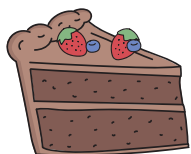
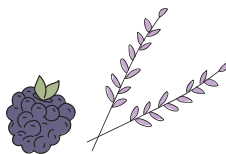




Nonno Andrea's DESSERTS

- ♥ **Essenza segreta** 8.00
a realistic lemon 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
- ♥ **Peach and amaretti tart** (G·M·E) 5.50
- ♥ **Yogurt mousse tart** with mango and passion fruit gelée (G·M·E) 5.50
- ♥ **Apple pie** (G·M·E) 5.50
- ♥ **Lavender Sofficissima** (G·E) 5.50
with Nonno Andrea's sweet blackberry compote
- ♥ **Almond and walnut cake** (E·TN) 4.00
- ♥ **Nonno Andrea Sacher cake** (M·E·SY·TN) 5.50
with Nonno Andrea's sweet Sicilian 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
- ♥ **Yogurt and blueberry cheesecake verrine** (G·M·TN) 5.50
with strawberry coulis and almond streusel



Watermelon, basil oil and Maldon salt bowl 6.00



OUR 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 Amalfi | ♥ Dark chocolate |
| ♥ Salted caramel and caramelized almonds (M·TN) | |
| ♥ Hazelnut and chocolate cookie (G·M·E·SY·TN) | |

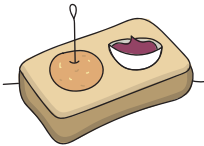


one scoop 2.50 two scoops 3.50 extra scoop +1.00

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
- ♥ **Spinach, Mezzano cheese and pine nuts** (G·M·E·TN) 2.00
served with bell pepper and herb cream (TN)
- ♥ **Prosciutto** 2.00 served with lime labneh (M)



Watermelon, basil oil and Maldon salt bowl 6.00

- ♥ **Eggplant and chickpea hummus with vegetable cruditès** (SE) **VEGAN** 13.00
for two to share
with whole wheat multigrain schiacciata (G·SE) and extra virgin Olive oil
- ♥ **Caramelized figs** (M·TN·SD) 10.00
served over a creamy Prosecco-infused blue cheese sauce, topped with crispy prosciutto, toasted walnuts, fresh thyme, and crushed pink peppercorns
- ♥ **Grilled tomato** (M·SD·SE) 9.00
with basil hummus, burrata mousse, balsamic vinegar, edible flowers and fresh basil
- ♥ **Glazed colorful carrots** (G·SY·F·M·TN) 9.00
in a savory miso-mirin glaze, set on blackberry and blueberry lemon labneh, topped with crunchy toasted hazelnuts and mint

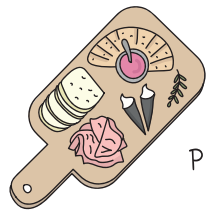


A Taste of the Countryside to Share 38.00

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), Nonno Andrea's eggplants in olive oil with oregano and chili pepper, 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)



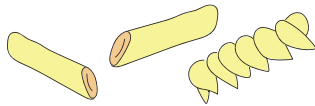
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NO cover charge at Nonno Andrea

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, Prosciutto & dried fig ravioli (G·M·E·TN·SD·SY) 14.00
served over a smooth lemon-eggplant cream with figs, toasted walnuts, and balsamic vinegar

♥ Tortiglioni pasta (G·TN) VEGAN 13.00
with yellow datterino tomato and bell pepper cream, julienned zucchini, blueberries, salted toasted almonds



♥ Pennoni pasta (G·M·SY·SD·TN) 13.00
Served over smooth roasted carrot purée, tangy yogurt sauce with rosemary and capers, chili-sauteed green beans, and toasted cashews.



♥ 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

♥ Eggplant Parmigiana (E·M) 10.00
with Grana cheese fondue, roasted cherry tomato cream, and basil oil

KIDS MENU



♥ "Papavero" stuffed schiacciata multigrain (G·M·E·SE) 6.50
with charred cooked ham and Mezzano cheese



♥ Short pasta (G) 6.00
with tomato sauce or with extra virgin olive oil



♥ Mini beef meatballs with tomato sauce 12.00



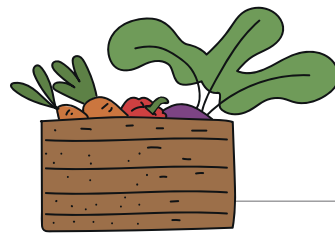
BREAD (G·SE·SY) 1.50

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FARMHOUSE PLATES



♥ * Garden burger VEGAN 15.00



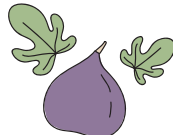
bell pepper burger
caramelized red onion (SD) tomato and iceberg lettuce
on a spinach bun (G·SE)
served with our spicy green ketchup (C·SD)

♥ Oven-baked Chicken Supreme with parsley breadcrumbs (G·TN) 16.00
served with zucchini and mint cream with zucchini "In Saor" and toasted hazelnuts



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

♥ Beef Bresaola (SD·M) 14.00
with arugula, Stracciatella cheese, figs, and balsamic vinegar



♥ New potato salad (SD) VEGAN 7.00
red onion, capers, cherry tomatoes, and Taggiasca olives

♥ 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

Aurora Bowl 13.00

Gentile lettuce, soy-marinated eggs (SY·E·SE), Venere & Basmati rice, maple-miso peppers (SY·G·F), Concord grapes, lime & pink peppercorn zucchini, cabbage, sweet & sour onions, goji berries, toasted pistachios (TN), and red cabbage dressing (SY)



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