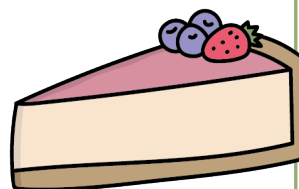
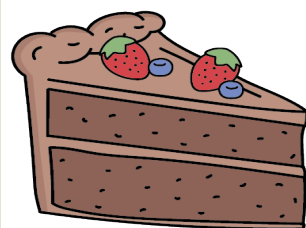


NONNO ANDREA'S DESSERTS

PASTRIES AND BAKED GOODS

- ♥ RICOTTA CAKE with figs and walnuts 5,00
- ♥ APPLE CRUMBLE 4,50
- ♥ LISA'S CHEESECAKE with berry coulis 4,50
- ♥ ALMOND AND WALNUT CAKE 3,50
- ♥ COCONUT POUND CAKE covered in milk chocolate 4,00
- ♥ CHOCOLATE AND PEANUT BUTTER BROWNIE 4,00
- ♥ SACHER CAKE 4,50
with Nonno Andrea's orange compote
- ♥ FLUFFY VEGAN CHOCOLATE CAKE 5,00
with chocolate cream and berries
- ♥ PLUM and CINNAMON TART 5,50



OUR CREAMY TREATS

- ♥ MASCARPONE JAR, with coffee and chocolate 4,00
- ♥ BLACK TEA PANNA COTTA 5,00
with maracuja sauce and coconut crunch



FRESH FRUIT

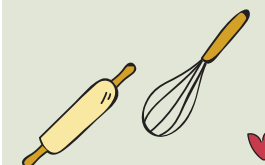
- ♥ WATERMELON CUP with basil and Maldon salt 6,00



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



LUNCH AND DINNER MENU

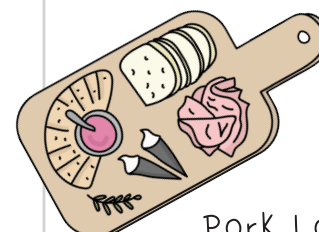


OUR SAVORY BITES



BEEF TARTARE 12,00

Beef tartare with egg yolk, radishes, and Nonno Andrea's eggplant, Taggiasca olive, and almond cream, finished with fresh dill

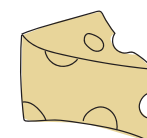


NONNO ANDREA'S BOARDS

the cured meats and cheeses we use come from local producers

♥ CHARCUTERIE and CHEESE BOARD 15,00

Pork Loin from the Montello Hills, blue cheese , local coppa, Mezzano cheese , our Giardiniera (pickled vegetables), peppered Pancetta, ricotta with Nonno Andrea's quince and pink pepper chutney, walnuts



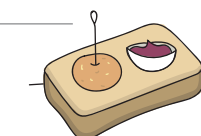
♥ CHEESE BOARD 16,00

fine selection of alpine farm cheeses , with our quince and pink pepper chutney, our onion and red wine chutney , and walnuts

the boards are served with bread

CROQUETTES 2,00 / 1 piece

prepared by us and baked in the oven



- ♥ PROSCIUTTO served with lime labna
- ♥ EGGPLANT with Nonno Andrea's bell pepper and aromatic herb cream
- ♥ POTATO and aromatic herbs served with Nonno Andrea's Radicchio Rosso Tardivo cream **VEGAN**



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VEGETABLES FROM THE GARDEN

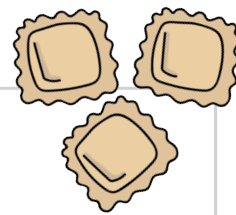
- ♥ **BEETROOT and CHICKPEA HUMMUS** 8,00
with sesame and vegetable cruditès 🌱 VEGAN
- ♥ **SMALL PEPPERS** 7,00
with sesame, herbs, and Nonno Andrea's purple Ketchup 🌱🌱🌱 VEGAN
- ♥ **BURRATA** 10,00
with figs, thyme crumble and balsamic vinegar dressing 🌱🌱🌱
- ♥ **TOMATOES** 9,00
with melon, walnuts, mozzarella (from local farms), and basil 🌱🌱🌱



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

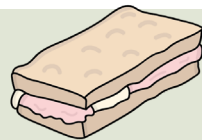
GRAINS & MORE

- ♥ **FUSILLI** 12,00
(Organic durum wheat pasta) with eggplant cream, smoked ricotta (from local farms), confit cherry tomatoes, and toasted almonds 🌱🌱🌱
- ♥ **EGG TAGLIATELLE** (Our farm-made fresh pasta) 15,00
with porcini mushrooms and lemon 🌱🌱🌱
- ♥ **GNOCCHI** (Homemade in Our Farm Kitchen) 13,00
with Mediterranean sauce, Taggiasca olives, and Nonno Andrea's lemon-marinated cherry tomatoes in oil 🌱🌱🌱
- ♥ **SOUP** 11,00
with zucchini, mint, and robiola cheese (from local farms) 🌱



KIDS MENU

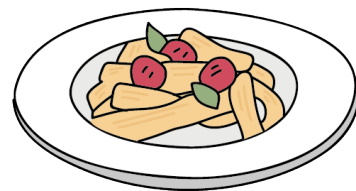
SCHIACCIATA BREAD 5,50
stuffed with charred cooked ham and Mezzano cheese 🌱🌱🌱
Served with our red Ketchup 🌱



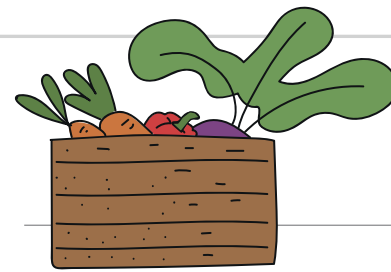
SHORT PASTA 🌱 6,00
with tomato sauce OR with extra virgin Olive oil

PROSCIUTTO VENETO D.O.P 10,00
and burrata (from local farms) 🌱

BREAD
+
1,50
🌱🌱🌱



KEY ALLERGENS: 🌱 sulfur dioxide 🌱 peanuts 🌱 nuts 🌱 gluten 🌱 milk 🐟 fish 🌱 soy 🌱 sesame 🌱 celery 🌱 mustard 🌱 egg
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FARMHOUSE PLATES



- ♥ **SUNSET BURGER** VEGAN 14,00
Quinoa and tomato burger, coleslaw salad 🌱🌱, whole wheat sesame bun 🌱🌱, and basil mayo 🌱, served with our green Ketchup 🌱
- ♥ **ROAST BEEF** (from local farms) 16,00
with fresh cherry tomatoes, arugula, Grana cheese (from local farms), and balsamic vinegar 🌱🌱🌱

BOWL NATURA



The changing seasons continuously bring **fresh, flavorful ingredients**, giving us the chance to eat and **live in harmony with nature**.
We showcase this in our BOWLS:

a balanced mix of vegetables, seeds, proteins, and grains, each dressed with its own delicate sauce.

RADICI BOWL 12,00

Lusia radicchio, mushrooms, radishes, white and pink grapes, millet 🌱, turkey (from local farms), Nonno Andrea beetroot and chickpea hummus 🌱, toasted pistachios 🌱, and pistachio dressing 🌱

QUERCIA BOWL 12,00

White cabbage and lollo lettuce, curried chickpeas, quinoa, grilled zucchini, tomatoes, celery 🌱, pine nuts, and Nonno Andrea bell pepper and aromatic herb cream 🌱



SALAD BOWL 7,00

mixed greens, carrot, cabbage, and tomato

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