

Fattoria Mondrigo is proud to host you since over 30 years in a bucolic place, where time seems to be stopped and the originality of simple things honors and respects our oldest traditions.

Informations about the presence of allergic and intollerant products and substances are available asking the personal.

APPETIZERS

Mixed croutons *Euro 3,00*

Cold cuts with piadina *Euro 4,00*

(selection of national cold cuts)

Cold cuts with piadina *Euro 7,00*

(cold cuts made with local pork, raised in freedom from local farmers)

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

Garibaldi style tripe with chickpeas, beans and lentils *Euro 7,00*

Service

Euro 1,20

MAIN COURSES

<i>Passatelli with fondue and black truffle</i>	<i>Euro 9,00</i>
<i>Pappardelle with boar sauce</i>	<i>Euro 8,00</i>
<i>Mezzelune with aromatic butter</i> <i>(home-made pasta filled with chicory, speck and sausage)</i>	<i>Euro 8,00</i>
<i>Gnocchi with duck sauce</i>	<i>Euro 8,00</i>
<i>Tagliatelle primavera style</i> <i>(grilled aubergines, speck, fresh tomatoes, rocket and cheese)</i>	<i>Euro 8,00</i>
<i>Tagliolini with legumes</i> <i>(chickpeas, beans, lentils and pork cheek)</i>	<i>Euro 8,00</i>
<i>Strozzapreti with lemon, zucchini and pork cheek</i>	<i>Euro 8,00</i>
<i>Bis of main courses (3 people minimum)</i>	<i>Euro 10,00</i> <i>each person</i>
<i>Tris of main courses (4 people minimum)</i>	<i>Euro 12,00</i> <i>each person</i>

SECOND COURSES

After cooking different types of meats (chianina, marchigiana, limousine, angus,...) I've decided to choose a selection which doesn't pursue the goal of zero kilometers meat. In our territory, Marche, there surely are good farms that does not always guarantee the high quality we require for our customers.

Our selection of meats might be fat, if you prefer very slim ones please ask our personal.

Drumlin Gold* grilled cut of beef with bone for 2 people (800-900 gr) Euro 33,00

Drumlin Gold* grilled cut of beef with bone for 1 person (600 gr) Euro 24,00

Drumlin Gold* Fiorentina (T-bone cut of beef) Euro 43,00

Cut of beef is served with:

- *Mixed sauces (balsamic vinegar and honey, fondue and truffle, spicy vegetables)*
- *Salt and rosemary*
- *Onion and radicchio*
- *Rocket, fresh tomatoes and parmesan*
- *Porcini mushrooms and truffle (+ 2 Euro)*

**Irish meat, one of the best among european meat.*

www.drumlingold.com

<i>Giovenca cut of beef(1 kg)</i>	<i>Euro 40,00</i>
<i>(young cow farmed in Piemonte, with 40/60 days of maturation. High percentage of fat)</i>	
<i>Giovenca Fiorentina</i>	<i>Euro 43,00</i>
<i>Grilled fillet</i>	<i>Euro 20,00</i>
<i>Tomahawk (1 kg)</i>	<i>Euro 40,00</i>
<i>(entrecôte with bone, very tender and succulent. It comes from a very high quality polish farm)</i>	
<i>Wagyu Entrecôt (Australia, 350 gr)</i>	<i>Euro 35,00</i>
<i>Bison Entrecôte (Canada, 350 gr)</i>	<i>Euro 30,00</i>
<i>3 skewers of mixed meat</i>	<i>Euro 15,00</i>
<i>(pork, chicken, boar and bacon)</i>	
<i>Oven-fried cockerel (600 gr)</i>	<i>Euro 12,00</i>
<i>Farmer's rabbit</i>	<i>Euro 12,00</i>
<i>(with tomato sauce, aromatic herbs, bacon, olives and chili pepper)</i>	
<i>Big pork chop with salt and rosemary</i>	<i>Euro 15,00</i>
<i>Curry rib</i>	<i>Euro 12,00</i>
<i>Garibaldi style tripe with chickpeas, beand and lentils</i>	<i>Euro 12,00</i>
<i>Cold cuts and cheese with piadina</i>	<i>Euro 8,50</i>
<i>Farmer's cold cuts and cheee with piadina</i>	<i>Euro 11,00</i>
<i>Baked goose (only on reservation)</i>	<i>Euro 15,00</i>

SIDE DISHES

<i>Chicory</i>	<i>Euro 4,00</i>
<i>Baked potatoes</i>	<i>Euro 4,00</i>
<i>Green salad</i>	<i>Euro 3,00</i>
<i>Mixed salad</i>	<i>Euro 4,00</i>

DESSERTS

<i>Degustation of cakes and biscuits</i>	<i>Euro 3,00</i>
<i>Degustation of cakes and biscuits with vin Santo</i>	<i>Euro 4,00</i>
<i>Hot strudel with vanilla ice cream</i>	<i>Euro 4,00</i>
<i>Cruncy semifreddo with caramel</i>	<i>Euro 4,00</i>
<i>Zuccotto (donut filled with ice cream and chocolate)</i>	<i>Euro 4,00</i>
<i>Tiramisù</i>	<i>Euro 4,50</i>
<i>White or black truffle ice cream</i>	<i>Euro 3,50</i>

PIZZA

Our dough has a high lievitation, from 24 to 72 hours, and we use 2 different types of flour: the first one is made of soft wheat, soya and rice. The other one has hard wheat flour, fiber and wheat germ.

TRADITIONAL PIZZA

Fornarina <i>(oil and rosmary)</i>	Euro 4,00
Margherita <i>(tomato sauce, mozzarella and origan)</i>	Euro 7,00
Biancaneve <i>(mozzarella and origan)</i>	Euro 7,00
Napoli <i>(tomato sauce, mozzarella, anchovies, origan and capers)</i>	Euro 8,00
Romana <i>(napoli with olives)</i>	Euro 8,50
Prosciutto e funghi <i>(tomato sauce, mozzarella, fresh mushrooms and ham)</i>	Euro 8,50
Funghi e salsiccia <i>(tomato sauce, mozzarella, fresh mushrooms and sausage)</i>	Euro 8,50
Rossini <i>(tomato sauce, mozzarella, boiled egg and mayonnaise)</i>	Euro 8,50
Diavola <i>(tomato sauce, mozzarella, spicy salami and chili pepper)</i>	Euro 8,50
Tonno e cipolla <i>(tomato sauce, mozzarella, tuna and onion)</i>	Euro 8,50

SPECIAL PIZZA

Pizza al pesto **Euro 10,00**
(mozzarella, pesto sauce, fresh tomatoes and fondue)

Prosciutto e cipolle caramellate **Euro 10,00**
(mozzarella, tomato sauce on require, caramelized onion, rocket and ham)

Mortadella e crema di ceci **Euro 10,00**
(mozzarella, chickpeas cream with rosemary, pistachios and mortadella)

Fiori di zucca e alici **Euro 12,00**
(mozzarella or gorgonzola, fries courgettes flowers and anchovies)

Pizza al carpaccio **Euro 13,00**
(mozzarella, 150 gr. of beef carpaccio, mushrooms, rocket, parmesan and oil from Marcolini oil mill)

Pizza alle melanzane fritte **Euro 12,00**
(tomato sauce, mozzarella, fried aubergines, chili pepper and spicy salami)

Pizza Mondrigo **Euro 12,00**
(mozzarella, truffle fondue, porcini mushrooms and fresh truffle)