



FERMENTO

PIZZA • DRINK • FOOD

FLAVOURS OF THE PAST...

MARGHERITA^{1,7} **8**
San Marzano DOP Tomatoes, Fior di Latte Mozzarella, Basil, and Extra Virgin Olive Oil (EVO)

MARINARA^{1,4} **9**
San Marzano DOP Tomatoes, Anchovies, Datterino Confit, Crispy Capers, Wild Garlic, Black Olive Powder, Oregano, Basil, and Extra Virgin Olive Oil (EVO)

COSACCA^{1,7} **8.5**
Slow-Cooked San Marzano DOP Tomatoes, Parmigiano Reggiano Cheese, Pecorino Cheese, Basil, and Extra Virgin Olive Oil (EVO)

5 FORMAGGI^{1,7} **11**
Fior di Latte Mozzarella, Parmigiano Reggiano Cheese, Buffalo Ricotta, Mild Gorgonzola Cheese, Monte Veronese Cheese, and Fig Jam

BUFALA^{1,7} **10**
San Marzano DOP Tomatoes, Buffalo Mozzarella, Basil, and Extra Virgin Olive Oil (EVO)

NERANO^{1,9} **9.5**
Zucchini Cream, Fior di Latte Mozzarella, Zucchini Chips, Parmigiano Reggiano Wafer, Basil, and Extra Virgin Olive Oil (EVO)

LA FRITTA^{1,7} **12.5**
Buffalo Ricotta, Smoked Provola Cheese, Ciccioli (Pork Cracklings), San Marzano Tomatoes, and Black Pepper

CONSISTENZE^{1,7} **15**
Fior di Latte Mozzarella, Arugula Pesto, Fried Arugula, Raw Ham, and Parmigiano Reggiano Wafer

DIAVOLA^{1,7} **13**
San Marzano DOP Tomatoes, Fior di Latte Mozzarella, Spianata Calabra (Spicy Salami), Caramelized Onions, and Chili-Honey Extra Virgin Olive Oil (EVO)

IL CAPRICCIO^{1,7} **14.5**
Artichoke Cream, Fior di Latte Mozzarella, Seasonal Mushrooms, Slow-Cooked Tomato Gel, Roasted Ham, Black Olive Powder, and Extra Virgin Olive Oil (EVO)

SHADES OF FERMENTO...

T.C (in the pan)^{1,4,7} **18**
Buffalo Mozzarella, Red Tuna Tartare, Sweet and Sour Onions, Slow-Cooked Tomato Gel, and Wild Oregano

LA BRAVA^{1,7} **17.5**
Potato Cream, Smoked Provola Cheese, Bra Sausage, Chili Oil, and Pepper Powder

LA SORA LELLA^{1,7} **14**
Artichoke Cream, Fior di Latte Mozzarella, Spianata Calabra (Spicy Salami), Julienne of Sweet Potatoes, and Parmigiano Reggiano Cream

POLPO AMMARE^{1,4,7,9} **14**
Potato Cream, Fior di Latte Mozzarella, Octopus Gel, Iced Celery, and Chili-Honey Extra Virgin Olive Oil (EVO)

SAN MARTINO (in the pan)^{1,7} **13**
Chestnut Purée, Herb-Cured Lard, Wild Garlic, and Chili-Honey Extra Virgin Olive Oil (EVO)

ASSOLUTAMENTE ZUCCA^{1,7} **13.5**
Fior di Latte Mozzarella, Crispy Pork Cheek, Pumpkin Chips, Pumpkin Cream, and Parmigiano Reggiano Wafer

DICIOTTO...^{1,3,7} **17.5**
Fior di Latte Mozzarella, Carbonara Cream, Black Truffle from Lessinia, and Crispy Pork Cheek

SPEKTACOLO^{1,7,13} **15**
Fior di Latte Mozzarella, Mild Gorgonzola Cheese, Speck, Seasonal Mushrooms, and Walnuts

