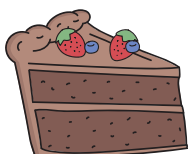
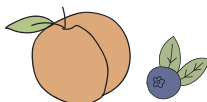




Nonno Andrea's DESSERTS

- ♥ **Essenza segreta** 8.00
with white chocolate and lemon ganache, a lemon heart infused with mint and basil, and a crunchy white chocolate shell. (G·M·E·SY·TN)
- ♥ **Coconut loaf cake** (G·M·E·SY) 4.50
with milk chocolate ganache
- ♥ **Mixed berry cheesecake** (G·M·E·SY·TN) 5.50
- ♥ **Cream tart with peaches and blueberries** (G·M·E) 5.50
- ♥ **Pistachio mousse and raspberry cream tart** 5.50
(G·M·E·SY·TN)
- ♥ **Apple pie** (G·M·E) 5.50
- ♥ **Lemon Sofficissima** with lemon cream (G·E) 5.50
- ♥ **Almond and walnut cake** (E·TN) 4.00
- ♥ **Sacher** (M·E·SY·TN) 5.50
with Nonno Andrea's sweet orange compote
- ♥ **Fluffy chocolate cake** (G·SY) **VEGAN** 5.50
with chocolate mousse and berries
- ♥ **Mascarpone, coffee, and chocolate verrine** (G·M·E·SY) 5.50
- ♥ **Vanilla panna cotta** (G·M·TN) 5.50
with strawberry coulis and almond streusel



Watermelon, basil oil and maldon salt bowl 6.00



FARM-MADE GELATO

- | | |
|---|-----------------------------------|
| ♥ Field strawberry | ♥ Milk & Mint from our fields (M) |
| ♥ Blackberry from our hedges | ♥ Madagascar Vanilla cream (M·E) |
| ♥ Nectarine | ♥ Pistachio (M·TN) |
| ♥ Lemon from the Amalfi Coast | ♥ Dark chocolate |
| ♥ Salted caramel and caramelized almonds (M·TN) | |
| ♥ Hazelnut and chocolate cookie (G·M·E·SY·TN) | |



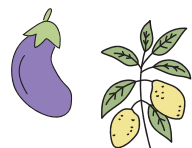
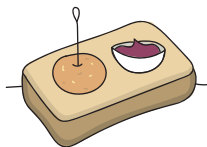
one scoop 2.50 two scoops 3.50 extra scoop +1.00

KEY ALLERGENS: SD sulfur dioxide P peanuts TN tree nuts G gluten M milk F fish SY soy SE sesame C celery MU mustard E 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

APETTIZERS & GARDEN VEGETABLES

OVEN-BAKED CROQUETTES

- ♥ **Potato and saffron zucchini** (G) **VEGAN** 2.00
served with zucchini and caper cream
- ♥ **Eggplant, quinoa, and lemon** (G·M·E) 2.00
served with eggplant, olive, and almond cream (F)
- ♥ **Prosciutto** 2.00 served with lime labna (M)



Watermelon, basil oil and maldon salt bowl 6.00

- ♥ **Eggplant and chickpea hummus with vegetable crudites** (SE) **VEGAN** 13.00
for two to share
with whole wheat multigrain schiacciata (G·SE) and extra virgin Olive oil
- ♥ **Ricotta-stuffed zucchini blossoms** (M·E·F) 10.00
with mint, basil and anchovies, served on roasted tomato cream with toasted hazelnuts and mint oil.
- ♥ **Grilled tomato** (M·SD·SE) 9.00
with basil hummus, burrata mousse, balsamic vinegar, edible flowers and fresh basil
- ♥ **Round zucchini** (G·M·E·TN) 9.00
stuffed with robiola cream, savory lemon crumble, zucchini and caper cream, and mint oil

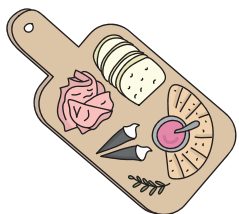


A Taste of the Countryside to Share 35,00

Ideal for two to four people (SE·G·M·E·F·SD·TN)

Our four vegetarian starters, served together.

