

FERMENTERIA

List of allergens:

Sauces:

Chicken ragout: 60% Chicken meat, 10% **white wine**, 5% **carrots**, 5% **onion**, 5% **celery (celery and celery products)**, 5% extra virgin olive oil, 5% salt, 2.5% pepper, 2.5% herbs.

If consumed in a restaurant, the following are used in the preparation of the dish: **Butter and Parmesan cheese (milk and milk-based products)**, aromatic herbs and extra virgin olive oil.

Cacio e pepe: 55% milk (milk and milk-based products), **30% goat's cheese (milk and milk-based products)**, 10% **butter (milk and milk-based products)**, 5% pepper.

Beef ossobuco ragout: 30% beef, 30% peeled tomatoes, 10% white wine, 5% extra virgin olive oil, **5% celery (celery and celery products)**, 5% carrots, 5% onion, 3% salt, 3% pepper, 3% rosemary

If consumed in a restaurant, the following are used in the preparation of the dish: **butter (milk and milk-based products)**, **Parmesan cheese (milk and milk-based products)**, aromatic herbs, spices.

Tomato sauce: 59% peeled tomato, 20% onion, 10% extra virgin olive oil, 5% cane sugar, 5% garlic oil, 1% salt.

If consumed in restaurants, the following are used in the preparation of the dish: extra virgin olive oil, aromatic herbs.

Smoked trout sauce: **Smoked trout with salt, brown sugar, lemon, dulse seaweed, extra virgin olive oil (fish and fish products)**, **panna fesa, butter (milk and milk products)**, chives.

Mussel sauce: **mussels (fish and fish products)**, extra virgin olive oil, garlic, parsley.

If eaten in a restaurant, the following is added: Black garlic emulsion (black garlic, water, virgin olive oil, salt), **parsley and chilli bread**

(cereals containing gluten), tomato powder

Besciamella: **milk, butter, parmesan cheese (milk and milk products)**, cornstarch, nutmeg, salt.

FRESH PASTA AND BAKED

Fresh pasta: 33% durum wheat semolina (cereals containing gluten), 16.5% 0 wheat flour, 16.5% flour2 (cereals containing gluten), 33% fresh eggs and pasteurized yolks (eggs and egg products).

Fresh red pasta: 33% durum wheat semolina (cereals containing gluten), 16.5% 0 wheat flour, 16.5% flour2 (cereals containing gluten), 33% fresh pasteurized eggs and yolks (eggs and egg products), **tomato powder**.

Fresh pasta with vegetable charcoal: 33% Durum wheat semolina (cereals containing gluten), 16.5% 0 wheat flour, 16.5% flour2 (cereals containing gluten), 33% fresh pasteurized eggs and yolks (eggs and egg products), charcoal.

Bread: 30% Water, 20% Durum Wheat Wheat Flour, 20% Durum Wheat Flour, 15% **Extra Virgin Olive Oil**, 10% **Salt**, 5% **Brewer's Yeast**.

Brioche bread: 30% durum wheat flour 2, 30% durum wheat flour 0, **10% eggs (eggs and egg products)**, **10% water**, **5% butter (milk and milk products)**, **5% milk (milk and milk products)**, 5% cane **sugar**, **2.5% salt**, **2.5% brewer's yeast**.

Butter croissants: **Wheat flour 0 40%**, **wheat flour 2 20% (cereals containing gluten)**, **butter 15% (milk and milk products)**, water 10%, cane sugar 5%, **eggs 5% (eggs and egg products)**, honey 2%, brewer's yeast 2%, milk 0.5%, salt 0.5%.

If eaten in a restaurant it is served with: **goat cheese (milk and milk-based products)**, cooked ham, *cocktail sauce (see sauces)*, *teriyaki salad (see vegetables)*.

Burger bread: **54.5% Durum wheat flour 0 (cereals containing gluten)**, **milk 20% (milk and milk products)**, **20% water**, **2.5% butter (milk and milk products)**, **2.5% cane sugar**, **salt 0.5%**, sesame (sesame and sesame products). It is brushed before baking with **egg yolks (eggs and egg products)**, **milk (milk and milk products)**.

