

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

## APPETIZER

<b>Mixed Crostini</b>	<b>Euro 3,00</b>
<b>Piadina with sliced meat of the farmer</b>	<b>Euro 7,00</b>
<b>Assorted cheeses with honey and jams</b>	<b>Euro 7,00</b>
<b>Tripe Garibaldina with chickpeas, beans and lentils</b>	<b>Euro 7,00</b>

<b>Cover</b>	<b>Euro 1,50</b>
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## TRADITIONAL FIRST COURSES

<b>Passatelli with fondue and truffle</b>	<b>Euro 10,00</b>
<b>Pappardelle with white boar ragù</b>	<b>Euro 8,00</b>
<b>Mezzelune with flavoured butter</b> (stuffed with herbs, speck and sausage)	<b>Euro 9,00</b>
<b>“Tortelloni Verdi”</b> (Cream, radicchio, walnuts and green pepper. Stuffed with meat)	<b>Euro 10,00</b>
<b>Gnocchi with duck ragù</b>	<b>Euro 8,00</b>

## WINTER FIRST COURSES

<b>Tagliatelle with mixed mushrooms</b>	<b>Euro 10,00</b>
<b>Tagliolini with legumes and crispy jowl bacon</b> (chickpeas, beans and lentils)	<b>Euro 8,00</b>

## SUMMER FIRST COURSES

<b>Tagliatelle “Spring”</b> (grilled aubergine, speck, rocket salad, tomato and parmesan)	<b>Euro 9,00</b>
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<b>Bis of first courses</b> (minimum 3 person)	<b>Euro 12,00</b>
<b>Tris of first courses</b> (minimum 4 person)	<b>for person</b> <b>Euro 13,00</b> <b>for person</b>

# SECONDI

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 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 (Ireland)** **Euro 45,00 al kg**  
(non sempre disponibile)  
(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))

**Entrecôte of Bisonte (400g)** **Euro 35,00**

**Flank Steak (Angus)** **Euro 45,00 al kg**  
Minimum size 300 g

(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 (Angus)** **Euro 45,00 al kg**  
Minimum size 300 g

(non sempre disponibile)  
(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 Filet Mignon** with assorted sauces (300 g)     **Euro 20,00**

**Italian “Porchetta”**     **Euro 15,00**

**With crunchy crust**

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

**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.)

**Grilled Ribs and Pork Sausages**     **Euro 12,00**

(3 ribs 3 sausages)

**Factor’s Rabbit**     **Euro 12,00**

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

**Roasted goat**     **Euro 15,00**

(with myrtle, wild fennel, olives and seasonal vegetables)

**Cockerel**     **Euro 12,00**

(Breaded fried in the oven with barbeque sauce)

**Guinea-fowl**     **Euro 12,00**

(with mascarpone cream and thyme)

**Tripe Garibaldina**     **Euro 12,00**

(with chickpeas, beans and lentils)

<b>Piadina with sliced meat of the farmer and cheeses</b>	<b>Euro 11,00</b>
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**SIDE DISH**

<b>Baked Potatoes with crumbled bread</b>	<b>Euro 4,00</b>
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<b>Field Grass or Chicory</b>	<b>Euro 4,00</b>
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<b>Mixed Salad</b>	<b>Euro 4,00</b>
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<b>Green Salad</b>	<b>Euro 3,00</b>
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## TRADITIONAL PIZZA

