

NONNO ANDREA'S DESSERTS

PASTRIES AND BAKED GOODS

♥ APPLE CRUMBLE     4,50

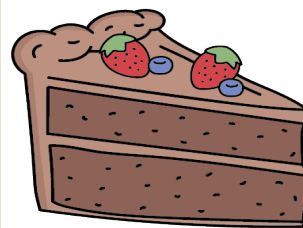
♥ LISA'S CHEESECAKE with berry coulis      4,50

♥ PUMPKIN CHEESECAKE with caramel      5,50

♥ PUMPKIN MUFFIN with chocolate chips      4,50

♥ ALMOND AND WALNUT CAKE   4,00

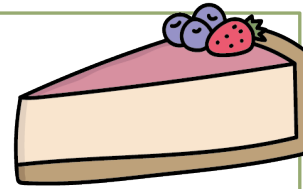
♥ CHOCOLATE AND PEANUT BUTTER BROWNIE      4,50



♥ 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

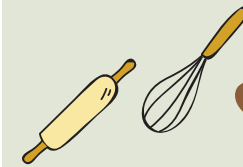
♥ YOGURT BOWL with Nonno Andrea granola, pistachios, fresh plums, and Nonno Andrea concord grape compote   



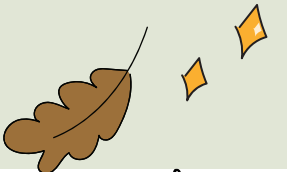
KEY ALLERGENS:  sulfur dioxide  peanuts  nuts  gluten  milk  fish  soy  sesame  celery  mustard  egg

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

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



LUNCH AND DINNER MENU

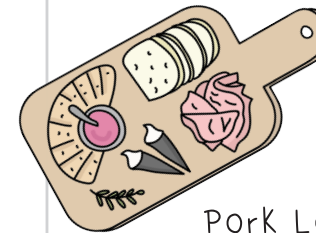


OUR SAVORY BITES



BUFFALO MOZZARELLA FLOWER  15,00 **FOR TWO PEOPLE**

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

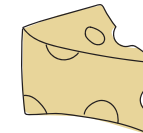


NONNO ANDREA'S BOARDS

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 Nonno Andrea's quince and pink pepper chutney,
and Nonno Andrea's 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**

♥ BLACK KALE and hazelnuts    served with Nonno Andrea's bell pepper and aromatic herb cream 

♥ PROSCIUTTO    served with lime labna 



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VEGETABLES FROM THE GARDEN

- ♥ **PUMPKIN HUMMUS** (Nonno Andrea) 8,00
with sesame seeds and vegetable crudité  **VEGAN**
- ♥ **COLORFUL CAULIFLOWER** 8,00
with Nonno Andrea yellow datterino tomato and bell pepper sauce, miso-soy dressing, paprika-crust panko, and sprouts    **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    



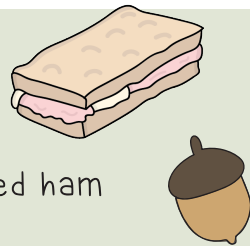
- ♥ **MASHED POTATOES**  7,00
with pancetta chips, chives, and paprika oil

GRAINS & MORE

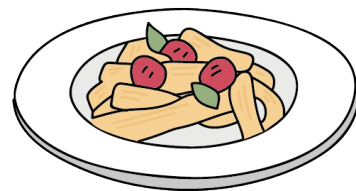
- ♥ **CALAMARATA** (Organic durum wheat pasta) 12,00 **VEGAN**
with cauliflower cream, cauliflower florets, crispy spring onion, black Kale, and nutmeg 
- ♥ **POTATO GNOCCHI** (Homemade in our Farm Kitchen) 14,00
with seasonal mushrooms, and lemon    
- ♥ **RAVIOLI** (Homemade in our Farm Kitchen) 13,00
filled with sausage and friarielli (broccoli rabe), served with pumpkin cream, hazelnuts, fondue, and nutmeg      
- ♥ **PUMPKIN SOUP** 11,00 **VEGAN**
with black Kale chips, dried pumpkin, and pumpkin seeds

KIDS MENU

- RUSTICA** 5,50
schiciata 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) 



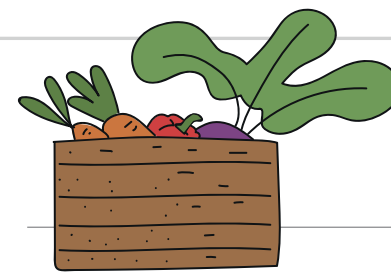
BREAD
+
1,50
 



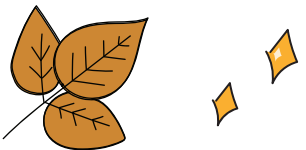
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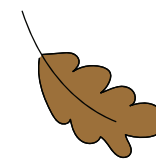
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FARMHOUSE PLATES



- ♥ **ZUCCA BURGER*** **VEGAN** 14,00 
Pumpkin and potato burger , mushroom, purple cabbage, pumpkin bread 
served with Nonno Andrea purple Ketchup   
- ♥ **BAO BUN**  12,00
With coleslaw , pulled pork, Nonno Andrea's purple Radicchio Ketchup  , and sesame seeds 
- ♥ **BEEF CHEEKS** (from local farms)   16,00
with mashed potatoes , pancetta chips, chives, and paprika oil



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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