini, stracchino
cheese, zucchini flowers, anchovies, and mint
oil



1 piece

6,00

LEGENDA ALLERGENI: anidride solforosa arachidi frutta a guscio glutine latte pesce soia sesamo sedano senape uova

TUTTE LE PIETANZE DEL MENU' LE PREPARIAMO IN UN'UNICA CUCINA PERCIO' NON POSSIAMO GARANTIRE CHE NON CI SIANO CONTAMINAZIONI DI ALLERGENI

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