Beef tartare (G·SY·SE) 15.00
with guacamole, ponzu sauce, cherry tomato confit, and toasted wholewheat croutons



15.00 **Charcuterie and cheese board**
Sopressa (SD) and blue cheese (M·SD), pork loin, Mezzano cheese (M·E), eggplant caponata, Peppered pancetta, Chamomile and hay refined cheese (M), walnuts (TN), and bread (G·SY·SE)

Fine selection of Alpine cheeses (M·E·SD) 16.00
with white asparagus cream, pear, raisin, and onion chutney (AS), honey, walnuts (TN), and bread (G·SY·SE)



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Each dish is prepared in our kitchen, inspired by what we grow in our fields and by ingredients carefully selected from local farms and cooperatives.

Simple, thoughtful cooking for those who love eating naturally.

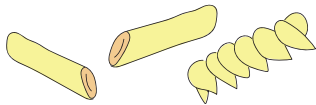


GRAINS & MORE ::

♥ Ricotta, pea, and lemon ravioli

(G · M · E · TN) 14.00

served on yellow zucchini cream, with aged cheese shavings, roasted cherry tomato cream and toasted pistachios



♥ Tortiglioni pasta

(G · SY · TN) VEGAN 13.00

with yellow pepper cream, julienned zucchini, blueberries, salted toasted almonds and zucchini blossoms



♥ Strozzapreti pasta

(G · M) 13.00

with Nonno Andrea's Mediterranean sauce, Taggiasca Olives, stracciatella cheese, confit cherry tomatoes, and basil oil



♥ Farro salad

(G · TN · M) 11,00

with yellow and red cherry tomatoes, Taggiasca Olives, zucchini, carrots, red peppers, Primo Sale cheese, toasted pine nuts and dill dressing

KIDS MENU



♥ "Papavero" stuffed schiacciata

multigrain (G · M · E · SE) 6.50

with charred cooked ham and Mezzano cheese

served with our Ketchup arancione



♥ Short pasta

(G) 6.00

with tomato sauce or with extra virgin Olive oil



♥ Mini beef meatballs

with tomato sauce

12.00



BREAD

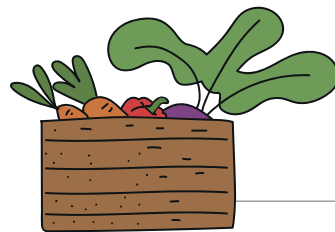
(G · SE · SY) 1.50

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FARMHOUSE PLATES



♥ * Garden burger VEGAN

15.00



bell pepper burger

caramelized red onion (SD) tomato and Iceberg lettuce on a spinach bun (G · SE)



served with our spicy green Ketchup (C · SD)

♥ Chicken supreme

(G · SE · TN) 16.00

served with grilled peppers, roasted pepper and almond cream, parsley



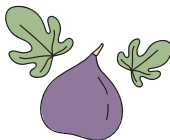
recommended wine pairing VALPOLICELLA D.O.C. 2024 TERRE DI LANOLI 12,5% ABV

Corvina, Corvinone, Rondinella Az. Agricola Villa Canestrari (VR) GLASS 4.00 / BOTTLE 75 CL. 22.00

♥ Bresaola

(SD · M) 12.00

with arugula, Stracciatella cheese, figs, and balsamic vinegar



♥ Tender new potatoes

(G · SE · TN) VEGAN 7.00

with parsley sauce, spring onion, and toasted walnuts

♥ Salad bowl

VEGAN 7.00

mixed leafy greens, purple cabbage, cucumber, julienned carrots



BOWL NATURA

A balanced mix of vegetables, seeds, protein and carbohydrates, each with its own delicate dressing



Estate Bowl

13.00

Salanova lettuce, basil edamame (SY), "tzatziki" cucumbers (M), grilled eggplant, radishes, lavender-grilled peaches, smoked ricotta (M), barley (G), cherry gel, paprika sunflower seeds and edible flowers

Sole Bowl

13.00

Lamb's lettuce, boiled eggs (E), colorful julienned carrots, friggitelli peppers, yellow squash, mint cherry tomatoes, apricots, beetroot basmati rice, parsley, mixed seeds (sunflower, sesame, pumpkin, flax) with soy sauce, and miso, coconut, and lime dressing



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