

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

Mixed Crostini	Euro 4,00
Piadina with sliced meat of the farmer	Euro 7,00
Assorted cheeses with honey and jams	Euro 7,00
Tripe Garibaldina with chickpeas, beans and lentils	Euro 7,00
Carpaccio of “Carne salada” with pomegranate	Euro 10,00

Cover	Euro 1,50
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TRADITIONAL FIRST COURSES

Passatelli with fondue and truffle	Euro 10,00
Pappardelle with white boar ragù	Euro 8,00
Tagliatelle del Fattore (rabbit ragù with olives and peas)	Euro 9,00
Mezzelune with flavoured butter (stuffed with herbs, speck and sausage)	Euro 9,00
“Tortelloni Verdi” (Cream, radicchio, walnuts and green pepper. Stuffed with meat)	Euro 10,00
Gnocchi with duck ragù	Euro 8,00

WINTER FIRST COURSES

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

SUMMER FIRST COURSES

Tagliatelle “Spring” (grilled aubergine, speck, rocket salad, tomato and parmesan)	Euro 9,00
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Bis of first courses (minimum 3 person) if with stuffed pasta +2 Euro	Euro 12,00 for person
Tris of first courses (minimum 4 person) if with stuffed pasta +2 Euro	Euro 13,00 for person

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 with bone **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 (Piemontese) **Euro 45,00 al kg**

Entre-cote of Bison 300/350g (Canada) **Euro 35,00**

Sliced Beef of Giovenca with bone **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)

Scamone of Giovenca **Euro 60,00 al kg**
(Meat with 70 days of maturation)

Sliced Angus Beef without bone (Uruguay) **Euro 60,00 al kg**
Minimum size 400 g

Flank Steak of Angus (Canada) **Euro 55,00 al kg**
Minimum size 400 g

Picanha of Angus cooked at low temperature (Canada) **Euro 55,00 al kg**
Minimum size 400 g

(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 25,00**

Italian “Porchetta” **Euro 15,00**

With crunchy crust

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

Pork Chop **Euro 15,00**

With salt and rosemary

(wild pig reared in Lituania 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)

ed donkey

Braised donkey Euro 12,00
(Very tender meat with long cooking)

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

**Piadina with sliced meat of the farmer
and cheeses** Euro 11,00

SIDE DISH

Baked Potatoes with crumbled bread Euro 4,00

Field Grass or Chicory Euro 4,00

Mixed Salad Euro 4,00

Green Salad Euro 3,00

PIZZA

TRADITIONAL PIZZA

Fornarina (oil and rosemary)	Euro 4,00
Margherita (tomato sauce, mozzarella and origano)	Euro 7,00
Biancaneve (mozzarella and origano)	Euro 7,00
Napoli (tomato sauce, mozzarella, anchovy, origano and capers)	Euro 8,00
Romana (napoli with marinated olives)	Euro 8,50
Prosciutto e funghi (tomato sauce, mozzarella, mushrooms and ham)	Euro 8,50
Funghi e salsiccia (tomato sauce, mozzarella, mushrooms and sausage)	Euro 8,50
4 stagioni (tomato sauce, mozzarella, mushrooms, baked ham, olives, artichokes)	Euro 8,50
Capricciosa (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 caramelized onion	Euro 10,00
(mozzarella, tomato sauce on request, caramelized onions, rocket and farmer's ham)	
Pizza "Porchetta"(not always available)	Euro 10,00
(mozzarella, field grass, pork roast and Marcolini's oil)	
Pizza Grilled vegetables	Euro 10,00
(mozzarella, grilled vegetables (aubergine, zucchini) rocket and Marcolini's oil)	

DESSERT

Assorted Treats of the House	Euro 3,00
Assorted Treats of the House with Vin Santo	Euro 4,00
Hot Strudel and homemade ice cream	Euro 4,00
Semifreddo with crumbled caramelized almonds and caramel sauce	Euro 4,00
Puff Pastry Dough	
- with Chantilly cream and seasonal fruits	Euro 4,50
(Chantilly creams is aromatized with cinnamon and lemon zest)	
- with pistachio cream, chocolate drops and pistachio grains	Euro 4,50
Tiramisù	Euro 4,00
Sorbetto	Euro 3,00
Black or Withe Truffle	Euro 3,50

BEER

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

DRAFT BEER

Zipfer

Medium Euro 4,00

Small Euro 2,50

1 lt. Euro 8,00

RED WINE OF THE HOUSE

Sangiovese (cl. 0,25) Euro 2,00
Sangiovese (cl. 0,50) Euro 4,00
Sangiovese (cl. 0,80) Euro 6,00
Sangiovese (l. 1,00) Euro 8,00
Sangiovese (l. 1,20) Euro 10,00

