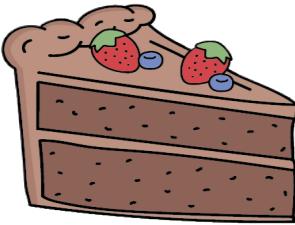


# NONNO ANDREA'S DESSERTS

## PASTRIES AND BAKED GOODS

- ♡ LISA'S CHEESECAKE with berry coulis 4,50
- ♡ PUMPKIN AND CARAMEL CHEESECAKE 4,50
- ♡ RADICCHIO ROSSO TARDIVO SOFFICISSIMA with almonds 4,00
- ♡ 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
- ♡ CLEMENTINE MUFFIN 4,50
- ♡ 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

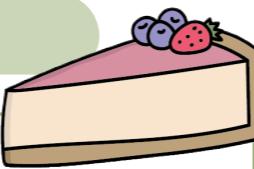


## OUR CREAMY TREATS

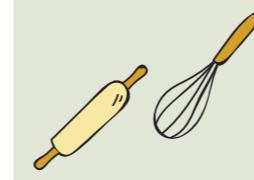
- ♡ FIOCCO DI NEVE (snowflake) 7,00  
Yuzu mousse with a heart of our Sicilian sweet orange
- ♡ PUMPKIN TIRAMISU' 4,50
- ♡ NOCCIOLOSO with hazelnut cream, salted caramel, walnuts, and caramelized hazelnuts 5,00

## FRESH FRUIT and YOGURT 6,00

- ♡ YOGURT BOWL (yogurt from local farms) with pumpkin granola, Nonno Andrea's sweet apple and ginger compote, and clementine



# LUNCH AND DINNER MENU



## OUR SAVORY BITES

### BUFFALO MOZZARELLA FLOWER

FOR TWO PEOPLE

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

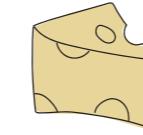


## NONNO ANDREA'S BOARDS

the cured meats and cheeses we use come from local producers

### CHARCUTERIE and CHEESE BOARD 15,00

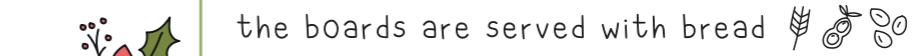
Sopressa, blue cheese, speck, Mezzano cheese, Nonno Andrea's Radicchio Rosso Tardivo in oil, peppered pancetta, ricotta, with Nonno Andrea's sweet spiced apple compote, and walnuts



### CHEESE BOARD 16,00

fine selection of alpine farm cheeses with Nonno Andrea's sweet spiced apple compote, Nonno Andrea's pear, raisin and onion chutney, Nonno Andrea's honey, and walnuts

the boards are served with bread



### CROQUETTES 2,00/1 piece

prepared by us and baked in the oven

#### RADICCHIO ROSSO TARDIVO VEGAN

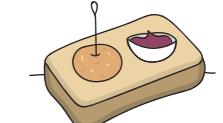
served with Nonno Andrea's Radicchio Rosso Tardivo cream

#### BLACK KALE and hazelnuts

served with Nonno Andrea's bell pepper and aromatic herb cream

#### PROSCIUTTO

served with lime labna (from local farm cooperatives)



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

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# VEGETABLES FROM THE GARDEN

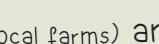
## RADICCHIO ROSSO TARDIVO 9,00 VEGAN

glazed with honey and balsamic vinegar, served with parsnip cream, toasted walnuts, and nutmeg 

## PUNTARELLE AND ARTICHOKE SALAD 8,00

served with ricotta, lemon and mint cream, and anchovy dressing 

## BRUSSEL SPROUTS 7,00

with Nonno Andrea's bell pepper and aromatic herb cream, shaving of aged Stravecchio cheese (from local farms) and flax seeds 

