



# FERMENTERIA

**Ristorante artigianale  
in Bassano del Grappa**

tutto fatto in casa con prodotti bio a km 0

# Are you curious?

Hi, my name is **NICOLA**,

I'am a Chef and business man, and I have always had a single mission:  
to make people feel good through food and hospitality.  
After years of experience in the most prestigious restaurants and hotels,  
in Italy and abroad, in 2017 I chose to found **FERMENTERIA**,  
a restaurant that reflects my vision: an **ARTISANAL**, natural,  
**ORGANIC** and genuine, where every choice comes from listening to people.  
The **KITCHEN** has been my home since I was 14 years old.  
I have worked in large brigades, in restaurants of starred Chefs and  
Luxury hotel. In Australia I discovered the value of contamination  
taking it with me as a precious ingredient.  
In every experience I have looked for new stimuli, learning every day  
something **MORE**.

Fermenteria is the concrete response to a growing need:  
a place where every dish is born from scratch, with artisanal care and  
deep respect for raw materials.

Fresh pasta, puff pastries, gnocchi, fermentations...

here time does not accelerate: it is **DEDICATED**.

In recent years, talking to clients, friends and colleagues,  
I realized how important it was to offer an inclusive experience  
and respectful of everyone's choices and needs.

So the whole menu is available **GLUTEN FREE** and the dishes **VEGAN** and  
Vegetarian dishes are offered as an integral part of our cuisine.

Because feeling good can be done with taste!

And soon, next to our kitchen, a

**BEER**

homemade: alive, sincere, made with the same hands and  
the same attention we devote to dishes.

Another step forward to ensure the true  
**HOME MADE** quality.

If you too feel the need for an authentic and  
**INCLUSIVE**, I invite you to slow down with us.

Good continuation,

Nicola



# To drink

## Wine

Glass\ bottle

**Prosecco DOC Extra dry  
FERMENTERIA  
(11% Vol.) 100% Glera  
€ 5.50 \ € 24,00**

**Pinot Grigio Venezia DOC  
FERMENTERIA  
(12% Vol.) 100% Pinot Grigio  
€ 5,00 \ € 19,00**

**Merlot Veneto IGT  
FERMENTERIA  
(12% Vol.) 100% Merlot  
€ 5,00 \ € 19,00**

## Beers

bottle

**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 beer 0,33L  
(4,5% Vol) € 8,00**

**Alcohol free beer 0,33L € 8,00**

## Water & soft drink

**Pejo still or sparkling 0,75 L € 2.80**

**Aranciata bio € 6,00**

**Cola bio € 6,00**

**Chinotto bio € 6,00**

**Gingerino bio € 6,00**

**Limonata bio € 6,00**

**Service & 270gr home made bread € 3,00**

# Fresh

**if shared between 2 people they  
are suitable as an appetizer**

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

**Anchovies from the Sicilian Channel  
in organic extra virgin olive oil,  
toasted brioche bread & butter curls  
€18.00**

**Organic beef tartare served in the  
classic way, 6 separate sauces,  
poached egg and homemade  
panbrioche  
The original from 2017  
€ 24,00**

**Vegetable tartare, sandwich bread,  
fermented onion, pepper chutney,  
rocket pesto, vegetable creme  
fraiche, turmeric soy mayo  
€ 18,00**

**Mediterranean tuna tartare, in  
Panzanella style. Datterini tomatoes  
emulsion, cucumbers, basils and  
dried olives  
€ 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 & Co.

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 and turmeric spätzle,  
green peas purée and saffron ricotta  
cheese**  
**€15.00**

**Potatoes and corn flour gnocchi, pappa di  
zucchini with basil, confit tomatoes and  
home made robiola**  
**€ 17,00**

# vegetable choice

## main course

**Saffron sautéed rice, borlotti bean ragout,  
spinach and vegetable yogurt  
€15.00**

**Lentil balls, cicory sautéed with chilli  
pepper and vegetable dried tomatoes  
mayo  
€15.00**

**Terrine of turnips and potatoes with  
oregano gratinated with sesame, chickpea  
hummus with miso and walnut pesto  
€15.00**

## all vegetables

**Backed Potatoes  
€ 5,00**

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

**Jerusalem artichoke purée , roasted  
masala carrots and balsamic caramel  
€ 8.50**

**Snow beans & potatoes genovese style,  
with home made bbq sauce and sesame  
€ 8.50**

**Roasted celeriac, fresh little spinach and  
cocco and curry sauce  
€ 8.50**

# Meat

only organic selection meat

**Home made and smoked beef carpaccio,  
focaccia, rocket, fermented vegetables &  
horseraddish mayo  
€25.00**

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

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

**Roasted chicken thigh with celeriac, fresh  
little spinach and cocco and curry sauce  
€22.00**

**Slow cooked pork cup and roasted with  
radicchio, served with jerusalem artichoke  
purée, masala roasted acrots and cocoa &  
chilly demi-glace  
€24.00**

# Fish

**Bread crumb crispy tuna, roasted snow  
beans, home made bbq sauce and sesame  
€24.00**

**Mi-cuit Brenta's trout with asparagus,  
olandaise sauce and chives  
€24.00**

# Desserts

hand made

## **TIRAMISU'**

**with home made Savoiardi bisquits**

**The original from 2017**

**€ 7,50**

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

**€ 7,50**

**Dark chocolate home made ice cream,  
meringues, strawberries and mint**

**€ 8,00**

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

**€ 8,00**

**Extra vergin olive oil brownies, nuts,  
cherry home made sorbet and anise**

**caramel**

**€ 8,00**



If you would like taste a scoop of our home made ice cream or sorbets ask to the staff the available flavours