

## FERMENTERIA

FERMENTERIA IS AN ARTISANAL RESTAURANT, IN OUR KITCHEN WE PREPARE EVERYTHING HOMEMADE. WE ARE VERY ATTENTIVE TO HYGIENE AND CONTAMINATION AND TO GUARANTEE THIS WE PRESERVE EVERYTHING VACUUM-PACKED. WE ARE WITHIN THE AIC VENETO CIRCUIT AND WE FOLLOW THE PROTOCOL FOR THE MANAGEMENT OF CELIAC DISEASE.

### Allergen list:

#### Sauces:

Duck ragout: Duck meat, vegetable broth, white wine, **celery (celery and celery products)**, carrots, onion, herbs, lemon, pepper, salt.

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 products)**, 30% **goat's cheese (milk and milk products)**, 10% **butter (milk and milk 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% brown sugar, 5% garlic oil, 1% salt.

If consumed in a restaurant, 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, dulce seaweed, extra virgin olive oil (fish and fish products)**, **fresh cream, butter (milk and milk products)**, chives.

Bisi sauce: peas, water, extra virgin olive oil, salt.

If consumed in restaurants, the following is added: **butter, parmesan cheese, smoked ricotta (milk and milk-based products), saffron ricotta (milk and milk-based products)**.

Asparagus sauce: Asparagus, potatoes, water, extra virgin olive oil, salt

If consumed in restaurants, the following is added: **Smoked ricotta (milk and milk-based products)**.

Black bean cream stuffed with cream puffs entrè: Black beans, extra virgin olive oil, balsamic vinegar, garlic, salt, chilli.

## **FRESH PASTA AND BAKERY PRODUCTS**

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

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

**Bread:** 30% Water, 20% durum wheat flour 2, 20% wheat flour 0 durum wheat, 15% extra virgin olive oil, 10% salt, 5% brewer's yeast.

**Brioche bread:** 30% durum wheat flour 2, 30% wheat flour 0 durum wheat, 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's cheese (milk and milk-based products), cooked ham, *cocktail sauce (see sauces)*, *teriyaki salad (see vegetables)*.

**Hamburger bread:** 54.5% Wheat flour 0 durum wheat (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 cooking with yolks (eggs and egg products), milk (milk and milk products).

**Sliced bread:** 54.5% 0 durum wheat flour (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%.

**Potato and corn dumplings:** Potatoes, corn flour, eggs (eggs and egg products) Parmesan cheese (milk and milk products), salt, nutmeg.

If consumed in a restaurant, the following are added: butter, Parmesan cheese (milk and milk-based products).

**Spatzle:** Corn flour, rice flour, buckwheat flour, milk, parmesan cheese (milk and milk products), eggs (eggs and egg products), salt, nutmeg

**Cream puffs:** Corn flour, rice flour, tapioca flour, milk, butter (milk and milk products), eggs (eggs and egg products), salt.

It is served with a filling of black beans: Beans, water, extra virgin olive oil, garlic, salt, chilli pepper and *tomato caramel (see sauces)*, paprika

**Gluten-free bread:** Water, soy drink (soy and soy products), corn flour, rice flour, buckwheat flour, sunflower oil, brewer's yeast, salt.

**Meat:**

Pork Ribs with Soy: Pork ribs, **soy sauce (soy and soy products)**, salt

Beef tartare: 100% Knife-minced beef.

If consumed in a restaurant, 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, chilli; 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)**, **fried egg (eggs and egg products)**, **butter (milk and milk products)**, fresh horseradish and white wine vinegar.

Curry chicken thigh: Chicken, coconut milk, onion, ginger, garlic, curry, salt.

If consumed in restaurants, the following is added: **butter (milk and milk-based products)**.

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

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

Pork Bowl: Pork, red wine, herbs, garlic, brown sugar, salt, pepper

If consumed in a restaurant, **herb butter (milk and dairy products)** is added

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

## **Vegetables**

Steamed potatoes: 95% potatoes, 5% salt.

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

If consumed in a baked restaurant, extra virgin olive oil, garlic oil, salt, pepper, rosemary are added.

Steamed celeriac: **celeriace (celery and celery products)**, salt

Carrots with masala: Carrots, extra virgin olive oil, masala, salt

Fermented onion: Onion, salt.

Jerusalem artichoke purée: Jerusalem artichokes, extra virgin olive oil, white wine vinegar, salt.

Steamed eggplant: Eggplant, extra virgin olive oil, garlic, salt, pepper.

Corn polenta with curry: Water, corn flour, curry, salt.

Vegetable tartare: Peas, asparagus, carrots

Steamed asparagus: Asparagus, salt.

If consumed in restaurants, the following is added: citronette (*see sauces*), *fermented onion (see vegetables)*, **semi-wholemeal bread (cereals containing gluten)** *see bread recipe*; **vegetable mayonnaise** (*see sauces*), *purple cabbage ketchup (see sauces)*, **rocket pesto** (*see sauces*)

Fermented Cap: Cap, salt, lemon.

Fermented Purple Cap: Purple Cap, Salt

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

Steamed cauliflower: Cauliflower, salt

## **Single dishes**

Sauteed rice: Rice, water, potatoes, salt, saffron, steamed spinach sautéed with extra virgin olive oil and salt, borlotti bean ragout: Beans, **celery (celery and celery products)**, carrots, onion, tomato puree, aromatic herbs, garlic, salt. Rice yogurt

Turnip terrine: Beetroots, potatoes, **celeriace (celery and celery products)**, red onion, rice cream, oregano, **sesame (sesame and sesame products)**. Chickpea hummus: Chickpeas, extra virgin olive oil, rice miso, water, lemon juice, salt. Walnut pesto: **walnuts (nuts)**, extra virgin olive oil, garlic, salt.

