

FRIED SPECIALTIES

PASTA FRITTER 1 3 6 7 8 10 ————— **4,5**
Choice of
Classic or Cacio e Pepe

POTATO CROQUETTE 1 3 6 7 8 10 ————— **4,5**

LA MONTANARA 1 6 7 8 10 ————— **4,5**
San Marzano DOP Tomato and Buffalo Mozzarella
DOP

ALL IN 1 3 6 7 8 10 ————— **10**
1 Potato Croquette, 1 Pasta Fritter of your choice,
1 Mini Montanara

CLASSIC FLAVORS

MARGHERITA 2.0 1 6 7 8 10 ————— **10**
San Marzano DOP Tomato, Stracciatella, Basil Oil,
Basil

*We recommend adding San Daniele Raw Ham at
the end + 3,50*

MARGHERITA DOP 1 6 7 8 10 ————— **8,5**
San Marzano DOP Tomato, Fiordilatte di Agerola,
EVO Oil, Basil

BUFALA DOP 1 6 7 8 10 ————— **11**
San Marzano DOP Tomato, Buffalo Mozzarella
(Bufala Campana DOP), EVO Oil, Parmigiano
Reggiano (24 Months), Basil

DIAVOLA 1 3 5 6 7 8 10 11 12 ————— **14**
San Marzano DOP Tomato, Fiordilatte di Agerola,
Spianata Calabrese (Spicy Salami), Sweet and Sour
Red Onion, Spicy Honey, 'Nduja di Spilinga Cream,
Basil

PROSCIUTTO E FUNGHI 1 6 7 8 10 ————— **11**
San Marzano DOP Tomato, Fiordilatte di Agerola,
Herb-Roasted Ham, Sautéed Fresh Mushrooms, EVO
Oil, Basil

CAPRICCIOSA 1 6 7 8 10 ————— **14,5**
San Marzano DOP Tomato, Fiordilatte di Agerola,
Sautéed Artichokes, Herb-Roasted Ham, Sautéed
Fresh Mushrooms, Black Olive Powder, Basil

NERANO 1 6 7 8 10 ————— **10**
Zucchini Cream, Fiordilatte di Agerola, Zucchini
Chips, Sweet Provolone Fondue, EVO Oil, Basil

PROVOLA E PEPE 1 6 7 8 10 ————— **10**
San Marzano DOP Tomato, Smoked Provola Cheese,
Black Pepper, Basil

FERMENTO NUANCES

ALTO ADIGE 1 6 7 8 10 14,5

Fiordilatte di Agerola, Sweet Gorgonzola DOP, Speck Alto Adige PGI, Walnuts, Sautéed Fresh Mushrooms, Sweet and Sour Red Onion, EVO Oil, Basil

VEGGY 1 6 8 10 13,5

Pea Cream, Sautéed Fresh Mushrooms, Sautéed Zucchini, Taggiasca Olives and Red Bell Peppers

CORNICIONE DEL SUD 1 6 7 8 10 14,5

Ricotta Stuffed Crust, San Marzano DOP Tomato, Fried Eggplant, Salted Ricotta, Red Datterino Tomatoes and Fresh Mint

PARMIGIANA 1 6 7 8 10 14,5

San Marzano DOP Tomato, Fiordilatte di Agerola, Parmigiano Reggiano (24 Months), Fried Eggplant, Eggplant Chips, Basil

PUTTANESCA 1 4 6 8 10 11

San Marzano DOP Tomato, Cantabrian Anchovies, Confit Cherry Tomatoes, Black Olive Powder, Wild Garlic Pesto, Oregano from Pantelleria, Fried Capers, Basil

LA GODURIOSA 1 6 7 8 10 14,5

Roasted Red Pepper Cream, Fiordilatte di Agerola, Herb-Roasted Potatoes, Lucanica Sausage

CALZONE FRITTO 1 6 7 8 10 14,5

Fried Calzone filled with Ricotta, Fiordilatte di Agerola, Black Pepper, Spianata Calabrese (Spicy Salami). Served with: San Marzano DOP Tomato and Black Pepper

FRESCA D'ESTATE 1 4 6 7 8 10 15,5

Yellow Datterino Tomato Passata, Stracciatella, Cantabrian Anchovies, Oregano from Pantelleria, Taggiasca Olives and Lemon Zest

TONNO SENZA CIPOLLA 1 4 6 7 8 10 16

Fiordilatte di Agerola, Marinated Curly Endive, Tuna Fillets, Red Datterino Tomatoes, Taggiasca Olives

2P 1 6 7 8 10 13,5

Pea Cream, Blanched Peas, Herb-Roasted Ham, Parmigiano Reggiano Fondue (24 Months)

