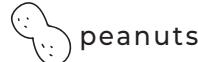


KEY ALLERGENS:



sulfur
dioxide



peanuts



nuts



gluten



milk



fish



soya



sesame



celery



mustard



egg

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

KEY ALLERGENS:

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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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 1,50 filled 2,00



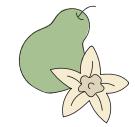
OUR CROISSANT



plain 1,50 filled 2,00

filled with your choice of :

- ♡ Vanilla custard
- ♡ Our Apricot compote
- ♡ Our Concord Grape compote
- ♡ Our Pear and Vanilla compote
- ♡ Our Hazelnut and Cocoa spread
- ♡ Our Pistachio spread



CLEMENTINE MUFFIN



4,50

SOFT BAKED PISTACHIO TART



5,00

CARAMEL WALNUT TART



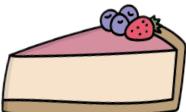
5,00

KEY ALLERGENS:

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♡ LISA'S CHEESECAKE with berry coulis 4,50



♡ RASPBERRY AND CHOCOLATE SOFFICISSIMA 4,50



♡ ALMOND AND WALNUT CAKE 4,00



♡ CHOCOLATE AND PEANUT BUTTER BROWNIE 4,50



♡ CHOCOLATE BROWNIE 4,50

with yogurt cream and Nonno Andrea's Concord Grape compote

♡ SACHER with Nonno Andrea's orange compote 4,50



♡ FLUFFY CHOCOLATE CAKE VEGAN 5,00

with chocolate cream and berries 5,00

OUR CREAMY TREATS



♡ PUMPKIN TIRAMISU' 4,50



♡ CREAMY DARK CHOCOLATE 5,50



with raspberry sauce and almond streusel



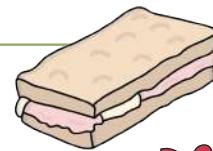
KEY ALLERGENS: sulfur dioxide peanuts nuts gluten milk fish soy sesame celery mustard egg

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OUR STUFFED SCHIACCIATAS

prepared with type 1 flour and natural leaven*

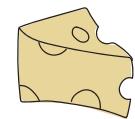


RUSTICA 1 piece 5,50

With charred cooked ham (from local farm co-ops) and Mezzano cheese (from local farms)



accompanied by our red Ketchup



TREVIGIANA 1 piece 6,50

With Casatella cheese (from local dairy farms), porchetta, and grilled Radicchio Rosso Tardivo



accompanied by our green Ketchup



♡ ADD A NONNO ANDREA KETCHUP 1,00

prepared with lots of vegetables
choose from:

ORANGE

delicate
PUMPKIN
FENNEL
LEEK

RED

classic
TOMATO
FENNEL
CELERY

GREEN

spicy
GREEN TOMATO
FENNEL
CELERY

PURPLE

fruity
RADICCHIO
PLUM
FENNEL



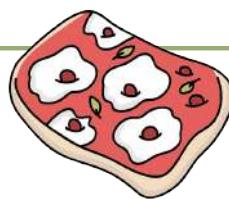
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OUR SCHIACCIATAS

prepared with type 1 flour and natural leaven*



CLASSIC 1 piece 5,50

topped with tomato sauce, mozzarella, grana cheese, and oregano



VEGAN 1 piece 6,00

topped with fennel cream, caramelized fennel, blood orange sauce, and olive crumble

VEGAN



VEGETARIANA

1 piece 6,50

topped with shaved goat's milk Rigatino, potatoes, and Nonno Andrea's artichoke, almond, and caper cream



INVERNO 1 piece 7,00

topped with velvety celeriac cream, smoked pancetta, broccoli rabe, and chili flakes



OUR COOKIES



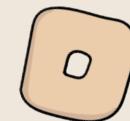
♡ COFFEE 1,50



♡ PUMPKIN and CHOCOLATE CHIPS 1,50



♡ CHOCOLATE 1,50



♡ WHOLE GRAIN FARRO 0,90

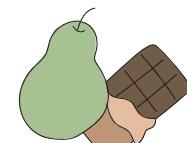
♡ CORN COOKIE TRIO 1,50

♡ CORN with ALMONDS and SEEDS 1,50

♡ RAISINS AND PINE NUTS VEGAN 1,50

♡ SHORTCRUST BAR with RASPBERRIES VEGAN 1,90

♡ FRESH FRUIT and YOGURT



♡ GREEK YOGURT BOWL 6,00

(yogurt from local farms) with Nonno Andrea's sweet pear and vanilla compote, hazelnut crumble, chocolate sauce, and pears

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

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OUR SAVORY SELECTION

TASTY BITES

♡ BUFFALO MOZZARELLA FLOWER WITH TRUFFLE 19,00

(from local farms)

FOR TWO PEOPLE

Served with Nonno Andrea's Radicchio Rosso Tardivo and truffle cream, and whole wheat crostini  



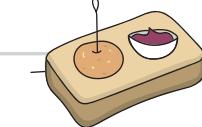
♡ TARDIVO BURGER VEGAN 15,00

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 



CROQUETTES 2,00

prepared by us and baked in the oven*



♡ RADICCHIO ROSSO TARDIVO VEGAN

served with Nonno Andrea's Radicchio Rosso Tardivo cream



♡ SPINACH AND MEZZANO CHEESE, with pine nuts and

Goji berries    

served with Nonno Andrea's eggplant, olive, and almond cream 

♡ PROSCIUTTO with lime labna

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NONNO ANDREA'S BOARDS

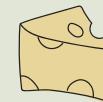
♡ CHARCUTERIE and CHEESE BOARD 15,00

the cured meats and cheeses we use come from local producers

Sopressa   , blue cheese   ,

speck, mezzano cheese   ,

Nonno Andrea's Radicchio Rosso Tardivo in oil, Peppered Pancetta, and ricotta  with Nonno Andrea's pumpkin spice apple compote, and walnuts 



♡ CHEESE BOARD 16,00

fine selection of alpine farm cheeses   with Nonno Andrea's sweet pumpkin spice apple compote,

Nonno Andrea's pear, raisin and onion chutney  ,

Nonno Andrea's honey, and walnuts 

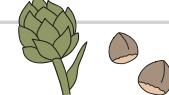


the boards are served with bread



TRAMEZZINETTI 1,30

we use our home made vegan mayonnaise*



♡ ARTICHOKE, ALMOND, AND CAPER CREAM (Nonno Andrea) with leek, tofu, and toasted hazelnuts VEGAN

♡ ROASTED PEPPERS with goat's milk robiola (from local dairy farms), and hazelnuts



♡ EGGPLANT CAPONATA (Nonno Andrea) with roasted ham (from local farm co-ops)

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