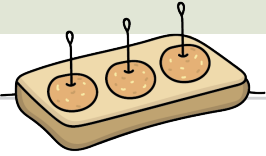


LUNCH AND DINNER MENU







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

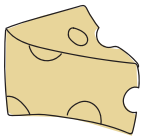
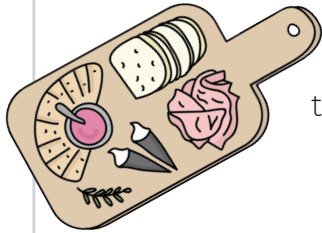
♥ CHARCUTERIE BOARD 15.00

Sopressa , blue cheese  , pork loin,
Mezzano cheese  , Nonno Andrea's Radicchio Rosso Tardivo in oil,
peppered pancetta, chamomile and hay refined cheese ,
and walnuts 

♥ CHEESE BOARD 16.00

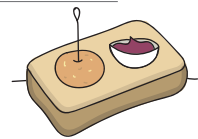
fine selection of alpine farm cheeses   
with Nonno Andrea's sweet pear and vanilla compote,
Nonno Andrea's red wine and onion chutney , Nonno Andrea's honey,
and walnuts 



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)



Nonno Andrea
azienda agricola biodiversa



KEY ALLERGENS:



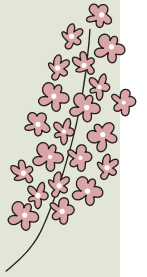
ALL DISHES ON THE MENU ARE PREPARED IN A SINGLE KITCHEN, SO WE CANNOT GUARANTEE THAT THERE WILL BE NO CROSS-CONTAMINATION WITH ALLERGENS

*Some products, in certain seasons, may be frozen or deep-frozen either in-house or externally

∴ VEGETABLES FROM THE GARDEN



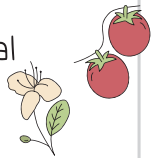
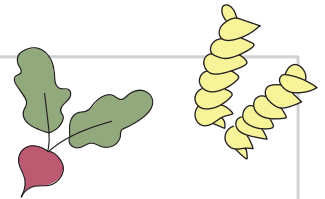
- ♥ **LEMON-MARINATED ZUCCHINI** 🌿 🥚 (As) VEGAN 9.00
on roasted tomato cream, with radishes, Nonno Andrea thyme crumble, and wild fennel
- ♥ **PANZANELLA** 🌿 🥒 🥚 (As) 🥛 10.00
with beetroot, cucumbers, marinated onion, basil oil, and burrata (from local farms)
- ♥ **GRILLED LITTLE GEM SALAD** 🥒 VEGAN 8.00
with basil pesto, pear slices, walnuts, and lemon zest
- ♥ **BEEF TARTARE** (from local farm co-ops) 🥚 🥛 🥒 🌿 🥚 13.00
with caramelized shallots, savory zabaione, red currants, and toasted bread croutons
recommended wine pairing METODO CLASSICO 100% PINOT NERO ABV: 12% GLASS 6.00
Stefano Pola Az. Agricola Andreola - Farra di Soligo (TV)



- ♥ **TENDER NEW POTATOES** 🥒 🌿 🥚 VEGAN 7.00
with parsley sauce, spring onion, and toasted walnuts

∴ GRAINS & MORE

- ♥ **BETROOT GNOCCHI** (prepared in our farm kitchen) 🌿 🥚 🥛 🥒 14.00
with arugula and almond pesto, robiola cheese, and toasted almonds
- ♥ **FUSILLI** (Durum wheat semolina pasta, bronze-cut) 🥚 🌿 🥒 VEGAN 13.00
with roasted eggplant cream, sauteed eggplant, caper powder, toasted hazelnuts, and lemon sauce
- ♥ **STROZZAPRETI PASTA** (Durum wheat semolina pasta, bronze-cut) 🌿 🥛 13.00
with Nonno Andrea Mediterranean sauce, Taggiasca olives, stracciatella from local farms, confit cherry tomatoes, and basil oil
- ♥ **CHILLED POTATO, CUCUMBER, AND SPRING ONION VELOUTÉ** 🥛 11.00
with yogurt-cucumber sauce, poppy seeds, and beetroot sprouts



