

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, dulse 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: **celeriac (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 snowbeans: Snowbeans, salt.

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, **celeriac (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, dulse 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.

MERINGUES, CHOCOLATE ICE CREAM AND STRAWBERRIES:

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

For the meringues: **egg whites (eggs and egg products)**, brown sugar, lemon, vanilla

Fresh strawberries

Strawberry mint sauce: Strawberries, brown sugar, lemon, mint

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.

CHOCOLATE BROWNIES, CHERRY SORBET, COCONUT FLAKES:

Brownies: Dark chocolate, rice flour, brown sugar, **nuts (nuts)**, unsweetened cocoa, **soy drink (soy and soy products)**, baking powder, vanilla, salt.

Cherry sorbet: Cherry, brown sugar.

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.