## ARTICHOKE AU GRATIN WITH HAZELNUTS 9,00

served with lentil hummus, chimichurri, chili, and parsley 



## LOADED SWEET POTATO 7,00

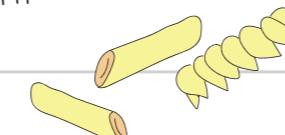
with yogurt sauce, chives, and pink peppercorn 



## GRAINS & MORE

## POTATO GNOCCHI (prepared in our farm kitchen) 13,00

with sauteed artichokes, Jerusalem artichoke cream, mint oil, Jerusalem artichoke chips, and Nonno Andrea's Sicilian orange compote 



## CASARECCE (Durum wheat semolina pasta, bronze-cut) 13,00 VEGAN

With broccoli cream, sauteed broccoli with raisins, toasted pine nuts, and green panko 

## SAUSAGE AND MUSHROOM RAVIOLI (Homemade in our Farm Kitchen) 15,00

With radicchio cream, Stravecchio cheese fondue (from local farms), and walnuts 

## PASTA AND BEANS (Durum wheat semolina pasta, bronze-cut) 11,00 VEGAN

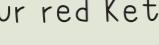
with Radicchio Rosso Tardivo 



## KIDS MENU

### RUSTICA 5,50

schiacciata bread stuffed with charred cooked ham and Mezzano cheese 

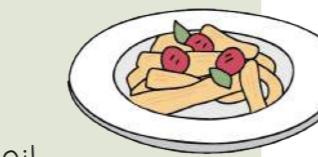
Served with our red Ketchup 

### 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

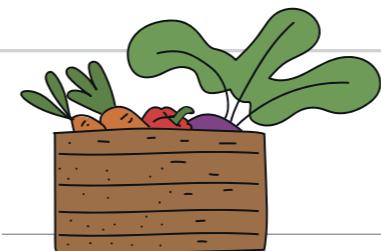


KEY ALLERGENS: sulfur dioxide peanuts nuts gluten milk fish soy sesame celery mustard egg

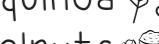
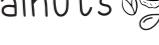
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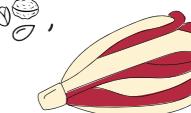
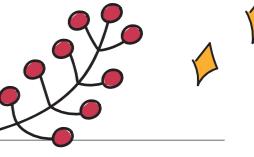
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# FARMHOUSE PLATES

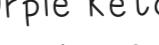


## \*TARDIVO BUGER VEGAN 15,00

Radicchio Rosso Tardivo burger with potatoes and quinoa , paired with a crisp salad of turnip, carrots, apples, and walnuts , in Nordic-style walnut bread , served with vegan mayonnaise 



## BBQ SHORT RIBS 16,00

with teriyaki sauce  and sesame , Nonno Andrea's Radicchio Rosso Tardivo purple Ketchup , served with basmati rice and sauteed vegetables in soy-sesame sauce 



## RIBEYE (from local farm co-ops) 18,00

served with loaded sweet potatoes with yogurt sauce , chives, and pink peppercorns



## BOWL NATURA

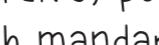
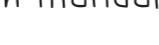
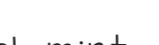


The changing seasons continuously bring fresh, flavorful ingredients, giving us the chance to eat and live in harmony with nature.

We showcase this in our BOWLS:

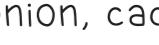
a balanced mix of vegetables, seeds, proteins, and grains, each dressed with its own delicate sauce.

## TERRA BOWL 12,00

Radicchio Rosso Tardivo, puntarelle, savoy cabbage, and braised pearl onions , with mandarin, bulgur , silky tofu , toasted walnuts , sesame seeds , finished with a fresh mint dressing



## BRINA BOWL 12,00

Lamb's lettuce, beetroot, curly Kale, beans, pickled onion, cocomela (Italian apple-persimmon), tricolor quinoa, sesame seeds , with citrus and ginger dressing



## SALAD BOWL 7,00

Radicchio with carrots, fennel, and julienned raw turnip



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

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