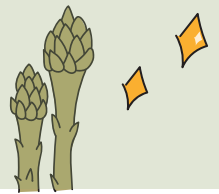
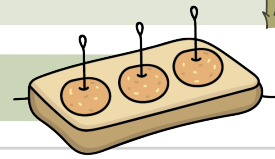


LUNCH AND DINNER MENU



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 Nonno Andrea's quince and pink pepper chutney, walnuts 

the board is served with bread   



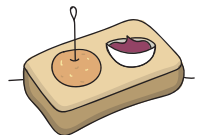
Nonno Andrea's cheese board 15,00









fine selection of alpine farm cheeses   
with our quince and pink pepper chutney
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


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

- ♥ 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, figs, thyme crumble and balsamic vinegar dressing    10,00
- ♥ TOMATOES, melon, walnuts, mozzarella (from local farms), and basil    9,00






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

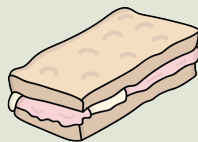
∴ grains


- ♥ 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) with porcini mushrooms and parsley and lemon sauce    14,00
- ♥ ZUCCHINI AND MINT SOUP with robiola cheese (from local farms)  11,00
- ♥ 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

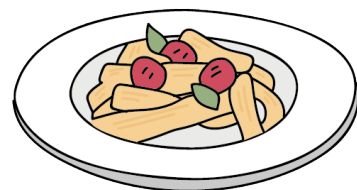
  served with our red ketchup  1 pezzo 5,50



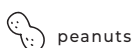
Short pasta with tomato sauce or with extra virgin olive oil  6,00

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

BREAD
+
1,50

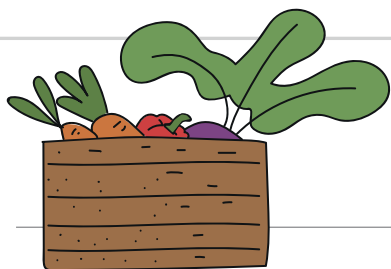


KEY ALLERGENS:



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our fresh garden plates

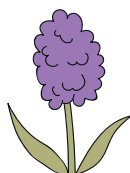


♥ SUNSET BURGER (vegan)

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:**

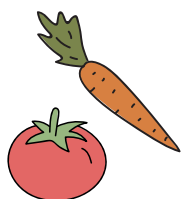
a balance of vegetables, seeds, proteins, and carbohydrates, each with its own delicate dressing

GIRASOLE BOWL

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

QUERCIA BOWL

White cabbage and lollo lettuce, curried chickpeas, quinoa, grilled zucchini, tomatoes, celery 🥬, pine nuts, pepper cream and Nonno Andrea aromatic herbs 🥬 12,00



SALAD BOWL

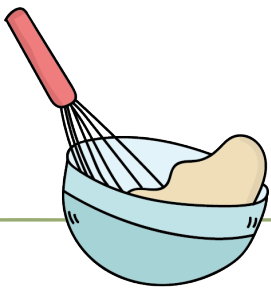
mixed greens, carrots, cabbage, and tomato 7,00

KEY ALLERGENS:

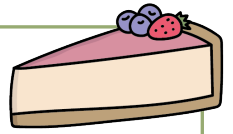
🥛 sulfur dioxide 🥥 peanuts 🥥 nuts 🌾 gluten 🥛 milk 🐟 fish 🥥 soy 🥥 sesame 🥬 celery 🥥 mustard 🥚 egg

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∴ Nonno Andrea's desserts



- ♥ Coconut plumcake coated with milk chocolate 🌾 L 🥥 🥚 4,00
- ♥ Lisa's cheesecake with berry coulis 🌾 L 🥚 🥥 🍓 4,50
- ♥ Almond and walnut cake 🥚 🍓 3,50
- ♥ Sacher cake with Nonno Andrea's orange compote
L 🥚 🥥 🍓 4,50
 - ♥ Fluffy VEGAN cake with chocolate cream and berries 🌾 🥥 5,00
 - ♥ Cream tart with peaches, blackberries, and blueberries L 🌾 🥚 4,50
 - ♥ Apple crumble 🌾 🥚 L 🍓 4,50
- ♥ Chocolate and peanut butter brownie 🥚 🌾 🥚 🥥 4,00
- ♥ Watermelon cup with basil and Maldon 6,00
- ♥ Plums with yogurt, Nonno Andrea granola, pistachios, and plum compote by Nonno Andrea 🌾 🍓 L 7,00



Our creamy treats



- ♥ Mascarpone jar, with coffee and chocolate
L 🥚 🥥 4,00
- ♥ Black tea panna cotta, maracuja sauce and coconut crunchy 🌾 L 5,00

KEY ALLERGENS:

As₂ sulfur dioxide 🥚 peanuts 🍓 nuts 🌾 gluten L milk 🐟 fish 🥚 soy 🥚 sesame 🌿 celery 🥚 mustard 🥚 egg

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