



FERMENTERIA

Ristorante artigianale

tutto fatto in casa con prodotti bio a km 0

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 and technique go hand in hand

We care about the needs of our guests.

This is why we are there 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 DOC Spumante extra dry Pizzolato
2023 (11% Vol.) 100% Glera € 6.50**

**Trebbiano d'Abruzzo DOP Tollo 2023
(12,5% Vol.) 100% Trebbiano d'Abruzzo € 7,00**

**Pinot Grigio Venezia DOC Pizzolato 2023
(12% Vol.) 100% Pinot Grigio € 7,00**

**Pinot Nero DOC Venezia Pizzolato 2023
(12,5% Vol.) 100% Pinot nero € 7,50**

**Raboso Venetie DOC Pizzolato 2023
(12% Vol.) 100% Raboso € 7,50**

Organic home wine

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 alcohol 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

Lemonade bio € 6,00

Service & 270gr home made bread € 3,00

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

€ 24,00

**Winter vegetable tartare, loaf of
bread, olives, fermented onion, pesto
of rocket, turmeric vegetable
mayonnaise and purple cabbage
ketchup**

€ 18,00

**Mediterranean tuna tartare, semi-
wholemeal bread, seasoned with soy
sauce, chives, sweet and sour shitake
mushrooms and pumpkin and ginger
mustard**

€ 24,00

**Homemade smoked Brenta trout
tartare served with home-produced
robiola cheese, sliced bread, wakame
seaweed, fermented cabbage and
black garlic emulsion**

€ 24,00

Pasta

home made fresh
egg pasta

Bigoli Cacio & Pepe
with local goat chees
the originals from 2017
€ 15,00

**Fusilloni with vegetable charcoal, home-
smoked Brenta trout, Alpine cream, chives
and paprika**
€17.00

**Tagliatelle with ossobuco beef ragù,
creamed with herb butter and smoked
spices**
€15.00

Bigoli with duck ragù
traditional Venetian dish
€ 15,00

**Buckwheat Spätzle, mushrooms purée,
smoked ricotta cheese and
parsley oil**
€15.00

**Potatoes and corn flour, Asiago cheese
fonduta, pear and ginger sauce**
€ 16,00

Pasta & Fagioli
traditional Venetian dish
€ 15,00

vegetable choice

main course

**Quinoa with olives, chickpea hummus with
turmeric, roasted masala carrot and
citronette
€15.00**

**Basmati rice, soy lentils, lemon pumpkin
cream and toasted sesame
€15.00**

**Broad bean cream, roasted fennel,
crunchy buckwheat, sunflower seeds and
balsamic caramel
€15.00**

all vegetables

**Baked Potatoes
€ 5,00**

**Roasted aubergine, tomato sauce, 24
month parmesan and parsely oil
€8.50**

**Celeriac purée with roasted radicchio and
red wine sauce
€ 8.50**

**Pumpkin puree with lemon, roasted savoy
cabbage and horse raddish
€ 8.50.**

**Roasted artichoke and leek, valerian and
vegetable miso mayo
€ 8.50**

Meat

only organic selection meat

**Slow cooked pork cup and roasted with radicchio, served with celeriac purée and red wine sauce
€24.00**

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

**Slice of grill roast beef with roasted potatoes and leek, home made bbq sauce and black garlic powder
€28.00**

**Cotechino served with lemon pumpkin purée, roasted savoy cabbage and horse raddish
€24.00**

**Laquered pork ribs in soy sauce, roasted cauliflower, asian sour sauce and coriander
€22.00**

**Milanese chicken leg with roasted artichoke, valerian and vegetable miso mayo
€24.00**

Desserts

hand made

TIRAMISU'

with home made Savoirdi bisquits

The original from 2017

€ 7,50

**Steamed in the jar orange and vanilla
crema cotta with fresh passion frutti**

€ 7,50

**Dark chocolate home made ice cream,
buckwheat & rosmay shortcrust pastry,
smoked apples and bergamot caramel**

€ 8,00

**Paris-brest, whipped cream, home made
mou ice cream and nocciolata**

€ 8,00

home made ice cream

TRIS OF ICE CREAM

Dark chocolate, banana & mou

€ 7,50

TRIS OF FRUIT SORBETS

Bergamot, ananas & apple

€ 7,50

