























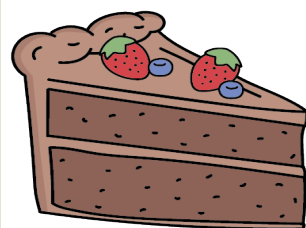








## NONNO ANDREA'S DESSERTS

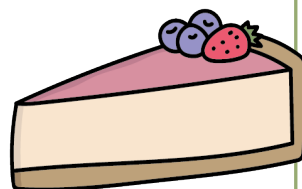
### PASTRIES AND BAKED GOODS

- ♥ 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 and YOGURT 6,00

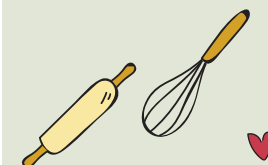
- ♥ YOGURT BOWL with Nonno Andrea granola, pistachios, fresh plums, and Nonno Andrea concord grape compote   



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

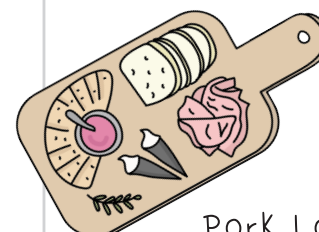


### OUR SAVORY BITES



### BEEF TARTARE 12,00







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

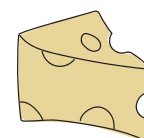


### NONNO ANDREA'S BOARDS






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 



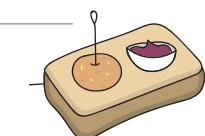
#### ♥ CHEESE BOARD 16,00

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**



Nonno Andrea  
azienda agricola biodiversa












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## VEGETABLES FROM THE GARDEN

- ♥ **BEETROOT and CHICKPEA HUMMUS** 8,00  
with sesame and vegetable crudité  **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

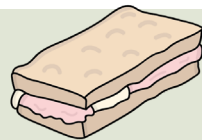
- ♥ **FUSILLI** 12,00  
(Organic durum wheat pasta) with eggplant cream, smoked ricotta (from local farms), confit cherry tomatoes, and toasted almonds   
- ♥ **EGG TAGLIATELLE** (Our farm-made fresh pasta) 15,00  
with porcini and chantarelle mushrooms, and lemon  
- ♥ **GNOCCHI** (Homemade in Our Farm 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

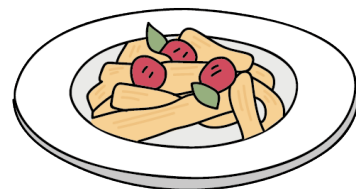
**RUSTICA** 5,50  
schacciata bread stuffed with charred cooked ham and Mezzano cheese    
Served with our red Ketchup  

**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) 



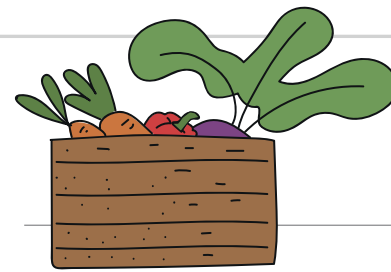
BREAD  
+  
1,50  
 



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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

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