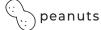
KEY ALLERGENS:























ALL DISHES ON THE MENU ARE PREPARED IN A SINGLE KITCHEN, SO WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN CROSS-CONTAMINATION. PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES.

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

⊕ gulfur ⊕ peanuts ⊕ nuts ♥gluten □ milk ⊕ fish ♂ soy ⊕ sesame ∰ celery 戶 mustard √ egg oducts, in certain seasons, may be frozen or deep-frozen either in-house or externall

Nonno Andrea's sweets

Cakes, baked goods, cookies, creamy treats, ice cream... Everything is lovingly prepared and baked fresh in our agricucina, 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 #AB plain 1,40 filled 1,90



filled with your choice of:

- vanilla custard (1) (9)
- Our Concord Grape compote
- Our Pear and Vanilla compote
- our Hazelnut and Cocoa spread 🥞 🗓 🧳
- v Our Pistachio spread 💖 🗓 🧳
- Our Zuccoso Pumpkin spread □
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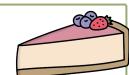


▼ TART with Nonno Andrea's apricot compote # 4,50



♥ APPLE CRUMBLE ♥ ② 🗓 🧐 4,50





♥ PUMPKIN CHEESECAKE with caramel 5,50



□ ALMOND AND WALNUT CAKE

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PUMPKIN MUFFIN with chocolate chips \$ 6 \$ 9 4,50

CHOCOLATE AND PEANUT BUTTER BROWNIE 4,50

○ CHOCOLATE BROWNIE ♥ ② with yogurt cream
 ○ and Nonno Andrea's Concord Grape compote 4,50



♥ SACHER with Nonno Andrea's orange compote △ 🍪 💣 💝 4,50



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

OUR CREAMY TREATS



▼ MASCARPONE JAR, with coffee, and chocolate 4,00



OUR STUFFED SCHIACCIATAS

prepared with type I flour and natural leaven*



RUSTICA 1 piece 5,50

With charred cooked ham and Mezzano cheese ♥ △ ⊚ accompanied by our red Ketchup 🕷 🛌

AGRICOLA 1 piece 6,00



♥ ADD A NONNO ANDREA KETCHUP 1,00

preparated with lots of vegetables choose from:

ORANGE delicate PUMPKIN FENNEL

I FFK

RED W classic TOMATO

FENNEL

CFLFRY

GREEN W

SPICY

GREEN TOMATO

FENNEL

CFLERY

PURPLE Truity

RADICCHIO
PLUM

FFNNFI



♥ PUMPKIN HUMMUS (Nonno Andrea) VEGAN 8,00 with sesame seeds and raw vegetable cruditès 80

▼ ZUCCA BURGER VEGAN 14,00

Pumpkin and potato burger ♥ , mushroom, purple cabbage, pumpkin bread ♥ №

Served with Nonno Andrea purple Ketchup ♥ №

♥ BAO BUN # 12,00
With coleslaw , pulled pork, Nonno Andrea's purple
Radicchio Ketchup , and sesame seeds





OUR SCHIACCIATAS

prepared with type I flour and natural leaver



CLASSIC 1 piece 5,50

topped with tomato sauce, mozzarella, grana cheese, and oregano $\mbox{100}\,\mbox{10}$



VEGAN 1 pezzo 6,00

With cashew cream, toasted cashews, red pesto, marinated carrots, and leeks VEGAN



VEGETARIAN 1 piece 6,00

Pumpkin cream with Nonno Andrea sweet and sour marinated pumpkin, balsamic vinegar, : toasted hazelnuts, and Morlacco cheese



PRATO 1 piece 7,00

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

OUR COOKIES





- PUMPKIN and CHOCOLATE CHIPS ₱ ₺ 1,50
- ♥ CORN with ALMONDS and SEEDS ♥ 🗓 🕟 💖 1,50
- ∨ CHOCOLATE ♥ □ ⑤ ø 1,50



- ♥ WHOLE GRAIN SPELT ♥₺ 🐼 0,90
- CORN COOKIE TRIO 5 1,50



- ♥ RAISINS AND PINE NUTS VEGAN 1,50
- ♥ SHORTCRUST BAR with RASPBERRIES VEGAN # 1,90







FRESH FRUIT and YOGURT



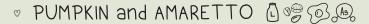
♥ YOGURT BOWL 6,00
with Nonno Andrea granola, pistachios, fresh plums,
and Nonno Andrea concord grape compote □ ♥♥♥

Nonno Andrea's FARM MADE GELATO

Our farm-made gelato is created right here in Nonno Andrea's agricucina.

We make it with fruit from our own fields, milk from local farms, and other simple, natural ingredients. Just one taste, and you'll feel as if you're walking among the rows of our crops under a summer sunset!

choose your flavor:





- DARK CHOCOLATE VEGAN
- ▼ HAZELNUT ⑤ ♥
- CREAMY MILK (□)
- ♥ PISTACHIO 🗓 🧐



- STRAWBERRY from the field
- ♥ BLACKBERRY from our hedgerows





and biodegradable spoon

sulfur peanuts nuts gluten Think fish soy sesame celery mustard seg

OUR SAVORY SELECTION

BUFFALO MOZZARELLA FLOWER (15,00

FOR TWO PEOPLE

Served with Nonno Andrea's pear, raisin, and onion chutney, , and whole wheat crostini # 20

NONNO ANDREA'S BOARD 15,00

the cured meats and cheeses we use come from local producers Pork Loin from the Montello Hills, blue cheese [] local coppa, mezzano cheese 🖒 🔊

Nonno Andrea sweet and sour pumpkin, Peppered Pancetta, and ricotta (with Nonno Andrea's quince and pink pepper chutney and walnuts

the board is served with bread



TRAMEZZINETTI 1,30

we use our home made vegan mayonnaise*



- v PUMPKIN, olives, and Nonno Andrea eggplant and almond cream # 09
- ♥ ASPARAGUS cream by Nonno Andrea and arugula frittata #00
- v PROSCIUTTO (from local farms), mozzarella, and Nonno Andrea zucchini and chickpea hummus \$ 1000 \$

CROQUETTES 2.00

prepared by us and baked in the oven*



- ♥ BLACK KALE and hazelnuts ♥♠♠ served with Nonno Andrea's bell pepper and aromatic herb cream
- ▽ PROSCIUTTO ♥ □ ♥ with lime labna □