Lentil Polette: Lentils, onion, extra virgin olive oil, **soy sauce (soy and soy products)**, chickpea flour, garlic, salt. Steamed black cabbage sautéed with extra virgin olive oil, salt, chilli. Sun-dried vegetable mayonnaise: **soy drink (soy and soy products)**, sunflower oil, **mustard (mustard and mustard products)**, sun-dried tomatoes, lemon juice, garlic, salt, herbs

## **FISH:**

**Dish with anchovies in oil:** Anchovies (fish and fish products), toasted brioche bread (see brioche bread recipe), butter (milk and milk-based products).

GLUTEN-FREE BREAD IS USED IN THE GLUTEN-FREE VERSION

**Smoked trout tartare:** Trout (fish and fish products), salt, cane sugar, lemon peel, dulce seaweed, extra virgin olive oil, semi-wholemeal bread (cereals containing gluten), robiola (milk and milk-based products), olive pate, seaweed, black garlic, soy drink (soy and soy products).

**Tuna tartare:** fish (fish and fish products), gluten-free soy sauce (soy and soy products), chives, extra virgin olive oil, salt. **Sliced bread** (see recipe), datterini emulsion (see sauces), fresh cucumbers and olives are added to the dish.

**Breaded tuna steak:** Tuna (fish and fish products), breadcrumbs (see bread recipe), wheat flour (cereals containing gluten), eggs (eggs and egg products), sesame (sesame and sesame products).

IN THE GLUTEN-FREE VERSION, GLUTEN-FREE BREAD AND RICE FLOUR ARE USED.

**Steamed trout steak:** Trout (fish and fish products), salt, lomone. It is served with steamed asparagus, and hollandaise sauce (see sauces).

## **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% cane sugar

homemade barbecue ketchup: 40% peeled tomatoes, 15% onion, 10% brown 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 shochu (water, 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.

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

Basil oil: Extra virgin olive oil, basil, salt.

Tomato caramel: brown sugar, tomato, water

Citronette: extra virgin olive oil, lemon juice, **mustard (mustard and mustard products)**, salt, pepper.

Vegetable mayonnaise: **soy drink (soy and soy products)**, extra virgin olive oil, **mustard (mustard and mustard products)**, lemon juice, white wine vinegar, turmeric, salt;

Hollandaise sauce: **Cream (milk and milk products)**, **eggs (eggs and egg products)**, white vinegar, lemon juice, salt

Datterini emulsion: Datterini tomatoes, extra virgin olive oil, balsamic vinegar, salt.

Sweet and sour sauce: White wine, red peppers, rice vinegar, **soy sauce (soy and soy products)**, paprika, brown sugar, corn starch, garlic, ginger, coriander, apple cider vinegar, salt, onion powder, chili pepper, seaweed, rice syrup, black pepper, **may contain traces of molluscs or crustaceans**.

Miso vegetable mayonnaise: **soy drink (soy and soy products)**, extra virgin olive oil, **mustard (mustard and mustard products)**, lemon juice, white wine vinegar, rice miso, salt.

Rocket pesto: Arugula, extra virgin olive oil, **almonds (nuts)**, garlic, salt

Pepper Chutney: Bell peppers, onion, ginger, garlic, brown sugar, balsamic vinegar, **soy sauce (soy and soy products)**.

Cocoa sauce for the coppa: Pork coil broth: **celery(celery and celery products)**, carrots, onion, red wine, brown sugar, salt, cocoa, chili.

Walnut pesto: **Walnuts (nuts)**, extra virgin olive oil, garlic, salt.

Homemade Robiola: **milk, cream (milk and milk-based products)**, white wine vinegar, salt.

Black garlic sauce: **soy drink (soy and soy products)**, black garlic, extra virgin olive oil, white wine vinegar, salt.

## **Sweets**

### **Tiramisu:**

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

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

15% Soaked in 100% Arabica coffee and 5% dusted with bitter cocoa.

**Baked cream**: **Lactose-free cream (milk and milk products)**, **eggs (eggs and egg products)**, brown sugar, orange peel and juice, vanilla. Served with fresh passion fruit

### **Shortcrust pastry and chocolate ice cream:**

For ice cream: **cream**, **milk (milk and milk products)**, **eggs (eggs and egg products)**, cane sugar, cocoa, dark chocolate 85%.

For the shortcrust pastry: Corn flour, rice flour, buckwheat flour, **butter (milk and milk products)**, **eggs (eggs and egg products)**, baking powder, lemon peel, vanilla, salt.

Smoked apples: salt, sugar.

Cocoa sauce: brown sugar, water, cocoa

bergamot caramel: Sugar, bergamot juice

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

### **Brest:**

For the cream puffs: Water, **milk**, **butter (milk and milk products)**, **eggs (eggs and egg products)**, corn flour, rice flour, tapioca flour, brown sugar, salt.

### **Whipped cream (milk and milk products)**

Toffee ice cream : **cream**, **milk (milk and milk products)**, **eggs (eggs and egg products)**, brown sugar, vanilla, salt.

Caramel: water, brown sugar

Hazelnut: Raw sugar, **hazelnut paste (nuts)**, sunflower oil, **milk (milk and milk products)**, cocoa, cocoa butter, **soy lecithin (soy and soy products)**, vanilla extract.

**Fruit sorbets**: Fruit, brown sugar, spices and flavourings

Banana ice cream: banana. **Milk**, **cream (milk and milk products)**, cane sugar, lemon.

Vegetable shortcrust pastry: Corn flour, rice flour, sunflower oil, **almond vegetable drink (nuts)**, brown sugar, lemon, baking powder, salt

**Apple and ginger jam**: 60% apples, 20% brown sugar, 15% ginger, 5% lemon