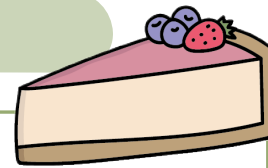


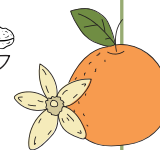
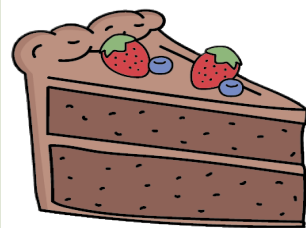


NONNO ANDREA'S DESSERTS



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 🌾 🍷 VEGAN



OUR CREAMY TREATS

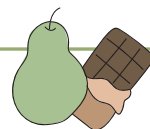


- ♥ PUMPKIN TIRAMISU' 🥛 🥚 🍷 🌾 4,50
- ♥ CREAMY DARK CHOCOLATE 🥛 🥚 🍷 🌾 5,50
with raspberry sauce and almond streusel

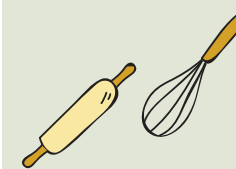


FRESH FRUIT and YOGURT 6,00

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



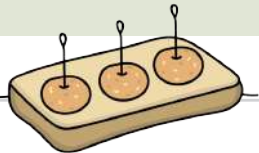
KEY ALLERGENS: 🥛 sulfur dioxide 🥚 peanuts 🍷 nuts 🌾 gluten 🥛 milk 🐟 fish 🍷 soy 🍷 sesame 🌾 celery 🍷 mustard 🥚 egg
ALL DISHES ON THE MENU ARE PREPARED IN A SINGLE KITCHEN, SO WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS-CONTAMINATION WITH ALLERGENS
*Some products, in certain seasons, may be frozen or deep-frozen either in-house or externally



LUNCH AND DINNER MENU



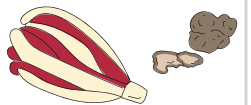
OUR SAVORY BITES



BUFFALO MOZZARELLA FLOWER 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 🌾 🥚

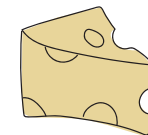


NONNO ANDREA'S BOARDS

the cured meats and cheeses we use come from local producers

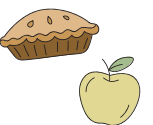
♥ CHARCUTERIE BOARD 15,00

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 🍷

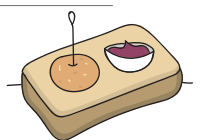


the boards are served with bread 🌾 🥚 🍷

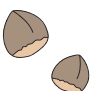


CROQUETTES 2,00 / 1 piece

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
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VEGETABLES FROM THE GARDEN

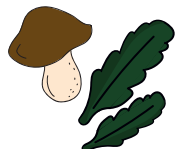
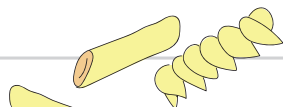
- ♥ **CASTELFRANCO AND PINK RADICCHIO**  9,00
with pear cream, Robiola cheese mousse, toasted hazelnuts, mint, and mint-infused oil
- ♥ **PUNTARELLE AND ARTICHOKE SALAD**   8,00
served with ricotta, lemon and mint cream, and anchovy dressing
- ♥ **CITRUS-MARINATED ENDIVE**   8,00 **VEGAN**
served on fennel cream with almond crumble
- ♥ **ARTICHOKE AU GRATIN**   9,00
served with potato and Stravecchio cheese cream, lemon, and parsley



- ♥ **PAPRIKA-SPICED POTATOES** 7,00
with smoked pancetta crisps, chives, and rosemary

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)
- ♥ **ORECCHIETTE** (Durum wheat semolina pasta, bronze-cut)    13,00
With spinach purée, spicy broccoli rabe, toasted hazelnuts, ricotta fondue, and pink peppercorns
- ♥ **GNOCCHI** (Homemade in our Farm Kitchen)   12,00 **VEGAN**
With mushrooms, arugula pesto, toasted pistachios, and black Kale-infused oil
- ♥ **PASTA AND BEANS** (Durum wheat semolina pasta, bronze-cut)   11,00 **VEGAN**
with Radicchio Rosso Tardivo



KIDS MENU




RUSTICA 5,50

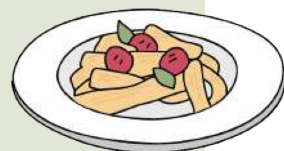
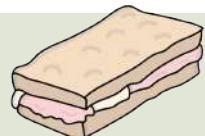
schacciata bread stuffed with charred cooked ham and Mezzano cheese  
Served with our red Ketchup  

SHORT PASTA 6,00

with tomato sauce OR with extra virgin olive oil

PROSCIUTTO VENETO D.O.P 10,00

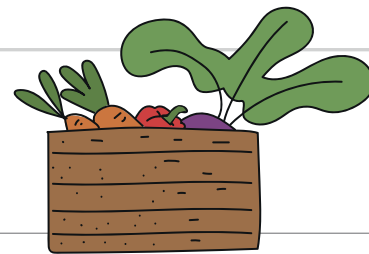
and burrata (from local farms) 



BREAD
 
1,50













KEY ALLERGENS:  sulfur dioxide  peanuts  nuts  gluten  milk  fish  soy  sesame  celery  mustard  egg
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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)  22,00
served with paprika-spiced roasted potatoes with smoked pancetta crisps, chives, and rosemary











BOWL NATURA








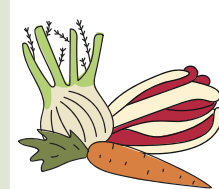
The changing seasons continuously bring **fresh, flavorful ingredients**, giving us the chance to eat and **live in harmony with nature**.
We showcase this in our BOWLS:
a balanced mix of vegetables, seeds, proteins, and grains, each dressed with its own delicate sauce.

PRIMIZIA BOWL 12,00

Lettuce, roasted carrots, celeriac , pink grapefruit, avocado, buckwheat, teriyaki chicken (from local farm co-ops)   , toasted hazelnuts , green mayonnaise , finished with a ginger, soy, and peanut dressing  

INVERNO BOWL 12,00

Pink Radicchio, arugula, farro , red cabbage-marinated egg , blueberries and blackberries, rosemary potatoes, soy and sesame-glazed carrots  , marinated red cabbage, citrus dressing and toasted cashews 



SALAD BOWL 7,00

Radicchio with carrots, fennel, and julienned raw turnip

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