



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 Cheese, Grana Cheese, Buffalo Ricotta, Sweet Gorgonzola Cheese, Fontina Cheese, and Apricot Jam

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

NERANO^{1,7} **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

S.E.F^{1,7} **14**
Friarielli Cream, Smoked Provola Cheese, Sausage, Chili-Infused Extra Virgin Olive Oil and Honey, Classic Tarallo

DIAVOLA^{1,7} **14**
San Marzano Tomato, Fior di Latte Cheese, Calabrian Spianata Salami, Calabrian 'Nduja, Caramelized Onion, and Chili-Infused Extra Virgin Olive Oil with Honey

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

SAN MARTINO (in the pan)^{1,7} **15**
Chestnut Purée, Honey-Glazed Lard, Fried Seasonal Mushroom, Wild Garlic, and Chili-Infused Extra Virgin Olive Oil with Honey

DICIOTTO...^{1,3,7} **14**
Fior di Latte Cheese, Carbonara Cream, and Crispy Bacon from the Pork Cheek

SPECTACOLO^{1,7,13} **14.5**
Fior di Latte Mozzarella, Mild Gorgonzola Cheese, Speck, Seasonal Mushrooms, and Walnuts

CONSISTENZE^{1,7} **15**
Fior di Latte Cheese, Arugula Pesto, Fried Arugula, Raw Ham, and Grana Cheese Wafer

333^{1,7} **14**
Slow-Cooked Yellow and Red Piennolo Tomatoes, Fior di Latte Cheese, Salted Buffalo Ricotta, Yellow San Marzano Tomato Gel, Wild Garlic and Oregano

LA CULACCIA^{1,4,7} **17**
Leek Cream, Smoked Provola Cheese, Local Culaccia Ham, and Egg Cream

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

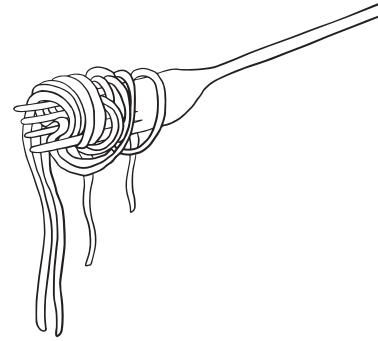
LA MONTANARINA Tomato and Mozzarella^{1,7} **4.5**

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

BACCALÀ MANTECATO ^{4,7} **14**

Creamy Cod, Polenta Chips and Extra Virgin Olive Oil

FLAN DI PORRI ^{1,3,7,8} **10.5**

Leek Flan, Monte Veronese Cheese Fondue and Roasted Hazelnuts

FIRST COURSE

LINGUINE WITH PESTO ^{1,5,7} **12.5**

Linguine with Wild Fennel Pesto, Peanuts, Potatoes and Green Beans

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

OCTOPUS TORTELLO ^{1,3,4,7} **15**

Homemade Pasta Tortello Stuffed with Octopus, on a Cuttlefish Black Parmesan Cheese Fondue

MAIN COURSES

BRAISED BEEF CHEEK ^{7,9} **19**

Braised Beef Cheek in Port Wine, Mashed Potatoes, and Sautéed Seasonal Vegetables

LAMB "PORCHETTA" **22**

Lamb Rump "Porchetta", Roman Style Artichokes and Lamb Jus with Balsamic Vinegar

CATCH OF THE DAY ^{1,4,7,9} **22**

Seared Octopus, Romesco Sauce, Bell Pepper, Stewed Onion, and Taggiasca Olives

SIDE DISHES

SEASONAL COOKED VEGETABLES **5**

MASHED POTATOES **5**

FRENCH FRIES **5**

DESSERTS

TIRAMISÙ ^{1,3,5,7,8} **6**

Mascarpone Mousse, Savoirdi Biscuits, Coffee from Jamaica Roasting Company

CREMA CATALANA ^{3,7} **6**

CHOCOLATE TENERINA CAKE ^{7,8} **6**

Hazelnut and Chocolate Tenerina Cake

COCOA BREAD ^{1,7,8} **7**

Cocoa and Walnut Bread, Sweet Ricotta with Citrus, Vesuvian Apricot Jam

GETRÄNKE

WATER 0,75 LT **3**

SOFT DRINKS **3.5**

BEERS 0,2 LT / 0,5 LT **2.5 TO 7**

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.