Sliced bread: **54.5% Durum wheat flour 0 (cereals containing gluten)**, **milk 20% (milk and milk-based products)**, **20% water**, **2.5% butter (milk and milk-based products)**, **2.5% cane sugar**, **salt 0.5%**.

Parisian corn Gnocchi: **milk**, **butter**, **parmesan cheese(milk and mil products)**,**eggs(eggs and eggs products)**,corn flour, cornstrach, nutmeg, salt.

Meat:

Pork ribs with paprika and barbecue ketchup: 60% Pork, 20% homemade barbecue ketchup (see sauces), 10% sweet paprika, 5% salt, 2.5% extra virgin olive oil, 2.5% garlic oil.

Beef tartare: 100% Beef minced with a knife.

If consumed in restaurants, the following are used in the preparation of the dish: salt, pepper, extra virgin olive oil, aromatic herbs, pickled cucumbers: gherkins, vinegar, agave juice, sea salt, dill, mustard seeds (**mustard and mustard products**), **onions, chili pepper**; caper fruits: caper fruits, water, wine vinegar, salt, acidity regulator, citric acid; olive pate: black olives, extra virgin olive oil, salt, natural flavors and citric acid; **mustard***, **homemade brioche bread (see recipe PG 2)**, **egg-on-the-eye (eggs and egg products)**, **butter (milk and milk products)**, fresh horseradish and white wine vinegar.

Beef burgers: Selected and ground beef.

If eaten in a restaurant it is served with **hamburger bread (see recipe pg 2)**, **omelette (eggs, bacon, parmesan, butter, salt and pepper)**, salad, tomato.

Chicken Roll: Chicken thigh, herbs, salt, brown sugar.

Chicken thigh: 97% Chicken thigh, 1% garlic, 1% rosemary, 0.5% salt, 0.5% pepper, 0.5% brown sugar.

If eaten in a restaurant, **herbal butter (milk and milk products)** is added.

Cured pork neck: pork neck 80%, **mustard 5% (mustard and mustard products)**, garlic extra virgin olive oil 5%, extra virgin olive oil 5%, aromatic herbs 4.5%, pepper 0.5%, salt 0.5%

Beef meatballs: Minced beef, **bread (cereals containing gluten)**, **milk, cream, Parmesan cheese (milk and milk products)**, red onion, cured bacon, basil, parsley, salt.

Serve with *tomato sauce (see recipe on sauces)*.

Smoked beef: Beef, salt, extra vergin olive oill, garlic, pepper, cane sugar

If it consumed in the restaurant we add **herbs butter (milk and milk products)**

Snails: Snails, **celery(celery and celery products)**, carrots, onion, garlic, withe wine, salt.

If it is consumed in the restaurant: **butter,parmesan cheese (milk and milk products)**, vinegard, parsley, spring onion, garlic, onion powder, salt, pepper.

Pork fillet: pork fillet, **mustard (mustard and mustard products)**, olio extra vergine di oliva, sale, pepe

If it consumed in the restaurant we add **herbs butter (milk and milk products)**

Mustard*: mustard seeds (**mustard and mustard products**), vinegar, water and salt.

Vegetables

Steamed potatoes: 95% Potatoes, 5% sale.

If eaten in a steamed restaurant, extra virgin olive oil, salt and pepper are added.

If eaten in a restaurant, extra virgin olive oil, garlic oil, salt, pepper and rosemary are added to the oven.

Steamed savoycabbage: Savoy cabbage, garlic oil, onion powder, salt, black pepper.

Fermented onion: Onion, salt.

Celeriac puree: **Celeriac (celeriace and celery products)**, water, potato, extra virgin olive oil, white wine vinegar, salt.

Roasted Cardoncelli: cardoncelli mushrooms, extra virgin olive oil with garlic, rosemary, salt, pepper.

If consumed in a restaurant, **butter (milk and milk products)**, aromatic herbs are added.

Corn purée: Corn, water, extra vergin olive oil, potatoes, onion, garlic, salt.