KIDS MENU



RUSTICA 6.50

schacciata bread stuffed with charred cooked ham and Mezzano cheese 🌿 🥛 🥚

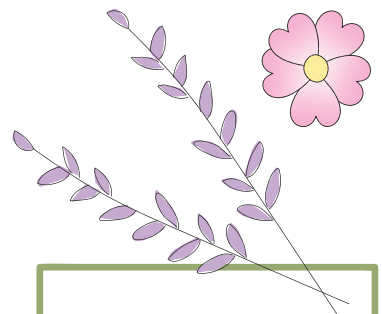
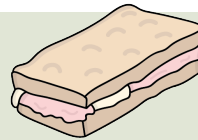
Served with our purple ketchup 🥒 🥚 🥛

SHORT PASTA 🌿 6.00

with tomato sauce OR with extra virgin olive oil

MINI BEEF MEATBALLS 🌿 🥛 🥚 12.00

with tomato sauce



BREAD



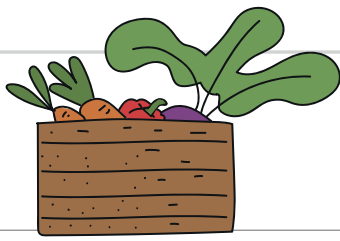
1.50



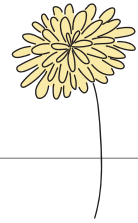
KEY ALLERGENS: 🥚 sulfur dioxide 🥚 peanuts 🥚 nuts 🌿 gluten 🥛 milk 🐟 fish 🥚 soy 🥚 sesame 🥒 celery 🥚 mustard 🥚 egg

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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 new potatoes with parsley sauce, spring onion, and toasted walnuts

recommended wine pairing STERPATO 2021 ABV: 14% GLASS 4.00 - 750ml BOTTLE 24.00
Cabernet franc, Cabernet sauvignon, Sangiovese Fattoria Varramista - Montopoli in Val D'Arno (PI)

♥ ROAST BEEF (from local farm co-ops) 🐟🌱🥛 16.00

with tonnato sauce, capers, confit cherry tomatoes, and chives



🌱 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.



FLORA BOWL 13.00

Iceberg lettuce, tomato, arugula, purple cabbage with pink peppercorn, yuzu zucchini, honey-glazed fava beans and peas, couscous 🌿, zucchini flowers, blueberries, mini mozzarella balls (from local farms) 🥛, black and white sesame seeds 🌱, and purple cabbage dressing.

FIORITA BOWL 13.00

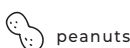
Lollo lettuce, roasted cauliflower, lemon green beans, purple cabbage, sweet-and-sour red onion 🥛, Nonno Andrea marinated zucchini "in saor" in oil, grapefruit, basil yogurt (from local farms) 🥛, buckwheat, paprika turkey breast, and crushed pistachios 🌱



SALAD BOWL 7.00

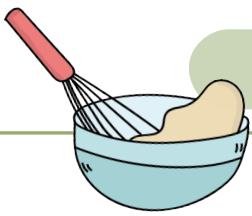
mixed baby greens, purple cabbage, cucumber, and julienned carrots

KEY ALLERGENS:



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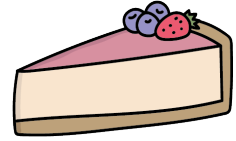


NONNO ANDREA'S DESSERTS

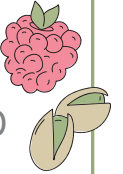
PASTRIES AND BAKED GOODS

♥ COFFEE LOAF CAKE with milk chocolate ganache  4.50

♥ STRAWBERRY and MIXED BERRY CHEESECAKE 5.50



♥ PISTACHIO MOUSSE TART with raspberry sauce  5.00



♥ BAKED CREAM TART topped with fresh strawberries  5.50

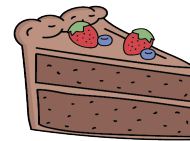
♥ LEMON SOFFICISSIMA with lemon cream  5.50




♥ ALMOND AND WALNUT CAKE  4.00

♥ SACHER CAKE with Nonno Andrea's orange compote  5.50

♥ FLUFFY **VEGAN** CHOCOLATE CAKE 5.50 **VEGAN**
with chocolate cream and berries 



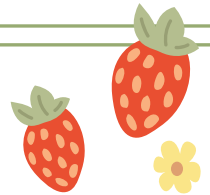
♥ MASCARPONE VERRINE  5.50
with coffee cream and chocolate



♥ VANILLA PANNA COTTA  5.50
with strawberry coulis 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



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

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