

# Summer



## FERMENTERIA

**Ristorante artigianale**

tutto fatto in casa con prodotti bio a km 0

# Pop!

# You are Fermenteria

Fermenteria is the **FRIST** restaurant in Bassano del Grappa which has founded and consolidated its identity on craftsmanship since 2017.

All the dishes you will taste sitting at our tables or comfortably at home are strictly handmade. The pasta, the bread, the desserts, **EVERYTHING!** Homemade like it used to be. In a **NATURAL** environment, surrounded by cedar wood, you will discover the organic products of our territory.

Fermenteria offers a culinary experience based on local organic products where the traditional recipe marries the taste of local flavors

A **ONE-OF-A-KIND** experience!

You will feel at home pampered by genuine cuisine, but at the same time on a journey to discover new flavours, where **ETHICS** and technique go hand in hand

We care about the needs of our guests.

This is why every day we are committed to studying **ALTERNATIVE RECIPES** for intolerances, without giving up taste.

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

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

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

People are the most important component of  
our business

# To drink

## Bio Wine

by glas

**Prosecco brut Pizzolato 2023**  
**(11,5% Vol.) 100% Glera € 7,00**

**Chardonnay Venezia DOC Pizzolato 2022**  
**12% Vol. 100% Chardonnay € 7,00**

**Pinot grigio Venezia DOC Pizzolato 2022**  
**12% Vol. 100% Pinot grigio € 7,00**

**Pinot nero Venezia DOC Pizzolato 2022**  
**12,5% Vol. 100% Pinot nero € 7,50**

**Raboso Venezia DOC Pizzolato 2022**  
**12% Vol. 100% Raboso € 7,50**

## Vino bio della casa

**Red 0,33L 12% Vol. € 7,00**

**White 0,33L 11% Vol. € 7,00**

## Bio Beers

bottles

**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**

**Gluten free mile Beer 0,33L**  
**(4,5% Vol) € 8,00**

**Blond alcool free beer 0,33L € 8,00**

## Water & soft drink

**Dolomia still or sparkling 0,5L € 2.80**

**Aranciata bio € 6,00**

**Cola bio € 6,00**

**Chinotto bio € 6,00**

**Gingerino bio € 6,00**

**Service**  
**1,50€**

**Home made bread**  
**€ 2,00**

# Fresh

good to share

**Organic and artisanal selection of  
Salami and Cheeses  
€ 26,00**

**Organic beef tartare served in the  
classic way, 6 separate sauces,  
poached egg and homemade  
panbrioche  
The original from 2017  
€ 26,00**

**Vegetables tartare, olives, fresh  
herbs, home made toated bread,  
tomato emulsion and turmeric  
veggy mayo  
€20.00**

**Tartare of Meditterraneo's little Tuna  
fish in Panzanella: cucumbers,  
chives, semi-wholegrain bread and  
datterini tomatoes emulsion  
€26.00**

**Homemade smoked Brenta trout  
tartare served with home-produced  
robiola cheese, brioche bread, olive  
and seaweed  
€26.00**

# Pasta

home made fresh  
egg pasta

**Bigoli Cacio & Pepe**  
**with local goat chees**  
the originals from 2017

€ 16,00

**Fusilloni with vegetable charcoal, home-  
smoked Brenta trout, Alpine cream, chives  
and paprika**  
€16.00

**Tagliatelle with ossobuco beef ragù,  
creamed with herb butter and smoked  
spices**  
€16.00

**Bigoli with duck ragù**  
traditional Venetian dish

€ 16,00

**Potatoes & corn gnocchi, mushrooms  
purée, smoked ricotta cheese and  
parsley oil**  
€17.00

**Pennoni alla carbonara**  
€ 17,00

Dry hard grain Pasta

# *vegetable choice*

## main course

**Roasted aubergine, curried lentil hummus, quinoa with dry tomatoes pesto and toasted sesame  
€16.00**

**Roasted chicory, millet with raisins, chickpeas and turmeric, served with pepper purée and balsamic caramel  
€16.00**

**Corn couscous with black beans, paprika, lemon and parsley, served with red beetroots purée  
€16.00**

## all vegetables

**Baked Potatoes  
€ 5,00**

**Roasted aubergine, tomato sauce, 24 month parmesan and basil  
€10.00**

**Pepper purée, chicory sautéed with chilli pepper and balsamic caramel  
€10.00**

**Mashed lettuce, lemon roasted tomatoes, black garlic powder and chives  
€10.00**

**Roasted zucchini, fermented onion, tomatoes emulsion, olive charcoal and basil  
€10.00**

# Meat

only organic selection meat

**Sausage our way roasted and served with  
pepper purée, chilli sautéed chicory and  
balsamic caramel  
€22.00**

**Aunt ILA's meatballs with sauce, roasted  
aubergine, 24 month parmesan and basil  
€22.00**

**Sliced home-smoked beef rump, lettuce  
purée, lemon-roasted tomatoes, chives  
and black garlic powder  
€26.00**

**Beef burger 130g, soufflé omelette with  
bacon and 24 month parmesan, tomato,  
salad, homemade bbq sauce and  
baked potatoes  
€24.00**

**Pork ribs in homemade and smoked BBQ  
sauce with baked potatoes  
€22.00**

**Milanese chicken leg with roasted  
zucchini, fermented onion, tomatoes  
emulsion, olive charcoal , fresh  
horseradish and lemon vegetable  
mayonnaise  
€24.00**

# Dessert

hand made

**TIRAMISU'**  
with home made Savoiardi bisquits  
The original from 2017

€ 7,50

**STEAMED IN THE JAR ORANGE AND  
VANILLA CREMACOTTA WITH FRESH  
PASSIONFRUIT**

€ 7,50

**BUCKWHEAT SABLE WITH GIANDUIA  
MOUSSE, PEANUT BUTTER, SOUR CREAM  
AND CARDAMOM**

€7.50

**OIL MADE TART, FRESH FRUIT, PUFFED  
TURMERIC CREAM AND CARAMELIZED  
ALMONDS**

€7.50