



GLUTEN
FREE



FERMENTERIA

RISTORANTE & BIRRIFICIO

Are you curious?

Hi, my name is NICOLA,

I'm a Chef and businessman, and I have always had a single mission:
to make people feel well 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 hotels. 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 experience, I invite you to slow down with us.

Good continuation,

Nicola

Birre

of Fermentetria on tap

MPS: Bottom-fermented Blonde

A pale, fresh, and smooth beer, brewed using bottom-fermentation methods. Late hopping with Cascade hops gives it a delicate citrus and floral aroma, without making it too bitter. A balanced, easy-drinking blonde, perfect for accompanying any meal. **4.9% ABV.**

Small 4 € · Regular 7 €



RADICEE : Amber IPA

A top-fermented, fragrant and bold yet well-balanced. The final addition of dandelion flowers lends a herbaceous, floral, and slightly wild note, complementing the style's signature bitterness without overpowering it. An intense, fresh, and distinctive beer, designed for those seeking something different from the usual IPA. **5.8% ABV.**

Small 4 € · Regular 7 €

SHORTBLACK : Session Dark Lager

A bottom-fermented dark beer with a full body and a smooth drinkability. The toasted notes are reminiscent of coffee and licorice, with a bold yet balanced flavor. The low alcohol content makes it easy to drink and enjoyable until the last sip.

Ideal for those who love dark beers with an intense character.

4.9% ABV.

Small 4.5 € · Regular 8,5 €



YOUCORN : Corn and Buckwheat Blanche GLUTEN FREE

A pale, fresh, and fragrant beer brewed with corn and buckwheat. Orange, bergamot, and juniper lend citrus, spicy, and balsamic notes, making it a light, refreshing, and easy-drinking beer.

Ideal for those who love the lively, aromatic flavor of fermented beverages.

3.7% ABV.

Small 4 € Regular 8 €

To drink

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
€ 5,50 \ € 22,00

Merlot Veneto IGT
FERMENTERIA
(12% ABV) 100% Merlot
€ 5,50 \ € 22,00

Beers

not our

Gluten-Free Pilsner Beer 0.33L
(5% ABV) €8,50

IPA alcohol free 0,33L € 8,50

THE “ZERO” by FERMENTERIA

Homemade organic botanical drinks

SICILIAN CITRUS FRUITS AND NORTHERN SPICES
0.25cl €3.50

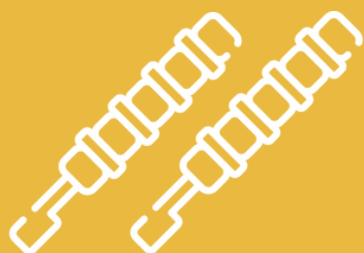
GREEN TEA AND MINT
0.25cl € 3,50

Pejo still or sparkling 0,75L € 2,90

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**

€14,50

recommended with **SHORTBLACK**

**BIODYNAMIC FRIES WITH COQ EGG AND
TRUFFLE**

€ 16,00

Pair with **RADICEE**



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

€18,00

recommended with **SHORTBLACK**

**CHICKPEAS FRIED PANELLE WITH VEGGY
TURMERIC MAYO**

€13,00

recommended with **MPS**



The tartares

Vegetable tartare: cucumber, peppers, tomatoes, and fermented onion. Served with arugula pesto, vegan crème fraîche, and basil oil

€ 18,50

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

€ 24,90

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

The original from 2017

€ 25,90

Mediterranean tuna tartare, homemade sandwich bread, mint-marinated courgettes, pepper chutney and Greek feta emulsion

€24.90

Pasta & Co.

home made fresh egg pasta

Bigoli with duck ragù
traditional Venetian dish
€ 15,90

**Fresh fusilli pasta with wild garlic pesto,
Brenta trout, and a kefir-almond emulsion**
€ 16,90

**Tagliatelle with ossobuco beef ragù,
creamed with herb butter
and smoked spices**
€ 16,20

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

**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.**
€ 16,00



vegetable choice

main course

**Lentil balls, chicory sautéed with chilli
pepper and vegetable dried tomatoes
mayo**

€ 15,90

**Potatoes Rosti served with olives tofu
cream, friggiteli and fermented raddish**

€ 16,20

**Chickpea farinata, Russian salad with
vegan mayonnaise and zaatar**

€ 16,50

all vegetables

Baked Potatoes

€ 5,50

**Roasted zucchini, fermented onion, olive
charcoal, and soy yogurt and mint sauce**

€8.50

**Roasted eggplant, tomato sauce, 24
month parmesan cheese and basil oil**

€ 9,50

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

€ 8.90

**Chards & parsley potatoes,
with home made sour sauce**

€ 9,90

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

€ 9,90

**Creamy potato curry, roasted carrot and
miso caramel**

€ 8,80

Meat

only organic selection meat

**Aunt ILA's meatballs with sauce, roasted
eggplant & 24 month parmesan**
€ 22,90

**Lacquered pork ribs in soy sauce, roasted
chards with sesame and sweet and sour
sauce**
€ 23,00

**Roasted chicken thigh marinated with
SHORTBLACK beer by Fermenteria, leek
with peanut butter and smoked celeriac
purée**
€ 23,50

**Braised pork neck, curried potato cream,
roasted carrot and miso caramel**
€ 24,50

**Beef Carpaccio, homemade smoked,
served with caponata and horseraddish
mayo**
€ 26,00

Fish

**Brenta trout fillet mi-cuit, fennel puree,
edamame salad, cherry tomatoes in
salmoriglio and wasabi sauce**
€ 25,00

**Mediterranean tuna cutlet, roasted
zucchini, fermented onion, olive charcoal,
soy yogurt and mint sauce**
€ 25.50

Desserts

hand made

TIRAMISU'

with home made Savoiardi biscuits

The original from 2017

€ 8,50

**Steamed orange and vanilla crema cotta
with fresh passion fruit**

€ 8,90

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

€ 9,50

**Aquafaba meringues, strawberry sauce,
apricot and basil salad, lemon and
licorice sorbet**

€ 8,60



**Vegan sponge cake, lavender-marinated
peach, almond sorbet and caramel**

€ 9,00



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