

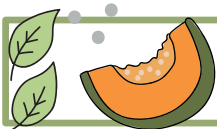
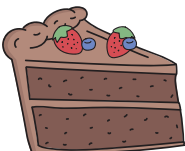
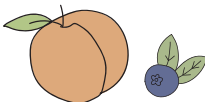


Nonno Andrea's DESSERTS

...Cakes, baked pastries, 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.*

- ♥ **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** (G·M·E·SY·TN) 5.50
- ♥ **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



Melon, basil oil and maldon salt bowl 6.00



FARM-MADE GELATO

- | | |
|---|-----------------------------------|
| ♥ Field strawberry and elderflower | ♥ Milk & Mint from our fields (M) |
| ♥ Blackberry from our hedges | ♥ Madagascar Vanilla (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) | |



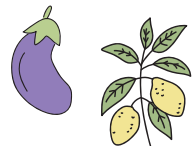
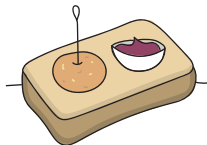
one scoop 2.50 two scoops 3.00 extra scoop +1.00

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

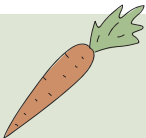
OVEN-BAKED CROQUETTES

- ♥ **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)



Melon, basil oil and maldon salt bowl 6.00

- ♥ **Carrot, ginger, and chickpea hummus** (SE) 13.00
with vegetable crudites **VEGAN** 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

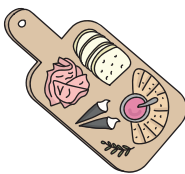


A Taste of the Countryside to Share 35,00

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, pea shoots, 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, onion and red wine chutney (AS),
honey, Walnuts (TN), and bread (G·SY·SE)



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NO cover charge at Nonno Andrea

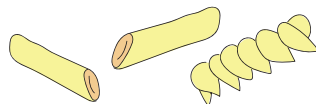
Each dish is prepared in our kitchen, inspired by what we grow in our fields and by ingredients carefully selected from local farms and cooperatives.

Simple, thoughtful cooking for those who love eating naturally.



GRAINS & MORE ::

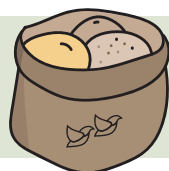
- ♥ **Ricotta, pea, and lemon ravioli** (G · M · E · TN) 14.00
served on yellow zucchini cream, with aged cheese shavings, roasted cherry tomato cream and toasted pistachios
- ♥ **Tortiglioni pasta** (G · SY · TN) **VEGAN** 13.00
with yellow pepper cream, julienned zucchini, blueberries, salted toasted 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



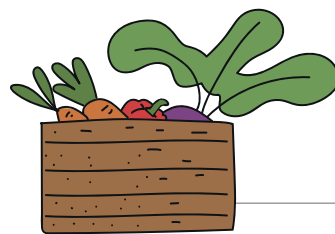
BREAD (G · SE · SY) 1.50

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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 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

- ♥ **English roast beef** (F · SD · MU · E) 17.00
with tonnato sauce, capers, confit cherry tomatoes, and chives



- ♥ **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, falafel (G), colorful julienned carrots, friggitelli peppers, yellow squash, mint cherry tomatoes, apricots, beetroot basmati rice, parsley, mixed seeds (sunflower, sesame (SE), pumpkin, flax) with soy sauce (SY), and miso, coconut, and lime dressing (SY · G · F)



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