

Summer



FERMENTERIA

Ristorante artigianale

tutto fatto in casa con prodotti bio a km 0

Pop!

You are Fermenteria

Fermenteria is the **FRIST** restaurant in Bassano del Grappa which has founded and consolidated its identity on craftsmanship since 2017.

All the dishes you will taste sitting at our tables or comfortably at home are strictly handmade. The pasta, the bread, the desserts, **EVERYTHING!** Homemade like it used to be. In a **NATURAL** environment, surrounded by cedar wood, you will discover the organic products of our territory.

Fermenteria offers a culinary experience based on local organic products where the traditional recipe marries the taste of local flavors

A **ONE-OF-A-KIND** experience!

You will feel at home pampered by genuine cuisine, but at the same time on a journey to discover new flavours, where **ETHICS** and technique go hand in hand

We care about the needs of our guests.

This is why every day we are committed to studying **ALTERNATIVE RECIPES** for intolerances, without giving up taste.

Nicola, a chef for 20 years, comes from experience in high-level kitchens from those of Giancarlo Perbellini to the Splendido hotel in Portofino. Melbourne remained in his heart where the cuisine has international influences.

Saradevi is an entrepreneur specializing in the organic sector in which she was born and raised.

Ilaria arrived at the Fermenteria as a waitress and immediately highlighted her passion for cooking, where she now works as an enterprising and determined cook.

People are the most important component of
our business

To drink

Bio Wine

by glas

Spumante Calesio Dalle Ore 2023
(11,5% Vol.) 100% Durello € 7,00

Chardonnay Venezia DOC Pizzolato 2022
12% Vol. 100% Chardonnay € 7,00

Pinot grigio Venezia DOC Pizzolato 2022
12% Vol. 100% Pinot grigio € 7,00

Pinot nero Venezia DOC Pizzolato 2022
12,5% Vol. 100% Pinot nero € 7,50

Raboso Venezia DOC Pizzolato 2022
12% Vol. 100% Raboso € 7,50

Vino bio della casa

Red da 0,33L 12% Vol. € 7,00

White da 0,33L 11% Vol. € 7,00

Bio Beers

bottles

No Filter blond low fermentation
0,5L (5,7% Vol.) **HOME MADE!**
€ 10,00

Keller Pils 0,5L (4,9% Vol.) € 8,00

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 mile Beer 0,33L
(4,5% Vol) € 8,00

Blond alcool free beer 0,33L € 8,00

Water & soft drink

Dolomia still or sparkling 0,5L € 2.80

Aranciata bio € 6,00

Cola bio € 6,00

Chinotto bio € 6,00

Gingerino bio € 6,00

Service
1,50€

Home made bread
€ 2,00

Fresh

good to share

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

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

€ 26,00

**Vegetables tartare, olives, fresh
herbs, home made toated bread,
tomato emulsion and turmeric
veggy mayo
€20.00**

**Fish tartare (based on market
availability) in Panzanella:
cucumbers, chives, semi-wholegrain
bread and datterini tomatoes
emulsion
€26.00**

**Homemade smoked Brenta trout
tartare served with home-produced
robiola cheese, brioche bread, olive
and seaweed
€26.00**

Pasta

home made fresh egg pasta

Bigoli Cacio & Pepe
with local goat chees
the originals from 2017

€ 16,00

Fusilloni with vegetable charcoal, home-smoked Brenta trout, Alpine cream, chives and paprika
€16.00

Tagliatelle with ossobuco beef ragù, creamed with herb butter and smoked spices
€16.00

Bigoli with duck ragù
traditional Venetian dish

€ 16,00

Parisian-style corn gnocchi, gratinated with “bisi de Borso” and saffron
€17.00

Pennoni alla carbonara
€ 17,00
Dry hard grain Pasta

vegetable choice

main course

**Roasted aubergine, curried lentil
hummus, quinoa and toasted sesame
€16.00**

**Roasted snow peas, millet with raisins,
chickpeas and turmeric, served with
pepper purée and balsamic caramel
€16.00**

**Corn couscous with black beans, paprika,
lemon and parsley, served with celery
puree
€16.00**

all vegetables

**Baked Potatoes
€ 5,00**

**Roasted aubergine, tomato sauce, 24
month parmesan and basil
€10.00**

**Pepper purée, chicory sautéed with chilli
pepper and balsamic caramel
€10.00**

**Mashed lettuce, lemon roasted tomatoes,
black garlic powder and chives
€10.00**

**Roasted zucchini, fermented onion,
tomatoes emulsion, olive charcoal and
basil
€10.00**

**Roasted Cardoncelli mushrooms, celeriac
purée, red wine sauce and parsley oil
€12.00**

Meat

only organic selection meat

**Sausage our way roasted and served with
pepper purée, chilli sautéed chicory and
balsamic caramel
€22.00**

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

**Sliced home-smoked beef rump, lettuce
purée, lemon-roasted tomatoes, chives
and black garlic powder
€26.00**

**Beef burger 130g, soufflé omelette with
bacon and 24 month parmesan, tomato,
salad, homemade bbq sauce and
baked potatoes
€24.00**

**Pork ribs in homemade and smoked BBQ
sauce with baked potatoes
€22.00**

**Milanese chicken leg with roasted
zucchini, fermented onion, tomatoes
emulsion, olive charcoal , fresh
horseradish and lemon vegetable
mayonnaise
€24.00**

Dessert

home made

TIRAMISU'
with home made Savoiardi bisquits
The original from 2017

€ 7,50

**STEAMED IN THE JAR ORANGE AND
VANILLA CREMACOTTA WITH FRESH
PASSIONFRUIT**

€ 7,50

**BUCKWHEAT SABLE WITH GIANDUIA
MOUSSE, PEANUT BUTTER, SOUR CREAM
AND CARDAMOM**

€7.50

**OIL MADE TART, FRESH FRUIT, PUFFED
TURMERIC CREAM AND CARAMELIZED
ALMONDS**

€7.50