

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 € 6,50

» Prosecco Brut Pizzolato
2022 (11% Vol.)

» Pinot grigio spumante Pizzolato
2022 (11,5% Vol.)

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

WATER

Still or sparkling 0,5L € 2,80



BOTTLES OF BEERS

HOME MADE BEER

» Blond not filter and low
and slow fermentation
0,5 L (5,2 % Vol.) € 10,00

GERMANY

» Keller Pils 0,5L (4,9% Vol.) € 8,00

» Helles 0,5L
(5% Vol.) € 8,00

» Weisse 0,5L
(5,3% Vol.) € 8,00

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

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

» Blond beer without alcool € 8,00

SOFT DRINK € 6,00

- » COLA
- » ARANCIATA
- » GINGERINO
- » CHINOTTO



SERVICE € 1,50
270gr OF HOME MADE
BREAD € 2,00

SPECIAL



» **The White asparagus Bassanese style € 22,00**

Steamed with the asparagus with
eggs emulsion and
cives

» **The asparagus vellutè € 17,00**

Served with "tarassaco" and
chilli sauted
and soy crumb

» **The home made red maccheroni € 17,00**

Served with Bassano's white asparagus, eggs
and 24 months aged Parmigiano cream, black
pepper

SNACKS



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

Local organic cured meats and cheeses with jam of our production

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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 & artichoke € 22,00**

Organic beef meat balls in tomato sauce served with roasted artichoke, 24 months aged parmesan cheese and parsley oil

» **The home made hamburger € 22,00**

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

» **The Brenta's trout smoked toast sandwich € 18,00**

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

EGGS HOME MADE FRESH PASTA



» **The Bigoli Cacio & Pepe € 16,00**
traditional italian cheese sauce, we make
it with local aged goat cheese

» **The Bigoi con l'arana € 16,00**
Traditional Veneto's Pasta with duck
ragù

» **The Tagliatelle with € 16,00**
ossobuco beef ragout
sauted with organic butter and herbs,
smoked and smell spicy

» **The Fusilloni make with € 16,00**
charcoal and Brenta trouts
home made smoked Brenta's trouts with
Alps organic fresh cream, cives and paprika

» **The hand made Parisian
gnocchi € 16,00**
make with corn flour. Gratin on the oven
with rice flour besciamella and 24 months
aged Parmigiano served with roasted
Artichoke and parsley pesto

VEGETABLE CHOICE



» The Baked potatoes **€ 5,00**

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

» The roasted chard served with Topinambur purée and tomato caramel **€ 10,00**

»The roasted artichoke served with tomato sauce, parmesan cheese and parsley oil **€ 10,00**

» The smoked mash potatoes, marinated red cabbage salad and Marsala sauce **€ 10,00**

» The roasted savoy cabbage served with corn purée and fresh horseradish **€ 10,00**

» The lettuce purée, seasonal salad, citronette dressing and veggy mayo **€ 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 savoy cabbage, corn purée and fresh horseradish

» **The smoked & roasted beef € 26,00**

Organic beef home made smoked served with lettuce purée, seasonal salad, citronette dressing and veggy mayo

» **The chicken roll € 22,00**

Served with roasted chard, topinambur purée and tomato caramel

» **The cured pork neck € 24,00**

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

» **The demi cuit pork fillet € 24,00**

Served with smoked mash potato, red cabbage salad and Marsala 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 cocoa puff pastry € 7,50**

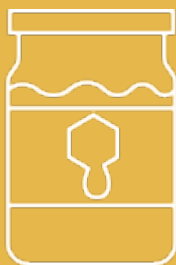
Served with ricotta mousse, anise siruped Cherries and pistacchio crumbs

» **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



» **The oil made crostatina € 7,50**

Served with vegetable pastry cream, fresh fruits, caramel almonds and strawberries powder