



# FERMENTERIA

Ristorante artigianale  
in Bassano del Grappa

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 **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

## 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

**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 beer 0,33L  
(4,5% Vol) € 8,00**

**Alcohol 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**

**Limonata bio € 6,00**

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

# Fresh

great to split in 2

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

if shared between 2 people they  
are suitable as an appetizer

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

**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, 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 asparagus, soft egg and  
smoked ricotta**  
**€15.00**

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

# vegetable choice

## main course

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

**Lentil balls, black cabbage sautéed with  
chilli pepper, corn curry polenta 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**

**Mash potatoes with fermented cabbage  
€ 8,50**

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

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

**Roasted artichoke, potatoes and  
vegetable miso mayo  
€ 8.50**

# Meat

only organic selection meat

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

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

**“Bollito” beef, with mash potatoes, parsley and anchovies sauce and fermented cabbage  
€24.00**

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

**Milanese chicken leg with roasted potatoes & artichoke, valerian and vegetable miso mayo  
€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 frutti**

**€ 7,50**

**Dark chocolate home made ice cream,  
buckwheat & rosmery shortcrust pastry,  
smoked apples and bergamot caramel**

**€ 8,00**

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

**€ 8,00**

## home made ice cream

### **TRIS OF ICE CREAM**

**Dark chocolate, banana & mou**

**€ 7,50**

### **TRIS OF FRUIT SORBETS**

**Grapefruit, ananas & apple**

**€ 7,50**