We recommend adding Fiordilatte di Agerola +2

MASSERIA 1 6 7 8 10 14

Fiordilatte di Agerola, Marinated Yellow and Red Datterino Tomatoes, Burrata and Oregano from Pantelleria

PADELLINO

CAESAR SALAD 1 3 4 6 7 8 10 18

Herb Oil-Marinated Chicken (sous vide), Curly Endive, Vine Tomatoes and Homemade Mayonnaise with Parmigiano Reggiano (24 Months), Anchovies and Worcester Sauce

VIA EMILIA 1 3 6 7 8 10 18

Stracciatella, San Daniele Raw Ham, Confit Tomatoes, Basil Pesto

UN MORSO NEL BOSCO 1 3 6 8 9 10 11 18

Fresh Mushroom Ragù, Garlic Mayonnaise and Crispy Onion

Made with type 0 and type 1 flour.

Its hallmark is a dough that turns out crispy on the outside and soft on the inside, with a pleasant melt-in-the-mouth quality and a delightful aromatic bouquet on the nose.

Served in 6 or 4 slices, depending on the choice made from those listed in the menu.

STARTERS

SARDE IN SAOR ^{1 4 8 12} _____ **14**
Prepared in the traditional style, with Sultanas and Pine Nuts, served on a Crispy Bread Crostino

VITELLO TONNATO ^{3 4 9} _____ **16**
Slow-cooked Veal, Tuna Sauce Mousse, Capers in Oil and Veal Demi-Glace

CAPRESE ⁷ _____ **12**
Ox-heart Tomato, Buffalo Mozzarella (Bufala Campana DOP), Fresh Basil

Add San Daniele Raw Ham +6

PASTA DISHES

GNOCCHI AL RAGÙ DI FARAONA ^{1 3 7 9} _____ **15**
Homemade Gnocchi with Guinea Fowl Ragù slow-cooked for 6 hours

MEZZE MANICHE ^{1 6 7 8} _____ **13**
Felicetti Mezze Maniche with Basil Pesto, Roasted Cherry Tomatoes and Buffalo Mozzarella (Bufala Campana DOP)

LINGUINE ^{1 4 7 9 12 14} _____ **16**
Felicetti Linguine with Mediterranean Clams, Lemon and Crispy Bread Crumble

We recommend adding Bottarga +2

MAIN COURSES

PARMIGIANA DI MELANZANE ^{1 6 7} _____ **16**
Fried Eggplant, San Marzano DOP Tomato, Basil and Fiordilatte di Agerola

MOSCARDINI ^{7 9 14} _____ **22**
Mediterranean Baby Octopus with Garlic, Oil and Chili, served with Grilled Polenta

POLPETTE DELLA NONNA ^{1 3 6 7 9} _____ **17**
Grandma's Meatballs in Tomato Sauce, served on Mashed Potatoes

SIDE DISHES

FRENCH FRIES _____ **5**

MIXED SALAD _____ **5**

HERB ROASTED NEW POTATOES _____ **5**

DESSERTS

PANNA COTTA ⁷ _____ **8**
Served with Mixed Berry Coulis and Fresh Berries

TENERINA ^{3 7 8} _____ **8**
Flourless Chocolate Cake with Almond Flour, served with Orange Crème Anglaise

CREMA CATALANA ^{3 7} _____ **8**
Vanilla Crème Brûlée served with Fiordilatte Ice Cream

TIRAMISÙ ^{1 3 7} _____ **7**
Fermento's classic and timeless Tiramisù

SORBETTO AL LIMONE _____ **5**

AFFOGATO AL CAFFÈ ⁷ _____ **6**
Vanilla Ice Cream and Jamaica Coffee

DRAFT BEERS

FORST KRONEN

Forst Kronen is a special Lager style beer, characterized by a full and aromatic malt flavor, with a light and pleasant herbal note in the aftertaste that invites another sip. It is a bottom-fermented beer with a golden yellow color, 5.2% ABV, and a moderate hop content.

0,2 LT	_____	2,5
0,4 LT	_____	4,5

HB DUNKEL

Hofbräu Dunkel (HB Dunkel) is a dark bottom-fermented beer, considered the archetype of the Bavarian "Munich style," brewed by the renowned Hofbräuhaus München brewery. It has an alcohol volume of 5.5% and is distinguished by its dark brown color and cream-colored head.

0,2 LT	_____	3
0,4 LT	_____	5,5

GOOSE IPA

Goose IPA is an India Pale Ale (IPA) style beer originally brewed by the American brewery Goose Island Beer Co., founded in Chicago in 1988. It is one of the best-known and most appreciated IPAs internationally, thanks to its wide distribution. With an amber-gold color and a fine, persistent head, it has an alcohol content of 5.9%.