FRIED DISHES

POTATO CROCCHÈ^{1,3,7} **4.5**

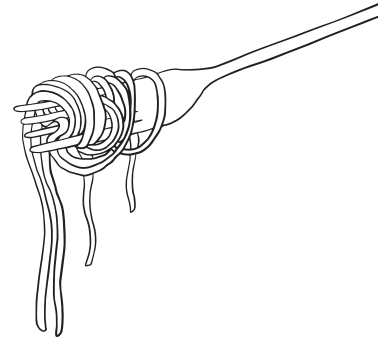
PASTA-FRITTATINA^{1,3,7} *by choice* **4.5**
Classic, Cacio e Pepe, or the Seasonal Variety

LA MONTANARINA Tomato and Mozzarella^{1,7} **4.5**

ALL IN^{1,3,7} **10**
1 Crocchè, 1 Frittatina by choice, 1 Montanarina



Lactose-free mozzarella is available on request.
The exclusion of ingredients does not lower the price.
Additions from €1 to €7.



APPETIZERS

VITELLO TONNATO ^{3,7}	15.5
Tender Veal Tenderloin, Tuna Mousse, Capers and their Leaves, Veal Jus	
PEPATA DI COZZE ^{1,14}	14
Mediterranean Mussels, Toasted Bread Crouton, Pepper, Garlic, and Chili	
COME UNA MANTOVANA ^{1,7,13}	9
Hokkaido Pumpkin, 24-Month Aged Parmigiano Reggiano Fondue, Amaretto, Pumpkin Seeds and their Oil	

VORSPEISEN

PIZZOCCHERI ALLA VALTELLINESE ^{1,7}	12
Buckwheat Pizzoccheri (pasta), Potatoes, Savoy Cabbage, Monte Veronese Cheese, and 24-Month Aged Parmigiano Reggiano Cheese	
TAGLIATELLE WITH COURTYARD RAGOUT ^{1,3,7,9}	13.5
Homemade Tagliatelle (pasta), Capon and Rabbit Knife-Cut Ragout, 24-Month Aged Parmigiano Reggiano Cheese	
PACCHERI WITH SEAFOOD ^{1,4,9}	15
Paccheri (pasta), Octopus Ragout, Lemon, and Fennel Seeds	

MAIN COURSES

BRAISED BEEF CHEEK ^{7,9}	19
Braised Beef Cheek in Port Wine, Mashed Potatoes, and Sautéed Seasonal Vegetables	
BEEF ENTRECÔTE ⁷	22
Beef Entrecôte with its Jus, and Baked Potato with Sour Cream and Chives	
MEDITERRANEAN OCTOPUS ^{1,4,9}	18
Seared Octopus, Romesco Sauce, Bell Pepper, Stewed Onion, and Taggiasca Olives	

SIDE DISHES

BAKED POTATO	5
MASHED POTATOES	5
COOKED SEASONAL VEGETABLES	5
MIXED SALAD	5
FRENCH FRIES	5

DESSERTS

TIRAMISÙ ^{1,3,5,7,8}	6
Mascarpone Mousse, Savoirdi Biscuits, Coffee from Jamaica Roasting Company	
CROSTATINA ^{1,3,5,7,8}	7
Homemade Tart, Pastry Cream, and Seasonal Fruit	
SCHOKOLADENSALAMI ^{1,3,5,7,8}	5.5
Cocoa, Dry Biscuits, Nuts, and Chestnut Cream with Rum	

GETRÄNKE

WATER ^{0,75 T}	2.5
SOFT DRINKS	3
BEERS ^{0,2 LT / 0,4 LT}	2.5 TO 6
COFFEE	1.5
COVER CHARGE	2.00

ALLERGEN LISTS

 Substances or products causing allergies or intolerances (allegato 11 reg. Ue 1169/2011)

1. cereals containing gluten 2. crustaceans and products thereof 3. eggs and products thereof 4. fish 5. peanuts and products thereof 6. soya beans and products thereof 7. milk and milk products 8. nuts 9. celery and celery products 10. mustard and mustard products 11. sesame seeds and products thereof 12. sulphur dioxide 13. lupins and lupin products Celery and celery products 10. mustard and mustard products 11. sesame seeds and sesame products 12. sulphur dioxide 13. lupins and lupin products 14. molluscs and mollusc products.

For information on allergenic ingredients, please contact our staff For seasonal reasons, some products may be frozen to preserve quality.