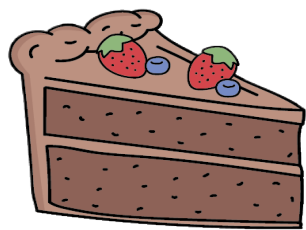
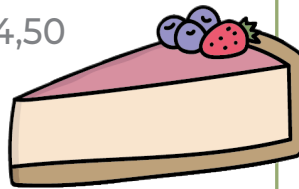


NONNO ANDREA'S DESSERTS

PASTRIES AND BAKED GOODS

- ♥ LISA'S CHEESECAKE with berry coulis 🌾 🥛 🥚 🍯 4,50
- ♥ NONNO'S CAKE with pastry cream 🌾 🥛 🥚 🍯 5,50
- ♥ PEAR TART with almond and cocoa frangipane 🌾 🥛 🥚 🍯 5,50
- ♥ APPLE CRUMBLE 🌾 🥛 🥚 🍯 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 🌾 🍫



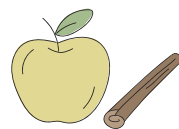
OUR CREAMY TREATS

- ♥ PUMPKIN TIRAMISU' 🥛 🥚 🍯 🌾 4,50
- ♥ NOCCIOLOSO with hazelnut cream, salted caramel, walnuts, and caramelized hazelnuts 🥛 🍯 5,00



FRESH FRUIT and YOGURT 6,00

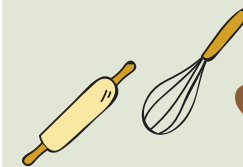
- ♥ YOGURT BOWL with pumpkin granola, Nonno Andrea's sweet spiced apple compote, and clementine 🥛 🌾



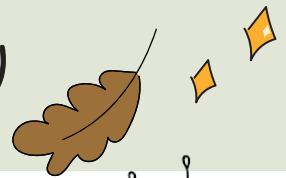
KEY ALLERGENS: 🥛 sulfur dioxide 🥚 peanuts 🥚 nuts 🌾 gluten 🥛 milk 🐟 fish 🍫 soy 🍯 sesame 🌿 celery 🍷 mustard 🥚 egg

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

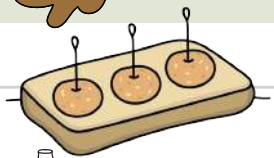
*Some products, in certain seasons, may be frozen or deep-frozen either in-house or externally



LUNCH AND DINNER MENU



OUR SAVORY BITES



BUFFALO MOZZARELLA FLOWER 🥛 16,00

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

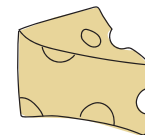
♥ CHARCUTERIE and CHEESE BOARD 15,00

Sopressa 🥛, blue cheese 🥛 🥚, speck, Mezzano cheese 🥛 🥚, Nonno Andrea's Giardiniera (pickled vegetables), peppered pancetta, ricotta 🥛, with Nonno Andrea's sweet spiced apple compote, and walnuts 🍫



♥ CHEESE BOARD 16,00

fine selection of alpine farm cheeses 🥛 🥚 🥛, with Nonno Andrea's sweet spiced apple compote, Nonno Andrea's onion and red wine chutney 🥛, and walnuts 🍫



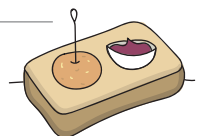
the boards are served with bread 🌾 🥚 🍯

CROQUETTES 2,00 / 1 piece

prepared by us and baked in the oven



- ♥ RADICCHIO 🌾 🥛 🥚 🍯 served with Nonno Andrea's Radicchio Rosso Tardivo cream
- ♥ BLACK KALE and hazelnuts 🌾 🥛 🥚 🍯 served with Nonno Andrea's bell pepper and aromatic herb cream 🍯
- ♥ PROSCIUTTO 🌾 🥛 🥚 served with lime labna 🥛







