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 apple and ginger compote

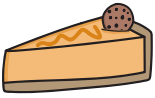


- Hazelnut and cocoa spread (TN · M · SY)
- Pistachio spread (TN · M · SY)





- Cinnamon Roll (G · M · E) 3.00
- Clementine Muffin (G · M · E) 4.50
- Tart with Pumpkin Pastry Cream (G · M · E) 5.00



- Pumpkin cheesecake 5.50
  with caramel and hazelnuts (G · M · E · SY · TN)
- Lisa's Cheesecake 5.50
  with mixed berry coulis (G · M · E · SY · TN)



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 and pear strudel **(G · M · E)** 5.50
with yogurt cream and cinnamon

♥ 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 apple and ginger compote, granola, and dark chocolate

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



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- 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 (sweet milk) (M)
- Hazelnut and chocolate cookies (G · M · E · SY · TN)

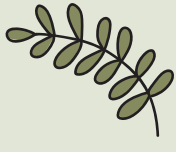


small 2.50



large 3.50

extra scoop +1.00



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Nonno Andrea's SAVORY SNACKS

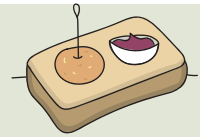
Our savory snacks are made in Nonno Andrea's kitchen, using what we grow in our fields and ingredients carefully chosen from local farms and cooperatives.
With thoughtful preparation and gentle cooking, we create balanced, flavorful bites; perfect for an aperitivo, a daytime break, or a wholesome snack for those who love natural food.

♥ **Piccolo Fiore di Bufala** **(M)** for two to share 21.00
Soft buffalo-milk cheese (from a local dairy),
served with multigrain whole-wheat flatbread **(G · SE)**,
extra virgin olive oil, and our Radicchio rosso and Taggiasca olive spread



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

OVEN-BAKED CROQUETTES



♡ **Pumpkin** **(G)** 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)**





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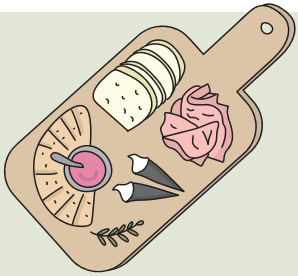
TRAMEZZINI mini soft Italian sandwiches

♡ Pumpkin hummus, Taggiasca olives, and artichoke hearts in oil **(G · SY · SE)** 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)**, our sweet-and-sour pumpkin, onion and raisins, peppered pancetta, cheese aged with chamomile and hay **(M)**, walnuts **(TN)**, and bread **(SY · G · SE)**



Alpine cheese board

(M · E · SD) 16.00

with fennel and green peppercorn cream, sweet apple and ginger compote, honey, Walnuts **(TN)**, and bread **(SY · G · SE)**



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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 7.00

(G · M · E)

with pumpkin cream, mozzarella, rosemary, and Grana cheese



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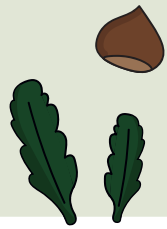
Naturally leavened sourdough schiacciata

"CASTAGNA" SCHIACCIATA 7.50

(M · G · SY) 1 piece

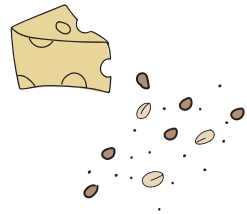
with chestnut cream, tuscan kale,
peppered pancetta, and
walnut leaf-aged cheese



"PAPAVERO" STUFFED SCHIACCIATA 1 piece 7.00

multigrain **(M · G · E · SE)**

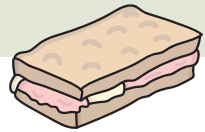
with beechwood-smoked cooked ham
and Mezzano cheese (from local farms)
served with our orange ketchup



"TERRA" STUFFED SCHIACCIATA 1 piece 7.50

multigrain **(M · G · SE)**

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



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