



NONNO ANDREA'S DESSERTS

PASTRIES AND BAKED GOODS

♡ LISA'S CHEESECAKE with berry coulis 4,50

♡ RASPBERRY AND CHOCOLATE SOFFICISSIMA 4,50

♡ LEMON MERINGUE PIE 5,00

♡ SOFT BAKED PISTACHIO TART 5,00

♡ CARAMEL WALNUT TART 5,00

♡ ALMOND AND WALNUT CAKE 4,00

♡ CLEMENTINE MUFFIN 4,50

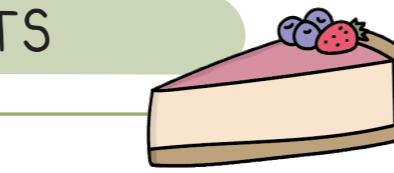
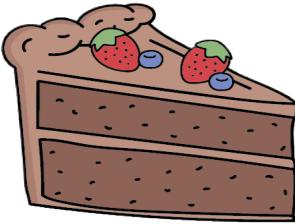
♡ CHOCOLATE AND PEANUT BUTTER BROWNIE 4,50

♡ SACHER CAKE 4,50

with Nonno Andrea's orange compote

♡ FLUFFY VEGAN CHOCOLATE CAKE 5,00

with chocolate cream and berries

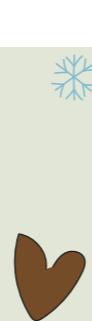


OUR CREAMY TREATS

♡ PUMPKIN TIRAMISU' 4,50

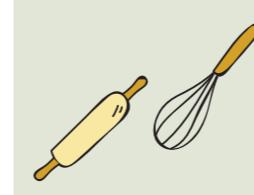


♡ CREAMY DARK CHOCOLATE 5,50



♡ FRESH FRUIT and YOGURT 6,00

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



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

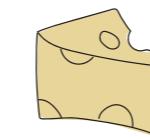


NONNO ANDREA'S BOARDS

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

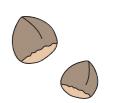
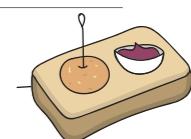
served with Nonno Andrea's Radicchio Rosso Tardivo cream

♡ SPINACH and Mezzano cheese with pine nuts and Goji berries

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