RED WINE

Rosso Marche Sangiovese IGT
Roberto Lucarelli (PU) Euro 8,00

La Ripe Colli Pesaresi Sangiovese D.O.C.
Roberto Lucarelli (PU) Euro 9,00

Ramosceto Lacrima di Morro D'Alba D.O.C.
Cantina Ma.Ri.Ca. (AN) Euro 12,00

Guerriero Nero Marche Rosso IGT
Azienda Agraria Guerrieri (PU) Euro 13,00

GOCCIONE Colli Pesaresi Sangiovese D.O.C.
Roberto Lucarelli (PU) Euro 14,00

Rosso Conero D.O.C.
Fattoria le Terrazze (AN) Euro 14,00

Rosso Piceno Superiore D.O.C.
Az. Agricola Cherri d'Acquaviva (AP) Euro 14,00

INSIEME Colli Pesaresi Sangiovese D.O.C. Riserva
Roberto Lucarelli (PU) Euro 18,00

Galileo Colli Pesaresi Sangiovese Riserva
Azienda Agraria Guerrieri (PU) Euro 18,00

Pikler Colli Pesaresi Sangiovese D.O.C.
Biologico  - Cantina Bruscia (PU) Euro 20,00

Rosso Piceno Superiore Polisia
Biologico  - Vigneti Vallorani (AP) Euro 22,00

Rosso Piceno Colle del Buffo
Biologico  - Terra Fageto (FM) Euro 14,00

Amarone Santi 2017.
Cantina Santi (VR) Euro 35,00

ROSE' SPARKLING WINE

Brù Rosé Spumante Rosato

Biologico  - Cantina Bruscia (PU)

Euro 13,00

Soul Rosé Franciacorta Brut Rosé Millesimato

Contadi Castaldi

Euro 28,00

DRY SPARKLING WINE

Volpi Moscato Piemonte

Prosecco di Valdobbiadene Extra Dry

Terra serena

Lambrusco Marcello

Cantina Marcello (MD)

Valdobbiadene prosecco Superiore Brut "Demi Long"

Terre di San Venanzio (TV)

Cà del Bosco - Brut Cuvèe Prestige D.O.C.G.

Franciacorta

Bellavista Alma Grande Cuvèe Brut

Franciacorta

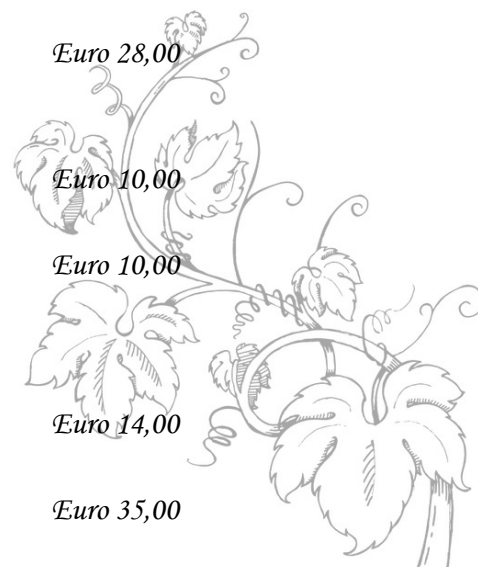
Euro 10,00

Euro 10,00

Euro 14,00

Euro 35,00

Euro 35,00





WHITE WINE OF THE HOUSE

Bianchetto (cl. 0,25)

Euro 2,00

Bianchetto (cl. 0,50)

Euro 4,00

Bianchetto (cl. 0,80)

Euro 6,00

Bianchetto (l. 1,00)

Euro 8,00

Bianchetto (l. 1,20)

Euro 10,00

WHITE WINE

La Ripe Bianchetto del Metauro D.O.C.

Roberto Lucarelli (PU)

Euro 9,00

Offida Passerina "Radiosa"

Az. Agricola Cherri d'Acquaviva (AP)

Euro 12,00

Chardonnay Villa Angela Marche IGT

Velenosi (AN)

Euro 13,00

Rocho Bianchetto del Metauro D.O.C.

Roberto Lucarelli (PU)

Euro 14,00

Vermentino di Gallura Superiore

Piero Mancini (OT)

Euro 14,00

Muller Thurgau IGT

H.Lun (BZ)

Euro 12,00

Gewurztraminer D.O.C.

H.Lun (BZ)

Euro 15,00

Bianchello Campioli

Biologico  Tenuta Fiorini (PU)

Euro 16,00

Verdicchio di Matelica DOC Belisario

Biologico  Cantina Belisario (PE)

Euro 18,00

Verdicchio dei castelli di Jesi Classico Superiore "Tralivio"

Saltarelli (AN)

Euro 14,00

Verdicchio dei castelli di Jesi Classico Superiore "Tosius"

Cantina Ma.Ri.Ca. (AN)

Euro 16,00

Verdicchio dei castelli di Jesi Classico Superiore D.O.C. "Bucci"

Villa Bucci (AN)

Euro 18,00

Verdicchio dei castelli di Jesi Classico Riserva D.O.C.G. "Villa Bucci"

Villa Bucci (AN)

Euro 45,00

