

Nonno Andrea's sweet treats ♥

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.



Nonno Andrea's Chiocciola or Croissant (G · M · E)

(slow-fermented)

- ♥ plain 1.50
- ♥ filled 2.00



filled with your choice of:

- ♥ Vanilla custard (M · E)
- ♥ Apricot compote
- ♥ Sweet Concord grape compote
- ♥ Sweet Pear and Vanilla compote
- ♥ Hazelnut and cocoa spread (TN · M · SY)
- ♥ Pistachio spread (TN · M · SY)



♥ Pumpkin Cinnamon Roll 3.00
with candied pumpkin seeds (G · M · E)



♥ Pumpkin and Chocolate Chip Muffin 4.50
(G · SY · E · TN)



♥ Tart with Pumpkin Pastry Cream (G · M · E) 5.00



♥ Pumpkin and Caramel Cheesecake 5.50
(G · M · E · SY · TN)

♥ Lisa's Cheesecake (G · M · E · SY · TN) 5.50
with mixed berry coulis

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

- ♥ Apple Cake (G · M · E) 4.50
- ♥ Hazelnut mousse tart (G · M · E · SY · TN) 5.50
with Concord grape gelée
- ♥ Almond and Walnut cake (E · TN) 4.00
- ♥ Chestnut Sofficissima (G · E · SY) 5.00
with vanilla pastry cream
- ♥ Chocolate and Peanut Butter Brownie 4.50
(P · G · E · SY · TN)
- ♥ Chocolate Brownie (G · E · SY) 4.50
with yogurt cream (M) and Concord grape compote
- ♥ Nonno Andrea's Sacher cake (M · E · SY · TN) 5.50
with sweet Sicilian orange compote
-  ♥ Fluffy Chocolate Cake VEGAN 5.50
with chocolate mousse and berries (G · SY)
- ♥ Tiramisù di Nonno Andrea (M · E · G) 5.50
- ♥ Shortbread and Raspberry bar (G) VEGAN 1.90



- ♥ Greek Yogurt Bowl (M · SY · TN · G) 6.50
with pear slices, sweet pear and vanilla compote,
granola, and dark chocolate

- ♥ Gianduia Mousse Verrine 5.50
with chocolate crumble, soft caramel,
and toasted salted hazelnuts (M · G · E · TN · SY)



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

♥ Pumpkin and chocolate chip cookie (G·SY) 1.50



♥ Chocolate cookie (G·M·E·SY) 1.50



♥ Whole grain farro cookie (G·M·E) 0.90

♥ Mini corn cookie trio (E) 1.50



♥ Mini wild berry cookie trio (G·M·E) 1.90

♥ Corn cookie with almonds and seeds (G·M·E·TN) 1.50

♥ Raisin and pine nut cookie (G·SD·TN) VEGAN 1.50



OUR FARM-MADE GELATO



♥ Dark Chocolate



♥ Pumpkin with chocolate swirl (M·SY)



♥ Fior di Latte (milk cream) (M)

♥ Hazelnut and chocolate cookies (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

Nonno Andrea's SAVORY SNACKS

Our savory snacks are made in Nonno Andrea's kitchen, using what we grow in our fields and ingredients carefully chosen from local farms and cooperatives.

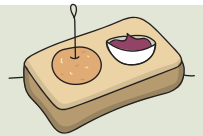
With thoughtful preparation and gentle cooking, we create balanced, flavorful bites; perfect for an aperitivo, a daytime break, or a wholesome snack for those who love natural food.

- ♥ Pumpkin and chickpea hummus (SE) VEGAN 14.00
with vegetable cruditès (C) for two to share
with whole wheat multigrain schiacciata (G·SE)
and extra virgin olive oil



- ♥ *Zucca burger VEGAN 15.00 
Pumpkin burger with caramelized red onion (SD), purple
cabbage, on a pumpkin bread bun (G·SE)
 served with our red ketchup (C)

OVEN-BAKED CROQUETTES



- ♥ Pumpkin (C) VEGAN 2.00
served with Nonno Andrea's fennel and green
peppercorn cream



- ♥ Spinach, Mezzano cheese and pine nuts (G·M·E·TN) 2.00
served with Nonno Andrea's bell pepper and herb
cream (TN)

- ♥ Prosciutto (G·M·E) 2.00 
served with lime labneh (M)

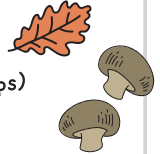
KEY ALLERGENS: SD sulfur dioxide P peanuts TN tree nuts G gluten M milk F fish SY soy SE sesame C celery MU mustard E egg

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

TRAMEZZINI mini soft Italian sandwiches

- ♥ Sweet-and-sour cabbage, pear, raisin and onion chutney, and pumpkin cream (G · SY · SD) **VEGAN** 2.50
- ♥ Tuna, sweet and sour onion, capers, and lime zest (G · SE · F · E · SD · MU) 2.50
- ♥ Beechwood-smoked cooked ham (from local farm co-ops) and champignon mushrooms (G · M · SY · E · MU) 2.50



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,
cheese aged with chamomile and hay (M),
walnuts (TN), and bread
(SY · G · SE)



Fine selection of Alpine Cheeses

(M · E · SD) 16.00

with Nonno Andrea's fennel and green peppercorn
cream, Nonno Andrea's pear, raisin,
and onion chutney (SD) honey, Walnuts (TN), and bread
(SY · G · SE)



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



Naturally leavened sourdough schiacciata

MARGHERITA STYLE SCHIACCIATA 1 piece 6.00

(G · M · E)

topped with tomato sauce,
mozzarella, grana cheese,
and oregano



"BOSCO" SCHIACCIATA VEGAN 1 piece 7.50

(G · TN)

with mushroom cream, rosemary-roasted pumpkin,
cashew and parsley pesto, toasted cashews,
and rosemary oil



"ZUCCOSA" SCHIACCIATA 1 piece 7.50

(G · M · E)

with pumpkin cream, mozzarella,
rosemary, Grana cheese,
and peppered pancetta



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

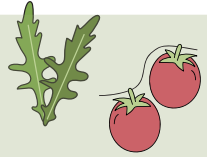
*Some products, in certain seasons, may be frozen or deep-frozen either in-house or externally

Naturally leavened sourdough schiacciata

"TRAMONTO" SCHIACCIATA 7.00

(M · G · SD) 1 piece

with mozzarella, burrata (from local farms),
Veneto DOP prosciutto, cherry tomatoes,
baby arugula, and balsamic vinegar



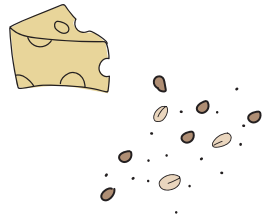
"PAPAVERO" STUFFED SCHIACCIATA 1 piece 7.00

multigrain (M · G · E · SE)

with char-grilled cooked ham
and Mezzano cheese (from local farms)



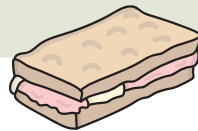
served with our red ketchup (C)



"TERRA" STUFFED SCHIACCIATA 1 piece 7.50

multigrain (M · G · SE)

with fennel and green peppercorn cream,
porchetta, mild cheese,
and thyme-roasted potatoes



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