



# FERMENTERIA

## RISTORANTE & BIRRIFICIO

# Are you curious?

Hi, my name is **NICOLA**,

I'm 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 diversity  
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!

This is how Fermenteria's craft **BEER** was born.

Not as an extra product, but as a **NATURAL** gesture,  
the same one that drives us every day to cook everything from scratch.

A beer that speaks of time, of patience respected,  
of **HANDS** at work and carefully chosen raw ingredients.

Here we ferment organic barley and corn, letting them tell a simple and **HONEST** story.

You can taste it slowly, see where it is born, breathe in  
the space that surrounds it, and feel the passion fermenting along with it.

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

Good continuation,

Nicola

# To drink

## Beers

by Fermenteria  
**DRAFT**

**MPS** : Bottom-fermented lager  
late-hop with Cascade hops  
(4.9% ABV) small €3 large €6

**RADICEE** :Top-fermented IPA with  
late-hoping dandelion flowers  
(5.1% ABV) small €3 large €6

**SHORTBLACK** : Sassion Dark Lager,  
bottom-fermented  
(4.9% ABV) small €4 large €8

not our

**Gluten-Free Pilsner Beer 0.33L**  
(5% ABV) €8.00

**IPA alcool free 0,33L € 8,00**

## Wine

Glass or bottle

**Prosecco DOC Brut**  
**FERMENTERIA**  
(11% ABV) 100% Glera  
€ 5.50 \ € 24,00

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

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

## Water & soft drink

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

**Aranciata bio € 6,00**

**Cola bio € 6,00**

**Chinotto bio € 6,00**

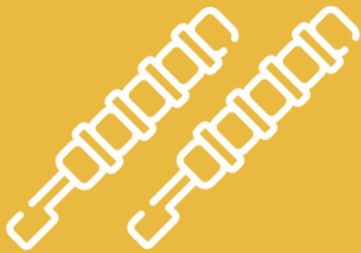
**Gingerino bio € 6,00**

**Limonata bio € 6,00**

Service and 270gr home made bread € 3,00

# BEER AFFAIR

a snack menu dedicated to our  
beers



**SOY-GLAZED TOFU YAKITORI WITH SWEET  
AND SOUR SAUCE**

**€13,90**

racomanded with **SHORTBLACK**

**BIODYNAMIC FRIES WITH COQ EGG AND  
TRUFFLE**

**€14,50**

Pair with **RADICEE**



**BRENTA TROUT FISH AND CHIPS WITH  
HORSERADISH SOUR CREAM**

**€18,00**

racomanded with **SHORTBLACK**

**CHICKPEAS FRIED PANELLE WITH VEGGY  
TUMERIC MAYO**

**€12,00**

racomanded with **MPS**



# The tartares

**Organic beef tartare served in the classic way, 6 separate sauces, poached egg and homemade panbrioche**

**The original from 2017**

**€ 25,00**

**Vegetable tartare, sandwich bread, fermented onion, turnip chutney, parsley oil, vegetable mayo with soy sauce**

**€ 18,50**

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

**€ 24,70**

**Mediterranean tuna tartare, homemade sandwich bread, fresh peas, pepper chutney, chives, and buffalo mozzarella emulsion**

**€24.90**

# Pasta & Co.

home made fresh egg pasta

**Bigoli Cacio & Pepe**  
The original since 2017  
€ 17,00

**Fresh fusilli pasta with anchovy sauce,  
house-smoked Brenta trout, creamed  
broccoli and lemon butter**  
€ 17,70

**Tagliatelle with ossobuco beef ragù,  
creamed with herb butter  
and smoked spices**  
€ 15,80

**Bigoli with duck ragù**  
traditional Venetian dish  
€ 15,60

**Potato and corn gnocchi, pea cream, olive  
pesto, walnuts and fresh ricotta**  
€ 17,00

**Rice and spinach gnocchi, creamed with  
saffron and served with  
fermented mushrooms and  
almond ragù.**  
€ 15,50



# vegetable choice

## main course

**Lentil balls, cicory sautéed with chilli  
pepper and vegetable dried tomatoes  
mayo  
€ 15,60**

**Terrine of turnips and potatoes with  
oregano gratinated with sesame, chickpea  
hummus with miso and walnut pesto  
€ 15,50**

**Chickpea farinata, Russian salad with  
vegan mayonnaise and zaatar  
€ 15,00**

## all vegetables

**Backed Potatoes  
€ 5,50**

**Roasted zucchini, fermented onion, olive  
charcoal, and homemade BBQ sauce  
€8.20**

**Roasted eggplant, tomato sauce, 24  
month parmesan cheese and parsely oil  
€ 8.60**

**Roasted leek with peanut butter, smoked  
celeriac puree, and Fermenteria beer  
caramel SHORTBLACK  
€8.90**

**Chards & parsley potatoes,  
with home made sour sauce  
€ 8,50**

**Fennel puree, edamame salad, cherry  
tomatoes in salmoriglio and wasabi sauce  
€ 9,00**

**Ginger-Carrots purée, monk's beard and  
miso caramel  
€ 8,80**

# Meat

only organic selection meat

**Aunt ILA's meatballs with sauce, roasted  
eggplant & 24 month parmesan  
€ 22,50**

**Laquered pork ribs in soy sauce, roasted  
chards with sesame and sweet and sour  
sauce  
€ 22,80**

**Roasted chicken thigh marinated with  
SHORTBLACK beer by Fermenteria, leek  
with peanut butter and smoked celeriac  
purée  
€ 22,70**

**Braised pork neck, ginger-carrot puree,  
monk's beard, and miso caramel  
€23.50**

# Fish

**Brenta trout fillet mi-cuit, fennel puree,  
edamame salad, cherry tomatoes in  
salmoriglio and wasabi sauce  
€ 24,90**

**Mediterranean tuna cutlet, roasted  
zucchini, fermented onion, olive charcoal,  
and homemade BBQ sauce  
€25.50**

# Desserts

hand made

## **TIRAMISU'**

**with home made Savoirdi bisquits**

**The original from 2017**

**€ 8,00**

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

**€ 8,20**

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

**€ 8,30**

**Aquafaba meringues, strawberries with  
basil, lemon sorbet and licorice**

**€ 8,00**



**Caramelized apple, buckwheat and  
Sichuan pepper shortcrust pastry, almond  
sorbet**

**€ 9,00**



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