Red cabbage: Red cabbage, balsamic vinegard, **soy sauce (soy and soy products)**

Mashed potatoes: Potatoes , **milk, butter (milk and milk products)**, nutmeg, salt.

Steamed chard: Swiss chard, lemon juice, extra virgin olive oil, salt, pepper

Jerusalem artichoke puree: water, Jerusalem artichokes, extra virgin olive oil, white wine vinegar, salt

Steamed artichokes: Artichokes, extra virgin olive oil, lemon juice, salt, garlic, pepper

Lettuce purée: Lettuce, potatoes, extra vergin olive oil.

EISH:

Smoked trout: **Trout** (fish and fish products), salt, brown sugar, lemon peel, dulse seaweed, extra virgin olive oil

Sauces

Homemade mayonnaise: 50% extra virgin olive oil, **30% pasteurized eggs 30 min at 68°C (eggs and egg products), 10% mustard (mustard and mustard products), 3%** white wine vinegar, 3% lemon juice, 3% salt.

Balsamic vinegar caramel: 60% balsamic vinegar and 40% brown sugar

Homemade barbecue ketchup: 40% Peeled tomatoes, 15% onion, 10% cane sugar, 10% wine vinegar, 5% sweet paprika, 5% salt, 2.5% balsamic vinegar, soy *sauce* 2.5%: **soy (soy and soy products), sea salt**, salted schochu (accacqua, rice, salt, koji), 5% mustard (**mustard and mustard products**), **5%** black garlic, 2.5% garlic, 2.5% chilli.

Horseradish sauce: 70% horseradish root, 30% white wine vinegar.

Cabernet reduction: Cabernet, brown sugar.

Parsley oil: Extra virgin olive oil, parsley, extra virgin olive oil with garlic, garlic, salt.

Tomato caramel: brown sugar, poomodoro, water

Citronette: Extra vergin olive oil, lemon, **mustard (mustard and mustard products)**, salt, pepper

Sweets

Tiramisu:

50% *for the cream*: 35% Cream, 35% mascarpone (milk and milk-based products), 20% eggs (eggs and egg-based products), 10% **cane sugar**.

+

30% *For ladyfingers*: 35% eggs (eggs and egg products), 30% **cane sugar**, 25% **rice flour**, 5% **lemon**, 5% **vanilla**.

15% soaked in 100% Arabica coffee and 5% dusted with unsweetened cocoa.

Cocoa millefeuille:

For the 40% puff pastry:

Ingredients: Water, **Butter (milk and milk products)**, **Wheat flour 0 (cereals containing gluten)**, Cocoa, Salt

For the 20% ricotta cream:

Cottage cheese, cream (milk and milk products), cane sugar, lemon, vanilla

Slasa ciliegie 10%:

Ingredients: cherries, brown sugar, anise

+

pistachios (nuts)

Buckwheat sablé:

Buckwheat flour, butter (milk and milk products), **brown sugar, eggs** (eggs and egg products), **baking powder, salt, cardamom** +

Gianduia chocolate mousse: **Cream (milk and milk-based products)**, Gianduia chocolate: cocoa mass, **hazelnuts (nuts)** cane sugar, cocoa butter, cocoa 70% minimum, isinglass +

crème fraiche (milk and milk-based products) +

peanut butter (nuts)

Sprinkled with cardamom powder.

Orange and vanilla crème cotta: Milk, cream (lactose-free), **eggs (eggs and egg products)** sugar, orange, vanilla. Served with fresh passion fruit.

Fruit tart: Shortcrust pastry: **Soybean flour (soy and soy products), corn flour**, corn starch,

Date syrup, cane sugar, sunflower oil, **soy vegetable drink (soy and soy products), almonds (nuts)**, baking powder, lemon, vanilla, salt.

Custard: **vegetable soy drink (soy and soy products)**, corn starch, cane sugar, lemon, vanilla, turmeric.

Fresh seasonal fruit, strawberry powder and **caramel almonds (nuts)**.

Apples and ginger jam: 60% Apples, 20% cane sugar, 15% ginger, 5% lemon.