

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.

- People are advised that dishes can be contaminated with allergens found in other dishes prepared in this exercise.
- Customers are advised to inform the staff in case of food allergies / intolerances caused by a food not included in the list of allergens listed in Allegato II del reg. 1169/2011

Cover *Euro 1,50*

APPETIZER

Mized 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 *Euro 7,00*
(poor ingredients with traces of gunpowder)
cit. *Patrician the Garibaldino*

TRADITIONAL FIRST COURSES

Passatelli with fondue and truffles *Euro 10,00*

Pappardelle with white boar ragù *Euro 8,00*

Mezzelune with flavored butter *Euro 9,00*
(stuffed with herbs, speck and sausage)

Gnocchi with duck ragù *Euro 8,00*

WINTER FIRST COURSES

Tagliatelle with mixed mushrooms *Euro 10,00*

Tortelloni with cream, radicchio and walnuts *Euro 10,00*

Tagliolini with legumes *Euro 8,00*
(chickpeas, beans, lentils and crispy guanciale)

Polenta with ragù, truffles and parmesan *Euro 9,00*

SUMMER FIRST COURSES

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

Bis of first courses (minimum 3 people) *Euro 12,00*
a persona

Tris of first courses (minimum 4 people) *Euro 13,00*
a persona

SECOND COURSES

After having cooked many types of meat, I have come to offer you this selection which doesn't have the zero kilometer target.

Our meats could be fat, so if you prefer very lean meats you can always notify the staff.

Sliced Beef of Italian Pezzata Rossa Euro 40,00 al kg

(The Pezzata Rossa meat is characterized by a strong marbling, which gives it tenderness and a strong flavor. The color of this type of meat is a beautiful deep red)

Sliced Beef of Scottona Euro 42,00 al kg

(Particularly tender cut of meat despite the few days of aging. Scottona is an 18-24 month old female who has given birth only once. Excellent in this meat is the quality / price ratio)

Tomahawk of Drumling Gold Euro 45,00 al kg

(Irish meat, considered the best European meats, both as seriousness of breeding and nutrition, as well as processing and maturing)

Sliced Beef of Giovenca Euro 47,00 al kg

Fiorentina of Giovenca Euro 50,00 al kg

(Young cow bred in Piemonte with 40/60 days of maturation. Meat with a significant percentage of fat)

Sliced Beef of Angus (New Zealand) Euro 47,00 al kg

Flank Steak alla griglia Euro 45,00 al kg

(In Italy it is known by the name of Bavetta, and it is the part of the belly.

It is a particularly succulent and tender cut of meat)

Picanha cooked at low temperature Euro 37,00 al kg

(It is a typical cut of Brazilian cuisine and corresponds to the "codon of beef" or "tip of undertone". On one of the two sides of this particular meat there is a characteristic layer of fat, with a strong and tasty flavor)

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)

Grilled Beef Fillet with assorted sauces (300 g) Euro 20,00

Grilled Pork Chop Euro 15,00

with salt and rosemary

(wild pig reared in Lithuania and fed with acorns and plant. Certified Lem s.p.a.)

Piglet in porchetta with crunchy crust Euro 15,00

(wild pig reared in Lithuania and fed with acorns and plant. Certified Lem s.p.a.)

Grilled Ribs and Pork Sausages Euro 12,00

(3 ribs and 3 sausages) Sausage Factory "Alessi"

Factor's Rabbit Euro 12,00

(with tomato, aromatic herbs, bacon, homemade olives and hot pepper)

Cockerel Euro 12,00

(Breaded fried in the oven with barbecue sauce)

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

(poor ingredients with traces of gunpowder)

cit. **Patrician the Garibaldino**

Piadina with sliced meat of the farmer Euro 11,00

(pigs reared in our countryside, seasoned with salt and pepper)

SIDE DISH

<i>Baked Potatoes</i>	Euro 4,00
<i>Field Grass or Chicory</i>	Euro 4,00
<i>Mixed Salad</i>	Euro 4,00
<i>Green Salad</i>	Euro 3,00

**PIZZA
TRADITIONAL PIZZA**

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

Rossini

(tomato sauce, mozzarella, boiled egg and mayonnaise) **Euro 8,50**

Diavola

(tomato sauce, mozzarella, spicy salami) **Euro 8,50**

Tonno e Cipolla

(tomato sauce, mozzarella, tuna and onion) **Euro 8,50**

SPECIAL PIZZA**Pizza Mondrigo**

(mozzarella, fondue with truffles, porcini mushrooms, parmesan and antruffle flakes) **Euro 12,00**

Pizza al carpaccio

(mozzarella, carpaccio beef fillet (150 gr.), mushrooms, rocket, parmesan and Marcolini's oil) **Euro 13,00**

Autunno

(mozzarella, sausage, ham and porcini) **Euro 10,00**

Prosciutto e cipolle caramellate

(mozzarella, tomato sauce on request, caramelized onions, rocket and farmer's ham) **Euro 10,00**

Pizza porchetta (non sempre disponibile)

(mozzarella, field grass, pork roast and Marcolini's oil) **Euro 10,00**

Pizza verdure grigliate (non sempre disponibile)

(mozzarella, grilled vegetables (aubergine, zucchini and pepperoni) rocket and Marcolini's oil) **Euro 10,00**

DESSERT**Assorted treats of the house**

Euro 3,00

Assorted treats of the house with Vin Santo

Euro 4,00

Hot strudel with vanilla ice-cream

Euro 4,00

Semifreddo with crumbled caramelized almonds

Euro 4,00

and caramel sauce

Euro 4,00

Sweet Dough with Chantilly cream

Euro 4,50

Tiramisù

Euro 4,50

Black or white ice-cream truffle

Euro 3,50