



FERMENTERIA

Ristorante artigianale

tutto fatto in casa con prodotti bio a km 0

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 and technique go hand in hand

We care about the needs of our guests.

This is why we are there 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

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

**Trebbiano d'Abruzzo DOP Tollo 2023
(12,5% Vol.) 100% Trebbiano d'Abruzzo € 7,00**

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

**Montepulciano d' Abruzzo DOP Tollo 2022
(14% Vol.) 100% Montepulciano € 7,50**

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

Organic home wine

Red 0,33L 12% Vol. € 7,00

White 0,33L 11% Vol. € 7,00

Bio Beers

bottles

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

Lemonade bio € 6,00

Service & 270gr home made bread € 3,00

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
€ 24,00**

**Autumn vegetable tartare, loaf of
bread, olives, fermented onion, pesto
of rocket, turmeric vegetable
mayonnaise and purple cabbage
ketchup
€ 18,00**

**Mediterranean tuna tartare, semi-
wholemeal bread, seasoned with soy
sauce, chives, sweet and sour shitake
mushrooms and pumpkin and ginger
mustard
€ 24,00**

**Homemade smoked Brenta trout
tartare served with home-produced
robiola cheese, sliced bread, wakame
seaweed and black garlic emulsion
€ 24,00**

Pasta

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 Spätzle, mushrooms purée,
smoked ricotta cheese and
parsley oil**
€15.00

**Potatoes and corn flour, Asiago cheese
fonduta, pear and ginger sauce**
€ 16,00

Pasta & Fagioli
traditional Venetian dish
€ 15,00

vegetable choice

main course

**Quinoa with olives, chickpea hummus with
turmeric, roasted masala carrot and
citronette**
€15.00

**Basmati rice, soy lentils, lemon pumpkin
cream and toasted sesame**
€15.00

**Broad bean cream, roasted fennel,
crunchy buckwheat, sunflower seeds and
balsamic caramel**
€15.00

all vegetables

Baked Potatoes
€ 5,00

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

**Celeriac purée with roasted radicchio and
red wine sauce**
€ 8.50

**Pumpkin puree with lemon, roasted
cabbage and miso sauce**
€ 8.50.

**Roasted leek, red beetroots purée, dried
olives and fresh horseradish**
€ 8.50

Meat

only organic selection meat

**Slow cooked pork cup and roasted with radicchio, served with celeriac purée and red wine sauce
€24.00**

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

**Slice of roast beef with lemon pumpkin puree, roasted cabbage and miso sauce
€28.00**

**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 leek, red beetroots purée, dried olives and fresh horseradish
€24.00**

Desserts

hand made

TIRAMISU'
with home made Savoirdi bisquits
The original from 2017

€ 7,50

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

€ 7,50

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

€7.50

**OIL MADE TART, SOUS VIDE APPLE,
PUFFED CINNAMON CREAM, NUTS AND
CARMEL**

€7.50

