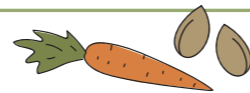


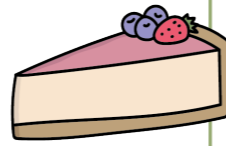
NONNO ANDREA'S DESSERTS

PASTRIES AND BAKED GOODS



♥ CARROT CAKE with lemon glaze and toasted almonds 4,50

♥ STRAWBERRY and MIXED BERRY CHEESECAKE 5,50



♥ BAKED CREAM TART topped with fresh strawberries 5,50



♥ CARAMEL WALNUT TART 5,00

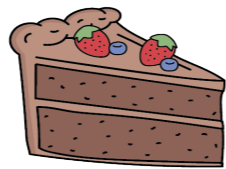
♥ ALMOND AND WALNUT CAKE 4,00

♥ SACHER CAKE 5,50

with Nonno Andrea's orange compote

♥ FLUFFY VEGAN CHOCOLATE CAKE 5,50

with chocolate cream and berries **VEGAN**



♥ MASCARPONE VERRINE 5,50

with coffee cream and chocolate

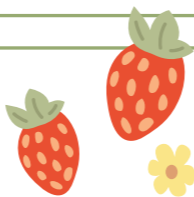


♥ CREAMY DARK CHOCOLATE 5,50

with raspberry sauce and almond streusel

♥ FRESH STRAWBERRY BOWL 6,50

with yogurt cream, lemon zests, and maldon salt



NONNO ANDREA'S FARM MADE GELATO

We prepare our gelato with fruit harvested from our own fields, milk from local farms, and other simple, natural ingredients.



one scoop 2,50
two scoops 3,50
each extra scoop 1,00

♥ Field strawberry and Elderflower

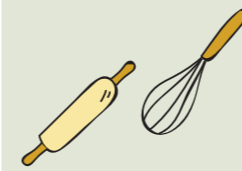
♥ Sweet cream

♥ Granny Smith Apple and Chamomile

♥ Pistachio

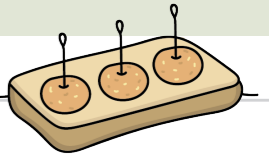
♥ Hazelnut and chocolate cookies

♥ Dark chocolate



LUNCH AND DINNER MENU

OUR SAVORY BITES



OVEN-BAKED BUFFALO CHEESE 19,00

(From local farms) FOR TWO PEOPLE

Served with Nonno Andrea's red wine and onion chutney, 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, pork loin, Mezzano cheese, Nonno Andrea's Radicchio Rosso Tardivo in oil, peppered pancetta, chamomile and hay refined cheese, with Nonno Andrea's sweet pear and vanilla compote, and walnuts



♥ CHEESE BOARD 16,00

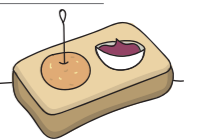


fine selection of alpine farm cheeses, with Nonno Andrea's sweet pear and vanilla compote, Nonno Andrea's red wine and onion chutney, Nonno Andrea's honey, and walnuts

the boards are served with bread

CROQUETTES 2,00/1 piece

prepared by us and baked in the oven



♥ SAFFRON POTATO & ZUCCHINI **VEGAN**

served with Nonno Andrea's zucchini and caper cream

♥ EGGPLANT, QUINOA, AND LEMON

served with Nonno Andrea's eggplant, olives, and almonds 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



- ♥ **GRILLED ASPARAGUS** 11,00
with hollandaise sauce, crushed pistachios, and fresh tarragon leaves
- ♥ **AGRETTI (Monk's beard)** 10,00
with burrata (from local dairy farms), anchovies, pine nuts, and pink pepper
- ♥ **HONEY-GLAZED CARROTS** 8,00
with ricotta and pistachio cream, toasted walnut and pistachio crumble, and thyme-infused oil
- ♥ **BEEF TARTARE** (from local farm co-ops) 13,00
with caramelized shallots, savory zabaione, red currants, dill, and toasted bread croutons

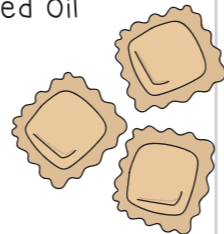


- ♥ **PAPRIKA-SPICED POTATOES** 7,00
with smoked pancetta crisps, chives, and rosemary

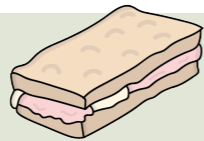
GRAINS & MORE



- ♥ **RICOTTA, SPECK, AND ASPARAGUS RAVIOLI** (prepared in our farm kitchen) 16,00
served over a velvety leek cream, finished with strawberry gel and mint-infused oil
- ♥ **FUSILLI** (Durum wheat semolina pasta, bronze-cut) 13,00 **VEGAN**
With chicory cream, sautéed chicory with olives, spicy panko, and fresh chili pepper
- ♥ **STROZZAPRETI PASTA** (Durum wheat semolina pasta, bronze-cut) 13,00
with sweet pea cream, spring mushrooms, and shavings of Stravecchio cheese, finished with pea shoots
- ♥ **CARROT, POTATO, AND THYME CREAMY SOUP** 11,00
with sour cream and flax seeds



KIDS MENU



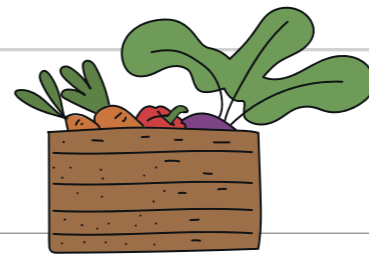
- RUSTICA** 6,50
schiacciata bread stuffed with charred cooked ham and Mezzano cheese
Served with our red Ketchup
- SHORT PASTA** 6,00
with tomato sauce OR with extra virgin olive oil
- MINI BEEF MEATBALLS** 12,00
with tomato sauce



BREAD



1,50



FARMHOUSE PLATES



- ♥ *** GREEN BURGER VEGAN** 15,00
Spinach, carrot, and chickpea burger , marinated zucchini, carrot, and radish salad with sesame , Nonno Andrea's zucchini and caper cream, on a beetroot bun
served with Nonno Andrea's green Ketchup
- ♥ **BEEF CHEEK** (from local farm co-ops) 18,00
served with paprika potatoes, chives, smoked pancetta, and Kale oil
- ♥ **BEEF FILLET** (from local farm co-ops) 26,00
served with grilled white asparagus and Tuscan Kale-infused oil
recommended wine pairing VITE ROSSA 2019 ABV: 14% GLASS 5,50
Merlot, Cabernet sauvignon, Cabernet franc Cantina Ornella Molon - Campo di Pietra (TV)



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.

- PRIMAVERA BOWL** 13,00
Lettuce, barley , turmeric chickpeas, julienne carrots, marinated green asparagus, cucumbers in ponzu sauce , peas with mint, roasted peppers, Kiwi, toasted cashews , and beetroot cream
- TULIPANO BOWL** 13,00
Baby spinach, Venere black rice, carrot hummus , celery , roasted potatoes, white turnip, marinated radishes, strawberries, hazelnuts , red fruit dressing



SALAD BOWL 7,00

Purple cabbage, fennel, mixed baby greens, and carrots

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