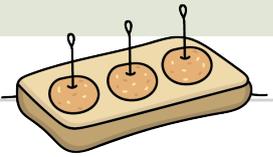




LUNCH AND DINNER MENU



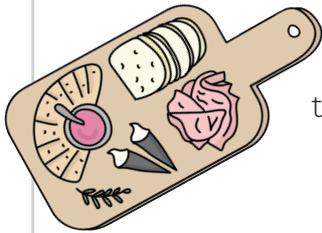
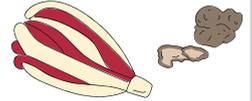
OUR SAVORY BITES



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  



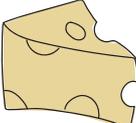
NONNO ANDREA'S BOARDS

the cured meats and cheeses we use come from local producers

♥ CHARCUTERIE 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 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 Radicchio Rosso Tardivo and truffle cream, Nonno Andrea's honey, and walnuts 



the boards are served with bread   

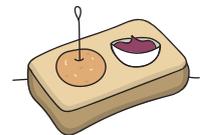


CROQUETTES 2,00/1 piece

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 roasted pumpkin, tomato, and olive cream 
- ♥ PROSCIUTTO    served with lime labna 
(from local farm cooperatives)



Nonno Andrea
azienda agricola biodiversa



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

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

∴ 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

♥ **CITRUS-MARINATED ENDIVE** 8,00 **VEGAN**
served on fennel cream with almond crumble

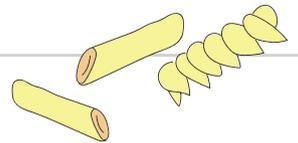
♥ **ARTICHOKE AU GRATIN WITH HAZELNUTS** 9,00
served with lentil hummus, chimichurri, chili, and parsley



♥ **LOADED SWEET POTATO** 7,00
with yogurt sauce , chives, and pink peppercorn

∴ GRAINS & MORE

♥ **SAFFRON PAPPARDELLE** (prepared in our farm kitchen) 16,00
with shredded pork cheeks (from local farm cooperatives),
rosemary carrots, and crispy bacon chips (from local farm cooperatives)



♥ **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

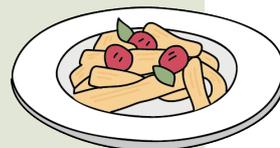
schacciata bread stuffed with charred cooked ham
and Mezzano cheese

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)

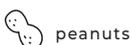
BREAD



1,50

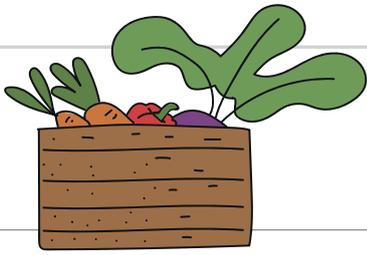


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FARMHOUSE PLATES



* 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 



♥ PORK SHANK FOR TWO PEOPLE 26,00

slow-braised with honey and mustard, served with sweet onions



♥ 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.



PRIMIZIA BOWL 12,00

Lettuce, roasted carrots, celeriac , pink grapefruit, avocado, buckwheat, teriyaki chicken  , toasted hazelnuts , green mayonnaise , finished with a ginger, soy, and peanut dressing  

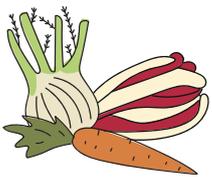


BRINA BOWL 12,00

Lamb's lettuce, beetroot, curly kale, beans, pickled onion, cacomela (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:

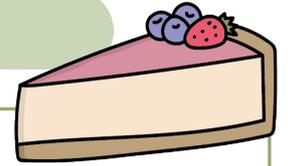
           

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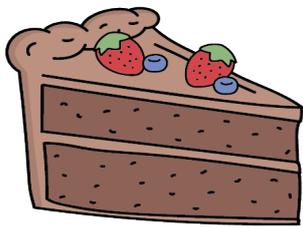


NONNO ANDREA'S DESSERTS



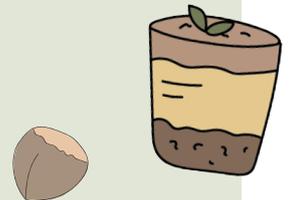
PASTRIES AND BAKED GOODS

- ♥ LISA'S CHEESECAKE with berry coulis 4,50
- ♥ RASPBERRY AND CHOCOLATE SOFFICISSIMA 4,00
- ♥ NONNO'S CAKE with pastry cream 5,50
- ♥ SOFT BAKE PISTACHIO TART 5,00
- ♥ CARAMEL WALNUT TART 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



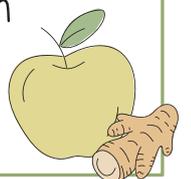
OUR CREAMY TREATS

- ♥ 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



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

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