<b>Fornarina</b> (oil and rosemary)	<b>Euro 4,00</b>
<b>Margherita</b> (tomato sauce, mozzarella and origano)	<b>Euro 7,00</b>
<b>Biancaneve</b> (mozzarella and origano)	<b>Euro 7,00</b>
<b>Napoli</b> (tomato sauce, mozzarella, anchovy, origano and capers)	<b>Euro 8,00</b>
<b>Romana</b> (napoli with marinated olives)	<b>Euro 8,50</b>
<b>Prosciutto e funghi</b> (tomato sauce, mozzarella, mushrooms and ham)	<b>Euro 8,50</b>
<b>Funghi e salsiccia</b> (tomato sauce, mozzarella, mushrooms and sausage)	<b>Euro 8,50</b>
<b>4 stagioni</b> (tomato sauce, mozzarella, mushrooms, baked ham, olives, artichokes)	<b>Euro 8,50</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>Pizza "Mondrigo"</b> (mozzarella, fondue with truffles, porcini mushrooms, parmesan and antruffle flakes)	<b>Euro 12,00</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>Autunno</b> (mozzarella, sausage, ham and porcini)	<b>Euro 10,00</b>
<b>Prosciutto e caramelized onion</b> (mozzarella, tomato sauce on request, caramelized onions, rocket and farmer's ham)	<b>Euro 10,00</b>

<b>Pizza “Porchetta”</b>	<b>Euro 10,00</b>
(mozzarella, field grass, pork roast and Marcolini’s oil)	
<b>Pizza Grilled vegetables</b>	<b>Euro 10,00</b>
(mozzarella, grilled vegetables (aubergine, zucchini) rocket and Marcolini’s oil)	

## DESSERT

<b>Assorted Treats of the House</b>	<b>Euro 3,00</b>
<b>Hot Strudel vanilla ice-cream</b>	<b>Euro 4,00</b>
<b>Semifreddo with crumbled caramelized almonds and caramel sauce</b>	<b>Euro 4,00</b>
<b>Puff Pastry Dough with Chantilly e seasonal fruit</b>	<b>Euro 4,00</b>
<b>Tiramisù</b>	<b>Euro 4,50</b>
<b>Sorbetto</b>	<b>Euro 3,00</b>
<b>Black or Withe Truffle</b>	<b>Euro 3,50</b>

## BEER

➤ <b>Bottle:</b>	
Moretti 0,66 lt.	Euro 3,50
Paulaner 0,50 lt.	Euro 4,00
➤ <b>Handmade:</b>	
<u>FLEA BLONDE ALE (cl. 0,75)</u>	Euro 8,00
<u>FLEA IMPERIAL RED ALE (cl. 0,75)</u>	Euro 8,00

## DRAFT BEER

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Medium	Euro 4,00
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Small	Euro 2,50
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1 lt.	Euro 8,00
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## RED WINE OF THE HOUSE

<i>Sangiovese (cl. 0,25)</i>	<i>Euro 2,00</i>
<i>Sangiovese (cl. 0,50)</i>	<i>Euro 4,00</i>
<i>Sangiovese (cl. 0,80)</i>	<i>Euro 6,00</i>

## RED WINE

<b>Rosso Marche Sangiovese IGT</b> <i>Roberto Lucarelli (PU)</i>	<i>Euro 8,00</i>
<b>La Ripe Colli Pesaresi Sangiovese D.O.C.</b> <i>Roberto Lucarelli (PU)</i>	<i>Euro 9,00</i>
<b>Ramosceto Lacrima di Morro D'Alba D.O.C.</b> <i>Cantina Ma.Ri.Ca. (AN)</i>	<i>Euro 12,00</i>
<b>Guerriero Nero Marche Rosso IGT</b> <i>Azienda Agraria Guerrieri (PU)</i>	<i>Euro 13,00</i>
<b>GOCCIONE Colli Pesaresi Sangiovese D.O.C.</b> <i>Roberto Lucarelli (PU)</i>	<i>Euro 14,00</i>
<b>Rosso Conero D.O.C.</b> <i>Fattoria le Terrazze (AN)</i>	<i>Euro 14,00</i>
<b>Rosso Piceno Superiore D.O.C.</b> <i>Az. Agricola Cherri d'Acquaviva (AP)</i>	<i>Euro 14,00</i>
<b>INSIEME Colli Pesaresi Sangiovese D.O.C. Riserva</b> <i>Roberto Lucarelli (PU)</i>	<i>Euro 18,00</i>
<b>Galileo Colli Pesaresi Sangiovese Riserva</b> <i>Azienda Agraria Guerrieri (PU)</i>	<i>Euro 18,00</i>
<b>Pikler Colli Pesaresi Sangiovese D.O.C.</b> <i>Biologico  - Cantina Bruscia (PU)</i>	<i>Euro 20,00</i>
<b>Amarone della Valpolicella Classico D.O.C.</b> <i>Domini Veneti (VR)</i>	<i>Euro 35,00</i>

