

FERMENTERIA

Ristorante artigianale

tutto fatto in casa con prodotti bio a km 0

FERMENTERia

Fermenteria is the first sustainable restaurant in Bassano del Grappa specializing in typical regional dishes of the Italian tradition, made exclusively in an artisanal way with organic products at km 0

ETHICS

Unlike the common restaurants that offer industrial products of dubious origin, Fermenteria offers a culinary experience based on organic products of the area where the traditional recipe marries the taste of local flavors

This means eating healthy, good and tasty with all the natural taste of products grown and bred in the Vicenza area.

OUR GUESTS

We care about the needs of our guests.

This is why every day we are committed to studying alternative recipes for intolerances, without sacrificing taste.

Vacuum storage allows us to limit contamination.

ABOUT US

Nicola, a chef for 20 years, comes from experiences in high-level kitchens from those of Giancarlo Perbellini to the Splendido hotel in Portofino. Melbourne has remained in his heart where the cuisine has international influences.

Saradevi is an entrepreneur specialized in the organic sector in which she was born and raised.

Ilaria arrived at Fermenteria as a waitress, and immediately noticed her passion for cooking, where she now works as an enterprising and determined cook.

OUR GASTRONOMY

Our idea of takeaway is an opportunity for anyone to be able to eat tasty and healthy meals without having to dirty the kitchen, waste food and optimize their time. With just one pot of hot water, you can regenerate meat, fish and vegetables together. Our vacuum and single-portion packages therefore become the solution. Behind each package you will find the guidelines to regenerate our products like a chef!

DRINK BIO



WINES BY GLASS

SPARKILING

» Calesio Durello Brut Dalle Ore
2022 (12% Vol.) € 7,00

» Prosecco Brut Pizzolato
2022 (11% Vol.) € 6,50

WHITE € 7,00

» Ask to the staff for the daily
proposal

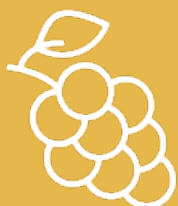
RED € 7,50

» Ask to the staff for the daily
proposal

ORGANIC HOME WINE

» Red 0.33L (12% Vol.) € 7,00

» White 0,33l (11% Vol.) € 7,00



BOTTLES OF BEERS

GERMANY

» Keller Pils 0,5L (4,9% Vol.) € 7,50

» Helles 0,5L
(5% Vol.) € 7,50

» Weisse 0,5L
(5,3% Vol.) € 7,50

» Dolden Sud-Ipa 0,33L
(5% Vol.) € 8,00

» millet beer gluten free 0,33L
(4,5% Vol.) € 8,00

WATER

Still or sparkling 0,75L € 3,50



SERVICE € 1,50

HOME MADE BREAD € 2,00

SNACKS



» **The Selection of cold cuts and cheeses € 26,00**

Local organic cured meats and cheeses with jam of our production

» **The Selection of only cold cuts or only cheeses € 26,00**

Local organic cured meats and cheeses with jam of our production

» **The tuna belly and 8 minutes egg Bruschetta € 16,00**

Home made panbrioche, fresh tomato sauce, tuna belly in organic extra vergin olive oil, fermented onion, 8 minutes egg and capers

» **The meat balls & eggplant € 22,00**

Organic beef meat balls, tomato sauce served with roasted eggplant 24 months aged parmesan cheese and basil

» **The home made hamburger € 22,00**

home made bread, 130gr beef meat, frittata egg with parmesan and bacon, fresh salad, tomato and mango chutney

» **The Brenta's trout smoked toast sandwich € 17,00**

Homemade bread, hand made smoked Brenta's trout, robiola cheese, olives patè, scrambled eggs and wakame seaweed

EGGS HOME MADE FRESH PASTA



» **The Tagliatelle with mussels** € 16,00

black garlic emulsion, parsley and chilly
bread crumb and tomato powder

» **The Bigoli Cacio & Pepe** € 16,00

traditional italian cheese sauce, we make
it with local aged goat cheese

» **The red Maccheroni with free** € 16,00

range chicken ragout

hand cut and slow cooking

» **The Tagliatelle with** € 16,00

ossobuco beef ragout

sauted with organic butter and herbs,
smoked and smell spicy

» **The Fusilloni make with** € 16,00

organic Carbon and Brenta trouts

home made smoked Brenta's trouts with
Alps organic fresh cream, cives and paprika

» **The hand made potatoes a**

spinach gnocchi € 16,00

make with buckwheat and rice, served
with redbeetroot vellutèe, dry mushrooms
pesto and Aged Asiago cheese

OR THE SOUP

» **The pumpking vellutèe** € 15,00

Served with roasted red lentils farinata,
tamari and lemon pumpking seeds oil and
fresh coriander

VEGETABLE CHOICE



» The Baked potatoes **€ 5,00**

» The roasted Cardoncelli mushrooms with celeriac purée, black garlic powder and Cabernet sauce **€ 12,00**

» The roasted pumpiking served with mushrooms purée, porcini powder and parley oil **€ 12,00**

»The roasted eggplant served with Tomato sauce, parmesan cheese and fresh basil **€ 10,00**

» The mash potatoes, roasted cauliflowers and salsa verde (ancioves, parsley and extra vergin olive oil) **€ 10,00**

» The roasted Radicchio with sweet potatoes Purée, curry and baòsamic vinegard caramel **€ 10,00**

SELECTED ORGANIC MEAT



» **The beef tartare € 24,00**

Served in the classic way, 6 sauces on the side, homemade panbrioches and fried egg

» **The pork ribs in bbq sauce € 22,00**

They are marinated and cooked with our homemade bbq ketchup and served with baked potatoes

» **The roasted chicken € 22,00**

Served with roasted radicchio, sweet potatoes and curry purée and balsamic vinegard caramel

» **The beef “bollito” € 24,00**

Served with mash potatoes, roasted cauliflower and salsa verde (ancioves, Parsley and extra vergin olive oil)

» **The chicken roll € 22,00**

Served with roasted pumpkin, mushrooms purée, porcini powder and parsley oil

» **The cured pork neck € 24,00**

Roasted and served with celeriac purée Cardoncelli mushrooms, black garlic powder and Cabernet sauce

FROM THE BEGINNING TO THE END ALL MADE BY US



» **The Tiramisù € 7,50**

We make at home both cream and Savoiardi biscuits

» **The puff pastry € 7,50**

Served with pastry cream, fresh raspberries and mou sauce

» **The sablè € 7,50**

buckwheat, with gianduia mousse, creme fraiche, peanut butter and cardamom

» **The jar steamed cremacotta € 7,50**

Orange and vanilla flavored, served with fresh passion fruit