KEY ALLERGENS: 🥛 sulfur dioxide 🥚 peanuts 🥚 nuts 🌾 gluten 🥛 milk 🐟 fish 🍫 soy 🍯 sesame 🌿 celery 🍷 mustard 🥚 egg

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VEGETABLES FROM THE GARDEN

- ♥ **PUMPKIN HUMMUS** (Nonno Andrea) 8,00
with sesame seeds and vegetable crudité's  VEGAN
- ♥ **COLORFUL CAULIFLOWER** 8,00
with Nonno Andrea yellow datterino tomato and bell pepper sauce, miso-soy dressing, paprika-crusted panko, and sprouts  VEGAN
- ♥ **BROCCOLI** 7,00
with herb emulsion, salted toasted almonds, cabbage-infused oil, sweet chili pepper 
- ♥ **GRATINATED MUSHROOMS** 9,00
with Fontina cheese (from local farms), yogurt sauce, sprouts, and basil 







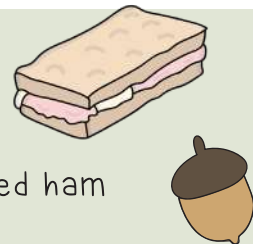
- ♥ **MASHED POTATOES**  7,00
with pancetta chips, chives, and paprika oil

GRAINS & MORE

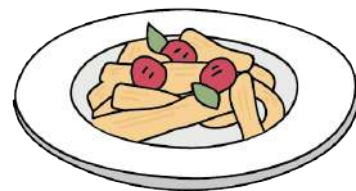
- ♥ **CALAMARATA** (Organic durum wheat pasta) 12,00 VEGAN
with cauliflower cream, cauliflower florets, crispy spring onion, black Kale, and nutmeg 
- ♥ **TAGLIOLINI** 15,00
with radicchio cream, chestnut fondue, and Oro Rosso cheese 
- ♥ **RAVIOLI** (Homemade in our Farm Kitchen) 13,00
filled with sausage and friarielli (broccoli rabe), served with pumpkin cream, hazelnuts, fondue, and nutmeg 
- ♥ **FENNEL and APPLE VELOUTE'** 10,00
with crispy speck and nutmeg 

KIDS MENU

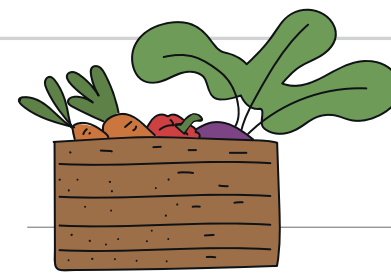
- RUSTICA** 5,50
schiacciata bread stuffed with charred cooked ham and Mezzano cheese 
Served with our red Ketchup 
- SHORT PASTA**  6,00
with tomato sauce OR with extra virgin olive oil
- PROSCIUTTO VENETO D.O.P** 10,00
and burrata (from local farms) 



BREAD
+
1,50









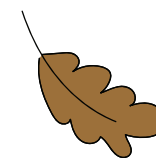
KEY ALLERGENS:  sulfur dioxide  peanuts  nuts  gluten  milk  fish  soy  sesame  celery  mustard  egg
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FARMHOUSE PLATES



- ♥ **ZUCCA BURGER*** VEGAN 14,00 
Pumpkin and potato burger , mushroom, purple cabbage, pumpkin bread 
served with Nonno Andrea purple Ketchup  
- ♥ **BAO BUN**  14,00
Duck, salted peanuts , teriyaki sauce , cilantro, and crispy vegetables
- ♥ **BEEF CHEEKS** (from local farms)   18,00
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

ESSENZA BOWL 12,00

Baby spinach, pomegranate, orange, Romanesco cauliflower, fennel, brown rice, Oro Verde cheese , honey mustard dressing , and salted toasted almonds 



SALAD BOWL 7,00

Radicchio with carrots, cabbage, and julienned raw turnip

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