



## NONNO ANDREA'S DESSERTS

### PASTRIES AND BAKED GOODS

♥ APPLE CRUMBLE     4,50

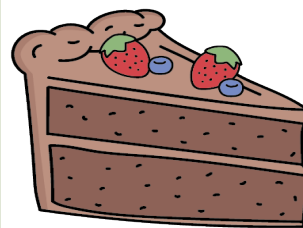
♥ LISA'S CHEESECAKE with berry coulis      4,50

♥ PUMPKIN CHEESECAKE with caramel      5,50



♥ PUMPKIN MUFFIN with chocolate chips     4,50

♥ ALMOND AND WALNUT CAKE   4,00

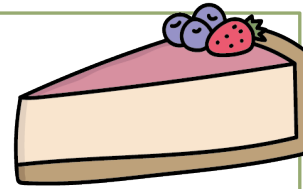
♥ CHOCOLATE AND PEANUT BUTTER BROWNIE      4,50






♥ SACHER CAKE 4,50  
with Nonno Andrea's orange compote    

♥ FLUFFY VEGAN CHOCOLATE CAKE 5,00  
with chocolate cream and berries  

♥ PUMPKIN CUSTARD TART    5,50



### OUR CREAMY TREATS

♥ MASCARPONE JAR, with coffee and chocolate    4,00

♥ NOCCIOLOSO with hazelnut cream, salted caramel, walnuts, and caramelized hazelnuts   5,00



### FRESH FRUIT and YOGURT 6,00

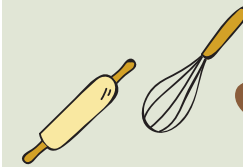
♥ YOGURT BOWL with Nonno Andrea granola, pistachios, fresh plums, and Nonno Andrea concord grape compote   



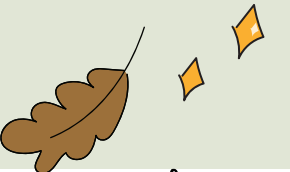
KEY ALLERGENS:  sulfur dioxide  peanuts  nuts  gluten  milk  fish  soy  sesame  celery  mustard  egg

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

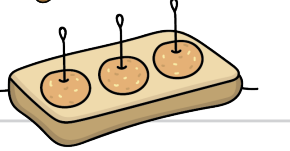
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## LUNCH AND DINNER MENU

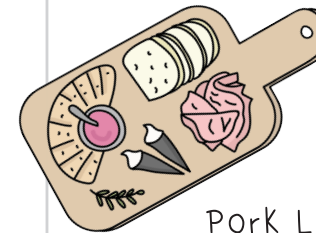


### OUR SAVORY BITES



### BEEF TARTARE 12,00







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

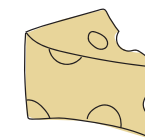


### NONNO ANDREA'S BOARDS





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  , Nonno Andrea's Sweet and Sour Pumpkin, 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   



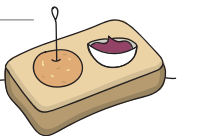
### CROQUETTES 2,00/1 piece

prepared by us and baked in the oven

♥ PUMPKIN and mushrooms  served with Nonno Andrea's Radicchio Rosso Tardivo cream VEGAN

♥ EGGPLANT   with Nonno Andrea's bell pepper and aromatic herb cream 

♥ PROSCIUTTO    served with lime labna 











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## VEGETABLES FROM THE GARDEN

- ♥ **BEETROOT and CHICKPEA HUMMUS** 8,00  
with sesame and vegetable crudité  **VEGAN**
- ♥ **CAULIFLOWER** 8,00  
with Nonno Andrea yellow datterino tomato and bell pepper sauce, miso-soy dressing, and paprika-crusted panko   **VEGAN**
- ♥ **BEET CARPACCIO** 7,00  
with pear, hazelnuts, robiola cheese, and fresh dill  
- ♥ **GRATINATED MUSHROOMS** 9,00  
with Fontina cheese (from local farms), yogurt sauce, sprouts, and basil   









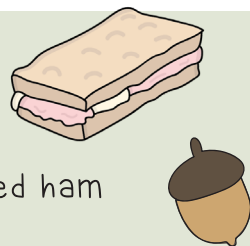
- ♥ **BAKED JACKET POTATO** 7,00  
with bacon, chives, and sour cream 

## GRAINS & MORE

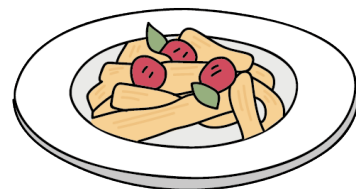
- ♥ **FUSILLI** 12,00  
(Organic durum wheat pasta) with eggplant cream, smoked ricotta (from local farms), confit cherry tomatoes, toasted almonds, and mint-infused oil   
- ♥ **EGG TAGLIATELLE** (Our farm-made fresh pasta) 15,00  
with porcini and chantarelle mushrooms, and lemon 
- ♥ **RAVIOLI** (Homemade in our Farm Kitchen) 13,00  
filled with sausage and friarielli (broccoli rabe), served with pumpkin cream, hazelnuts, fondue, and nutmeg      
- ♥ **SOUP** 11,00  
with zucchini, mint, and robiola cheese (from local farms) 

## KIDS MENU

- RUSTICA** 5,50  
schiacciata 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) 



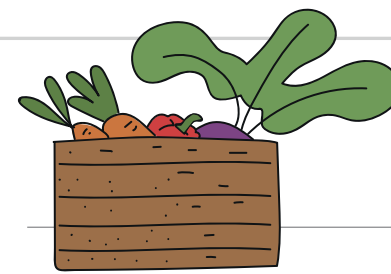
BREAD  
+  
1,50  
 



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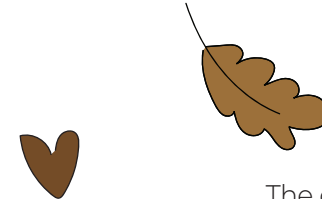
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## FARMHOUSE PLATES



- ♥ **ZUCCA BURGER\*** **VEGAN** 14,00   
Pumpkin and potato burger , mushroom, purple cabbage, pumpkin bread   
served with Nonno Andrea purple 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.

### RACCOLTO BOWL 12,00

Lollo lettuce, glazed carrots, purple cabbage, cauliflower, Taggiasca Olives, Nonno Andrea sweet and sour marinated pumpkin, roasted pumpkin cream with tomato and olive , pear, barley , Japanese-style eggs  , and pumpkin seeds

### 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 



### SALAD BOWL 7,00

Iceberg lettuce with carrots, cabbage, and julienned raw turnip

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