0,2 LT	_____	3,5
0,4 LT	_____	7

MENABREA AMBRATA 150

Menabrea Ambrata, also known as Menabrea Ambrata 150th Anniversary, is a high-quality Italian beer produced by the historic Menabrea brewery, based in Biella (Piedmont). It is a double malt lager with 5.0% ABV, characterized by an intense amber color and copper reflections.

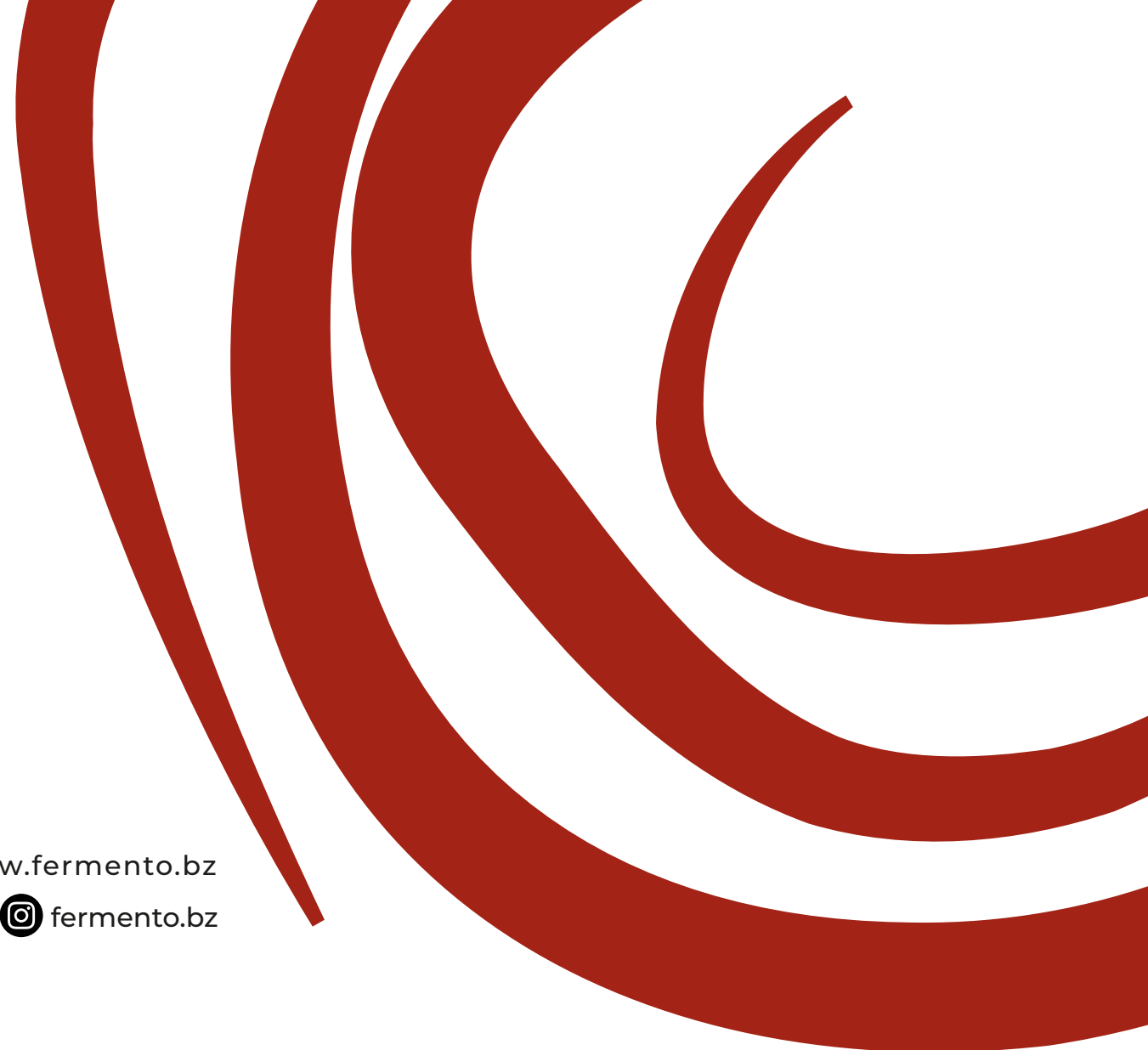
0,2 LT	_____	3
0,4 LT	_____	5,5

DRINKS	_____	3,5
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WATER 0,75 LT	_____	3,0
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ESPRESSO	_____	1,5
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COVER CHARGE	_____	2,0
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ALLERGEN LIST

Substances or products causing allergies or intolerances (Annex II Reg. (EU) No. 1169/2011)

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites
13. Lupin and products thereof
14. Molluscs and products thereof

For information regarding allergenic ingredients, please ask our staff.
Due to seasonality, some products may be frozen to preserve their quality.