APPETIZERS & GARDEN VEGETABLES

♡ **Beef carpaccio** (M · SE) 13.00
with grilled artichoke hearts in olive oil, orange gel,
salted yogurt sauce with charred mandarin, arugula, and sesame seeds



♡ **Fennel, puntarelle and green apple salad** (SE · MU · M · TN · F) 10.00
marinated with mustard, lemongrass, and ginger, served on a mascarpone and tahini cream, with grapefruit gel, anchovy dressing, toasted almonds, and basil oil

♡ **Grilled Radicchio Rosso tardivo** (M · E · TN· SD) 10.00
with radicchio and beet cream, Parmesan fondue, toasted hazelnuts, pink peppercorns, orange zest, and thyme

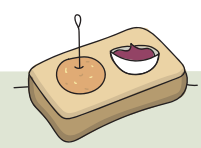


♡ **Pears poached with star anise and cinnamon** (SE · G · M · TN) 9.00
served on a buffalo-milk cheese cream, with sesame seed and beetroot brittle, toasted walnuts, pink peppercorns, thyme, and rosemary oil

A Taste of the Countryside to Share 40.00
Ideal for two to four people (SE · G · M · TN · MU · F)
Our four appetizers, served together



♡ **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



OVEN-BAKED CROQUETTES

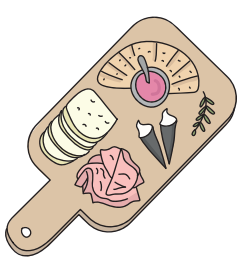
♡ **Pumpkin** served with fennel and green peppercorn cream (G) VEGAN 2.00

♡ **Spinach, Mezzano cheese and pine nuts** (G · M · E· TN) 2.00
served with bell pepper and herb cream (TN)



♡ **Prosciutto** served with lime labneh (G · M · E) 2.00





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
(G · SY · 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 (G · SY · 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

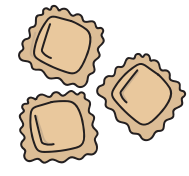
*Some products, in certain seasons, may be frozen or deep-frozen either in-house or externally

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

♡ **Mezze maniche** (bronze-drawn semolina pasta) (G · TN) 13.00
with broccoli cream, chili-spiced broccoli rabe, sausage, and olive and almond crumble



♡ **Pumpkin and ricotta ravioli** (G · M · E · SD) 14.00
with creamy mushroom sauce, raspberry and balsamic vinegar sauce, and cocoa and sage crumble

♡ **Bigoli with country-style white ragù** (egg pasta) 15.00
served on a bed of carrot purée, with chives, crispy carrot chips, and Tuscan Kale oil (G · E · C · M)



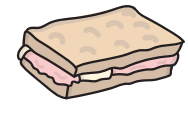
recommended wine pairing STERPATO Varramista 2021 11.5% ABV
Fattoria Varramista spa - Monopoli in Val d'Arno (PI) GLASS 4.00 / BOTTLE 75 CL. 24.00

♡ **Pasta e fagioli** (G · C) VEGAN 11.00
Pasta and bean soup with crispy Tuscan Kale chips

KIDS' MENU



♡ **"Papavero" stuffed schiacciata** multigrain (G · M · E · SE) 7.00
beechwood-smoked cooked ham and Mezzano cheese
served with our orange ketchup



♡ **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

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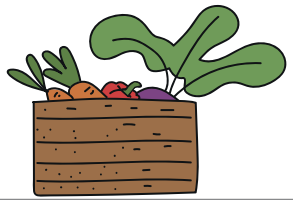


FARMHOUSE PLATES



♡ *Zucca burger VEGAN 15.00



pumpkin burger
caramelized red onion (SD) , purple cabbage,
on a pumpkin bread bun (G · SE)
served with our Orange Ketchup



♡ Ribeye (M · TN) 22.00
with jacket (baked) potato, rustic bell pepper sauce, chives, and toasted almonds

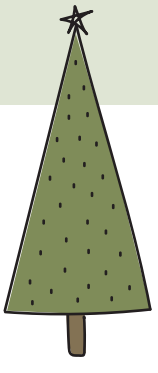
♡ Braised Ossobuco (C · SD · TN) 18.00
with grilled Radicchio di Treviso and toasted walnuts

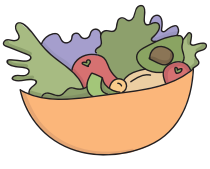




♡ Jacket potatoes (TN) VEGAN 8.00
with rustic bell pepper sauce, chives, and toasted almonds

♡ Mixed salad bowl 7.00
mixed leafy greens, purple cabbage, fennel, julienned carrots

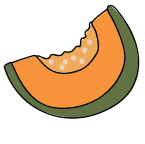




BOWL NATURA

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

♡ Autunno Bowl VEGAN 13.00
Lusia radicchio, tricolor quinoa, mandarin, Tuscan Kale, green cabbage, lavender-grilled fennel, lentil and carrot hummus (SE) , roasted pumpkin cream with tomato and Taggiasca olives (TN), rosemary-roasted walnuts (TN), parsley, and pink peppercorns



♡ 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 cheesecake** with caramel and hazelnuts (G · M · E · SY · TN) 5.50
- **Lisa's Cheesecake** with mixed berry coulis (G · M · E · SY · TN) 5.50
- **Apple and pear strudel** with yogurt cream and cinnamon (G · M · E) 5.50
- **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

one scoop	two scoops	extra scoop
2.50	3.50	+1.00

- Dark Chocolate
- Pumpkin with Chocolate Swirl (M · SY)
- Fior di Latte (Milk cream) (M)
- Hazelnut and Chocolate Cookies (G · M · E · SY · TN)

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