



# 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

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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



♥ RAISIN AND CUSTARD SWIRL 3,00



♥ WHITE CHOCOLATE & RASPBERRY ÉCLAIR 3,50

filled with Chantilly cream and Nonno Andrea's sweet berry and chocolate compote infused with cherry liqueur



♥ PEAR CRUMBLE PIE 5,00



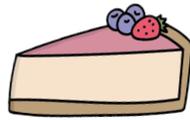
♥ CARAMEL WALNUT TART 5,00

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♥ LISA'S CHEESECAKE with berry coulis 4,50



♥ RASPBERRY AND CHOCOLATE SOFFICISSIMA 4,50



♥ ALMOND AND WALNUT CAKE 4,00



♥ LEMON MERINGUE PIE 5,00



♥ CHOCOLATE AND PEANUT BUTTER BROWNIE 4,50

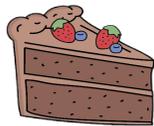


♥ CHOCOLATE BROWNIE 4,50



with yogurt cream and Nonno Andrea's Concord Grape compote

♥ SACHER with Nonno Andrea's orange compote 5,50



♥ FLUFFY CHOCOLATE CAKE VEGAN 5,50

with chocolate cream and berries



## OUR CREAMY TREATS



♥ PUMPKIN TIRAMISU' 4,50

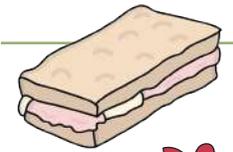


♥ CREAMY DARK CHOCOLATE 5,50  
with raspberry sauce and almond streusel



## OUR STUFFED SCHIACCIATAS

prepared with type 1 flour and natural leaven\*

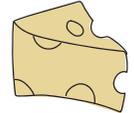


RUSTICA 1 piece 5,50

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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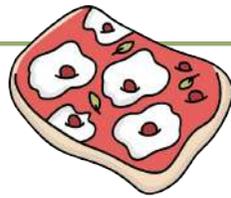
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# OUR SCHIACCIATAS

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



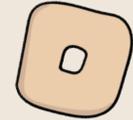
♥ PUMPKIN and CHOCOLATE CHIPS 1,50

♥ 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



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# OUR SAVORY SELECTION



## TASTY BITES

♥ **OVEN-BAKED TRUFFLED BUFFALO CHEESE** 22,00  
(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

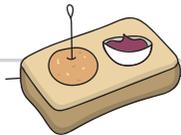
Radicchio Rosso Tardivo burger with potatoes and quinoa , paired with a crisp salad of turnip, carrots, apples, and walnuts , in Nordic-style walnut bread

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



## 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

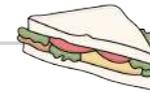


♥ **CHEESE BOARD** 16,00

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\*



♥ **PURPLE CABBAGE AND CARROT** **VEGAN**

with Nonno Andrea's zucchini and caper cream, and soy sauce

♥ **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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