

*The Fattoria Mondrigo is pleased to welcome you for over 30 years in a rural setting, where time seems to haven't passed and the originality of simple things makes honor and respect to our oldest traditions.*

*Information about the presence of substances or products that cause allergies or intolerances, is available by contacting the service staff.*

## *A P P E T I Z E R S*

*Mixed Crostini* *Euro 3,00*

*Piadina with sliced meat of the farmer* *Euro 7,00*  
*(pigs reared in our countryside, seasoned with salt and pepper)*

*Assorted cheeses with honey and jams* *Euro 7,00*

*Tripe Garibaldina with chickpeas, beans and lentils*  
*(poor ingredients with traces of gunpowder)* *Euro 7,00*  
*cit. Patrician the Garibaldino*

*Cover* *Euro 1,20*

## TRADITIONAL FIRST COURSES

*Passatelli with fondue and truffles* Euro 9,00

*Pappardelle with white boar ragù* Euro 8,00

*Mezzelune with flavored butter* Euro 8,00  
*(stuffed with herbs, speck and sausage)*

*Gnocchi with duck ragù* Euro 8,00

*Tagliatelle "Spring"* Euro 9,00  
*(grilled aubergine, speck, rocket salad, tomato)*

*Bis of first courses (minimum 3 people)* Euro 10,00  
*a persona*

*Tris of first courses (minimum 4 people)* Euro 12,00  
*a persona*

## SECOND COURSES

*After having cooked many types of meat (Chianina, Marches, limousines, German red spotted, angus, ...) I have come to offer you this selection that does not target the zero kilometer. In our territory there are certainly very good breeding, but they do not always guarantee a constant quality that satisfies our consumption.*

*Our meat could be fat, if you prefer very lean meats, always inform the staff.*

*Sliced Beef Drumlin Gold\* grilled with bone for 2 people  
(800 gr) Euro 33,00*

*Sliced Beef Drumlin Gold\* grilled with bone  
(600gr) Euro 24,00*

*Sliced Beef is served with, optionally:*

- Assorted sauces (balsamic vinegar and honey, fondue and truffle, spicy vegetables)*
- Coarse salt and rosemary*
- Onion and radicchio*
- Rocket, tomatoes and parmesan*
- Porcini mushrooms and truffles (surcharge of 2 euros on the price)*

*\* Irish meat, considered among the best European meats, both as seriousness of breeding and nutrition, as well as processing and maturing.*

*Sliced Beef of Giovenca (1 kg) Euro 40,00  
(young cow bred in Piemonte with 40/60 days of maturation. Meat with a significant percentage of fat)*

<i>Fiorentina of Giovenca</i>	<b>Euro 43,00</b>
<i>Fillet steack with assorted sauces</i>	<b>Euro 20,00</b>
<i>Tomahawk (1 kg)</i>	<b>Euro 43,00</b>
<i>(Tomahawk is a cut of meat hardly available from the butcher. It is an entrecôte with bone, whose peculiarities are the tenderness and juiciness of the meat due to 20-30% of fat. It comes from a high quality Polish breeding)</i>	
<i>Sliced Beef of Angus (New Zeland)</i>	<b>1kg Euro 47,00</b>
<i>Minimum order 800 gr (with bone)</i>	
<i>Entrecôte of bison (Canada)</i>	<b>Euro 70,00 al kg</b>
<i>(minimum order 300g)</i>	
<i>Cockereel</i>	<b>Euro 12,00</b>
<i>breaded fried in the oven with sauces ( 600 gr)</i>	
<i>Factor's Rabbit</i>	<b>Euro 12,00</b>
<i>(with tomato, aromatic herbs, bacon, homemade olives and hot pepper)</i>	
<i>Grilled pork chop</i>	
<i>with coarse salt and rosemary</i>	<b>Euro 15.00</b>
<i>(Wild gray pig reared in Lithuania and fed with acorns and plant products Certified Lem s.p.a 500 gr)</i>	
<i>Porchetta</i>	<b>Euro 12.00</b>
<i>(Wild gray pig reared in Lithuania and fed with acorns and plant products Certified Lem s.p.a)</i>	