## ROSE' SPARKLING WINE

<b>Brù Rosé Spumante Rosato</b> <i>Biologico  - Cantina Bruscia (PU)</i>	<i>Euro 13,00</i>
<b>Soul Rosé Franciacorta Brut Rosé Millesimato</b> <i>Contadi Castaldi</i>	<i>Euro 28,00</i>



## DRY SPARKLING WINE

<b>Volpi Moscato Piemonte</b>	<i>Euro 10,00</i>
<b>Prosecco di Valdobbiadene Extra Dry</b> <i>Terra serena</i>	<i>Euro 10,00</i>
<b>Valdobbiadene prosecco Superiore Brut "Demi Long"</b> <i>Terre di San Venanzio (TV)</i>	<i>Euro 14,00</i>
<b>Cà del Bosco - Brut Cuvée Prestige D.O.C.G.</b> <i>Franciacorta</i>	<i>Euro 35,00</i>
<b>Bellavista Alma Grande Cuvée Brut</b> <i>Franciacorta</i>	<i>Euro 35,00</i>

## WHITE WINE OF THE HOUSE

<i>Bianchello (cl. 0,25)</i>	<i>Euro 2,00</i>
<i>Bianchello (cl. 0,50)</i>	<i>Euro 4,00</i>
<i>Bianchello (cl. 0,80)</i>	<i>Euro 6,00</i>

## WHITE WINE

<i>La Ripe Bianchello del Metauro D.O.C.</i> <i>Roberto Lucarelli (PU)</i>	<i>Euro 9,00</i>
<i>Offida Passerina "Radiosa"</i> <i>Az. Agricola Cherri d'Acquaviva (AP) Euro 12,00</i>	
<i>Chardonnay Villa Angela Marche IGT</i> <i>Velenosi (AN)</i>	<i>Euro 13,00</i>
<i>Rocho Bianchello del Metauro D.O.C.</i> <i>Roberto Lucarelli (PU)</i>	<i>Euro 14,00</i>
<i>Vermentino di Gallura Superiore</i> <i>Piero Mancini (OT)</i>	<i>Euro 14,00</i>
<i>Muller Thurgau IGT</i> <i>H.Lun (BZ)</i>	<i>Euro 12,00</i>
<i>Gewurztraminer D.O.C.</i> <i>H.Lun (BZ)</i>	<i>Euro 15,00</i>
<i>Lubác Bianchello del Metauro D.O.C. - Superiore</i> <i>Biologico  - Cantina Bruscia (PU) Euro 14,00</i>	
<i>Tùf Bianchello del Metauro D.O.C.</i> <i>Biologico senza aggiunta di solfiti  - Cantina Bruscia (PU)</i>	<i>Euro 14,00</i>
<i>Imperianovanta Marche Bianco IGT</i> <i>(Vigneto 75% Pinot Nero 25% Chardonnay)</i> <i>Azienda Agricola – VMN (PU)</i>	<i>Euro 20,00</i>
<i>Verdicchio dei castelli di Jesi Classico Superiore "Tralivio"</i> <i>Saltarelli (AN)</i>	<i>Euro 14,00</i>
<i>Verdicchio dei castelli di Jesi Classico Superiore "Tosius"</i> <i>Cantina Ma.Ri.Ca. (AN)</i>	<i>Euro 16,00</i>
<i>Verdicchio dei castelli di Jesi Classico Superiore D.O.C. "Bucci"</i> <i>Villa Bucci (AN)</i>	<i>Euro 18,00</i>
<i>Verdicchio dei castelli di Jesi Classico Riserva D.O.C.G. "Villa Bucci"</i> <i>Villa Bucci (AN)</i>	<i>Euro 45,00</i>

