

APPETIZERS & GARDEN VEGETABLES

♥ Pumpkin & Chickpea hummus with vegetable crudites **VEGAN** 14.00
for two to share (SE · C)

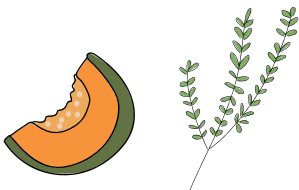
with whole wheat multigrain schiacciata (G · SE) and extra virgin olive oil

♥ Sautéed Mushrooms (SY) **VEGAN** 11.00

served on chestnut cream, with corn sauce, basil oil, smoked paprika popcorn, and parsley

♥ Roasted Pumpkin (M · TN) 10.00

on hazelnut mascarpone cream, with marinated mushrooms, toasted hazelnuts, and thyme



♥ Purple carrots, celeriac, and sweet potatoes (C) **VEGAN** 9.00

served on cauliflower cream, with pomegranate and caramel

A Taste of the Countryside to Share 40.00

Ideal for two to four people (SE · G · M · TN · C · SY)

Our four vegetarian starters, served together.



♥ Grilled Corn on the Cob 6.00

with sweet-and-sour sauce and Maldon sea salt

♥ Beef tartare (M · TN · SE) 16.00

with Concord grape compote, robiola cheese, toasted pistachios, parsley, fresh grapes, and beetroot seed crackers

OVEN-BAKED CROQUETTES

♥ Pumpkin served with fennel and green peppercorn cream (G) **VEGAN** 2.00

♥ 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)



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

♥ Fine selection of Alpine cheeses (M · E · SD) 16.00

with fennel and green peppercorn cream, pear, raisin, and onion chutney (SD), honey, walnuts (TN), and bread (G · SY · SE)

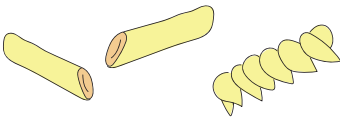




Each dish is prepared in our kitchen, inspired by what we grow in our fields and by ingredients carefully selected from local farms and cooperatives.

Simple, thoughtful cooking for those who love eating naturally.

GRAINS & MORE ::



♥ **Spinach Rustici** (bronze-drawn egg pasta) (G · M · E · TN) 13.00

with leek cream, sautéed pumpkin, pumpkin beer caramel, and a chestnut, pine nut and marjoram crumble



♥ **Mezze Maniche pasta** (bronze-drawn durum wheat semolina) (G · M · E) 13.00

with mushroom cream and sautéed mushrooms, saffron Parmesan fondue, beetroot cream, and beetroot chips

♥ **Fusilli** (bronze-drawn durum wheat semolina) (G · SY · SD · TN) **VEGAN** 12.00

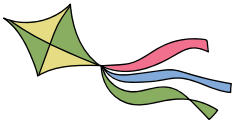
with cauliflower cream, red wine-sautéed radicchio, apple sauce, olive crumble, and almonds

♥ **Creamy pumpkin and Leek soup** (G · SE) **VEGAN** 11.00

topped with toasted pumpkin seeds and Oregano-seasoned croutons



KIDS' MENU



♥ **"Papavero" stuffed schiacciata** multigrain (G · M · E · SE) 6.50

with charred cooked ham and Mezzano cheese



served with Our red Ketchup (C)

♥ **Short pasta** (G) 6.00

with tomato sauce or with extra virgin olive oil

♥ **Beechwood-smoked cooked ham** (M) 10.00

and mozzarella



BREAD

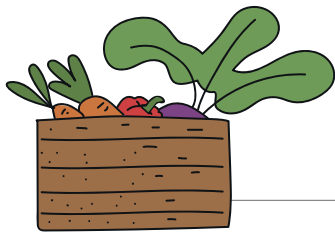
(G · SE · SY) 1.50

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

No cover charge at Nonno Andrea



FARMHOUSE PLATES



♥ * Zucca burger **VEGAN** 15.00



pumpkin burger

caramelized red onion **(SD)**, purple cabbage,
on a pumpkin bread bun **(G·SE)**



served with our red ketchup **(C)**

♥ Grilled turkey **(SE)** 16.00

with sweet-and-sour sesame sauce and grilled vegetables



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

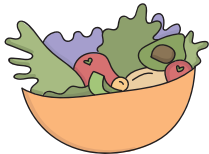
♥ Pan-seared Cheese **(M)** 14.00

with mushroom cream, marinated mushrooms, honey-glazed leek
with pink pepper, and grilled sage



♥ Salad bowl 7.00

mixed leafy greens, purple cabbage, fennel, julienned carrots



BOWL NATURA

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



♥ Foglia Bowl 13.00

Early radicchio, oats **(G)**, Oro Rosso cheese **(M·SD)**, julienned fennel with
Taggiasca olive pesto, baba ganoush **(SE)**, apple, sauteed chard, beetroot,
radishes, toasted pumpkin seeds, thyme-roasted pumpkin, and
bell pepper herb cream **(TN)**



♥ Ghianda Bowl 13.00

Lollo lettuce and arugula salad with smoked paprika turkey, couscous **(G)**,
grilled Chioggia radicchio, honey-glazed leek with pink pepper and sage,
pear, mirin-maple carrots **(SY)**, toasted salted cashews **(TN)**,
and mango and ginger gel

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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.*

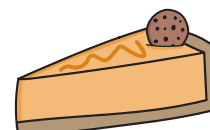
- ♥ **Incanto d'autunno** (M · SY · TN · G · E) 8.00
realistic mini pumpkin with hazelnut ganache, pumpkin seed praline heart, dark chocolate, and creamy pumpkin filling



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



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



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

- ♥ **Apple Cake** (G · M · E) 4.50

- ♥ **Hazelnut mousse tart** with Concord grape gelée 5.50
(G · M · E · SY · TN)

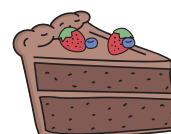
- ♥ **Chestnut Sofficissima** (G · SY · E) 5.00
with vanilla pastry cream



- ♥ **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



- ♥ **Tiramisu di Nonno Andrea** (G · M · E) 5.50



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



OUR FARM-MADE GELATO

- ♥ Dark Chocolate

- ♥ Pumpkin with Chocolate Swirl (M · SY)

- ♥ Fior di Latte (Milk cream) (M)

- ♥ Hazelnut and Chocolate Cookie (G · M · E · SY · TN)



one scoop
2.50

two scoops
3.50

extra scoop
+1.00

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