*Ribs and Pork Sausages* Euro 12,00

*Tripe Garibaldina with chickpeas, beans and lentils*  
Euro 12,00

*Piadina with sliced meat of the farmer and Pecorino*  
*(pigs reared in our countryside, seasoned with salt and pepper)*  
Euro 11,00

## *SIDE DISH*

*Field Grass* Euro 4,00

*Baked Potatoes* Euro 4,00

*Green Salad* Euro 3,00

*Mix Salad* Euro 4,00

## *DESSERT*

*Assorted treats of the house* Euro 3,00

*Assorted treats of the house with VinSanto* Euro 4,00

*Hot strudel with vanilla ice-cream* Euro 4,00

*Crispy parfait with caramel sauce* Euro 4,00

*Tiramisù* Euro 4,50

*Black or white ice-cream truffle* Euro 3,50

# PIZZE

*Ours is a long leavening dough, from 24 to 72 hours, whose weight of the single loaf is 270 gr. 3 different types of flours are used: 40% of PIETRA-ground wholemeal flour. 40% local wheat OO flour and 20% of soy flour*

## TRADITIONAL PIZZA

<b><i>Fornarina</i></b> <i>(oil, salt and rosemary)</i>	<b><i>Euro 4,00</i></b>
<b><i>Margherita</i></b> <i>(tomato sauce, mozzarella and origano)</i>	<b><i>Euro 7,00</i></b>
<b><i>Biancaneve</i></b> <i>(mozzarella and origano)</i>	<b><i>Euro 7,00</i></b>
<b><i>Napoli</i></b> <i>(tomato sauce, mozzarella, anchovy, origano and capers)</i>	<b><i>Euro 8,00</i></b>
<b><i>Romana</i></b> <i>(napoli with marinated olives)</i>	<b><i>Euro 8,50</i></b>
<b><i>Prosciutto e funghi</i></b> <i>(tomato sauce, mozzarella, mushrooms and ham)</i>	<b><i>Euro 8,50</i></b>
<b><i>Funghi e salsiccia</i></b> <i>(tomato sauce, mozzarella, mushrooms and sausage)</i>	<b><i>Euro 8,50</i></b>
<b><i>4 Stagioni</i></b> <i>(tomato sauce, mozzarella, mushrooms, baked ham, olives, artichokes)</i>	<b><i>Euro 8,50</i></b>

<b>Capricciosa</b> (tomato sauce, mozzarella, mushrooms, baked ham, olives, artichokes)	<b>Euro 8,50</b>
<b>Rossini</b> (tomato sauce, mozzarella, boiled egg and mayonnaise)	<b>Euro 8,50</b>
<b>Diavola</b> (tomato sauce, mozzarella, spicy salami)	<b>Euro 8,50</b>
<b>Tonno e cipolla</b> (tomato sauce, mozzarella, tuna and onion)	<b>Euro 8,50</b>

## **SPECIAL PIZZA**

<b>Autunno</b> (mozzarella, sausage, ham and porcini)	<b>Euro 10,00</b>
<b>Prosciutto e cipolle caramellate</b> (mozzarella, tomato sauce on request, caramelized onions, rocket and farmer's ham)	<b>Euro 10,00</b>
<b>Mortadella e crema di ceci</b> (mozzarella, chickpeas cream with rosemary, roasted pistachios and mortadella di Modena)	<b>Euro 10,00</b>
<b>Pizza al carpaccio</b> (mozzarella, carpaccio beef fillet (150 gr.), mushrooms, rocket, parmesan and Marcolini's oil)	<b>Euro 13,00</b>
<b>Pizza Mondrigo</b> (mozzarella, fondue with truffles, porcini mushrooms, parmesan and truffle flakes)	<b>Euro 12,00</b>
<b>Pizza Porchetta</b> (mozzarella, field grass, porchetta)	<b>Euro 10,00</b>
<b>Pizza verdure grigliate</b> (mozzarella, grilled vegetables and rocket)	<b>Euro 10,00</b>