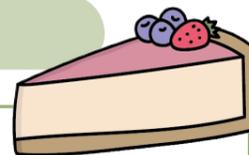


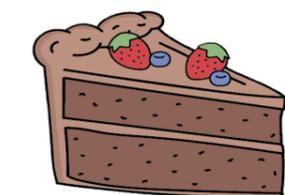


# NONNO ANDREA'S DESSERTS



## PASTRIES AND BAKED GOODS

- ♥ 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
- ♥ LISA'S CHEESECAKE with berry coulis 4,50
- ♥ RASPBERRY AND CHOCOLATE SOFFICISSIMA 4,50
- ♥ LEMON MERINGUE PIE 5,00
- ♥ PEAR CRUMBLE PIE 5,00
- ♥ CARAMEL WALNUT TART 5,00
- ♥ ALMOND AND WALNUT CAKE 4,00
- ♥ CHOCOLATE AND PEANUT BUTTER BROWNIE 4,50
- ♥ SACHER CAKE 5,50  
with Nonno Andrea's orange compote
- ♥ FLUFFY VEGAN CHOCOLATE CAKE 5,50  
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

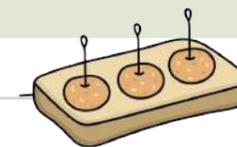
- ♥ GREEK YOGURT BOWL (yogurt from local farms)   
with Nonno Andrea's sweet pear and vanilla compote, hazelnut crumble, chocolate sauce, and pears



# LUNCH AND DINNER MENU



## OUR SAVORY 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



### 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

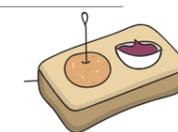
fine selection of alpine farm cheeses , with Nonno Andrea's sweet pumpkin spice apple compote, Nonno Andrea's Radicchio Rosso Tardivo and truffle cream, Nonno Andrea's honey, and walnuts



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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## VEGETABLES FROM THE GARDEN



- ♥ **CASTELFRANCO AND PINK RADICCHIO** 9,00  
with pear cream, Robiola cheese mousse, toasted hazelnuts, mint, and mint-infused oil
- ♥ **MARINATED FENNEL AND PURPLE CABBAGE SALAD** 8,00 **VEGAN**  
with crisp apples, toasted cashews, and lemon and mint-infused oil  
Served with purple cabbage hummus
- ♥ **HONEY-GLAZED CARROTS** 8,00  
with ricotta and pistachio cream, toasted walnut and pistachio crumble, and thyme-infused oil
- ♥ **PUNTARELLE AND ARTICHOKE SALAD** 8,00  
served with ricotta, lemon and mint cream, and anchovy dressing

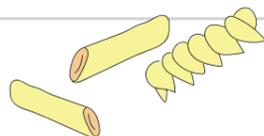


- ♥ **PAPRIKA-SPICED POTATOES** 7,00  
with smoked pancetta crisps, chives, and rosemary

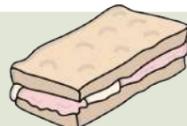
## GRAINS & MORE



- ♥ **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 WITH MUSHROOMS\*** (Homemade gnocchi from our Farm Kitchen) 12,00 **VEGAN**  
With mushrooms, arugula pesto, toasted pistachios, and black Kale-infused oil
- ♥ **PURPLE CABBAGE VELOUTÉ** 11,00 **VEGAN**  
with crispy black Kale chips, lemon, Kale-infused oil, and red chard sprouts



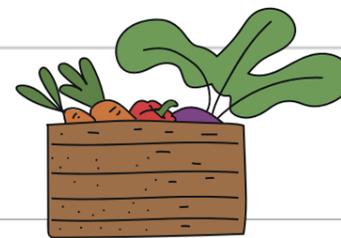
## KIDS MENU



- RUSTICA** 5,50  
schiacciata 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



## 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  
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.



- GERMOGLIO BOWL** 13,00  
Lamb's lettuce, rosemary chickpea fritters (panelle), couscous, sautéed chard, cauliflower, and fresh orange, finished with creamy tzatziki, lemon dressing, toasted almonds, and red chard sprouts
- INVERNO BOWL** 13,00  
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, carrots, fennel, and julienned raw turnip

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