

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.

**** Due to the exaggerated increase in energy bills, we were forced to temporarily close the pizzeria ****

- 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 9,00
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

Piadina (Crescia sfogliata d'Urbino) Euro 1,50

Cover Euro 1,50

TRADITIONAL FIRST COURSES

Passatelli with fondue and truffle	Euro 10,00
Pappardelle with white boar ragù	Euro 9,00
Tagliatelle del Fattore (rabbit ragù with olives and peas)	Euro 9,00
Mezzelune with flavoured butter (stuffed with herbs, speck and sausage)	Euro 11,00
“Tortelloni Verdi” (Cream, radicchio, walnuts and green pepper. Stuffed with meat)	Euro 11,00
Gnocchi with duck ragù	Euro 9,00

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
Tris of first courses (minimum 4 person) if with stuffed pasta +2 Euro	for person Euro 13,00 for person

MAIN 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 Scottona with bone **Euro 42,00** al kg

Florentine of Scottona with bone **Euro 45,00** 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)

Sliced Beef of Giovenca with bone **Euro 47,00** al kg

Florentine of Giovenca with bone **Euro 50,00** al kg

Tomahawk of Giovenca (Piemontese) **Euro 45,00** al kg

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

Entrecote of Bison 300/350g (Canada) **Euro 35,00**

Grilled Filet Mignon with assorted sauces (300 g) **Euro 25,00**

Tomahawk of Angus **Euro 60,00** al kg

Flank Steak of Angus (Canada) **Euro 55,00** al kg

Minimum size 400 g

Picanha of Angus (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)

Italian "Porchetta" with crunchy crust **Euro 15,00**
(not always available)

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

Pork Chop with salt and rosemary (wild pig reared in Lithuania and fed with acorns and plant. Certified Lem s.p.a.)	Euro 15,00
Grilled Ribs and Pork Sausages (3 ribs 3 sausages)	Euro 12,00
Factor's Rabbit (with tomato, aromatic herbs, olives and hot pepper)	Euro 12,00
Roasted goat (with myrtle, wild fennel, olives and seasonal vegetables)	Euro 15,00
Cockerel (Breaded fried in the oven with barbeque sauce)	Euro 12,00
Braised donkey (Very tender meat with long cooking)	Euro 12,00
Tripe Garibaldina (with chickpeas, beans and lentils)	Euro 12,00
Piadina with sliced meat of the farmer and cheeses	Euro 13,00

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
Piadina (Crescia sfogliata d'Urbino)	Euro 1,50

DESSERT

Assorted Treats of the House	Euro 4,00
Assorted Treats of the House with Vin Santo	Euro 5,00
Hot Strudel and homemade ice cream	Euro 6,00
Semifreddo with crumbled caramelized almonds and caramel sauce	Euro 5,00
Puff Pastry Dough	
- with Chantilly cream and seasonal fruits (Chantilly creams is aromatized with cinnamon and lemon zest)	Euro 6,00
- with pistachio cream, chocolate drops and pistachio grains	Euro 6,00
Tiramisù	Euro 5,00
Sorbetto	Euro 3,00
Black or Withe Truffle	Euro 3,50

BIRRA

➤ **in Bottiglia:**

Birra Moretti 0,66 lt.	Euro 3,50
Birra Paulaner 0,50 lt.	Euro 4,00

➤ **Artigianale:**

<u>FLEA BLONDE ALE (cl. 0,75)</u>	Euro 8,00
<u>FLEA GOLDEN ALE (cl. 0,75)</u>	Euro 8,00
<u>FLEA IMPERIAL RED ALE (cl. 0,75)</u>	Euro 8,00



RED HOUSE WINE

Sangiovese (250 cl)	Euro 2,00	Sangiovese (l. 1,00)	Euro 8,00
Sangiovese (500 cl)	Euro 4,00	Sangiovese (l. 1,20)	Euro 10,00

RED WINE IN BOTTLE

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
Vincarèt Colli Pesaresi Sangiovese D.O.C. Biologico  - Cantina Bruscia (PU)	Euro 12,00
Amarone Santi 2017 Cantina Santi (VR)	Euro 35,00

ROSE'

Brù Rosé Spumante Rosato Biologico  - Cantina Bruscia	Euro 13,00
Gatti Rosè Franciacorta Cantina Enrico Gatti (BS)	Euro 25,00
Le Rose di Campioli IGT Marche Rosato Biologico  - Azienda Agraria Fiorini (PU)	Euro 13,00

BUBBLY WINE



Volpi Moscato Piemonte	Euro 10,00
Prosecco di Valdobbiadene Extra Dry Terra serena	Euro 10,00
Valdobbiadene prosecco Superiore Brut "Demi Long" Terre di San Venanzio (TV)	Euro 14,00
Lambrusco Marcello Cantina Marcello (MD)	Euro 15,00
Cà del Bosco - Brut Cuvèe Prestige D.O.C.G. Franciacorta	Euro 35,00
Bellavista Alma Grande Cuvèe Brut Franciacorta	Euro 35,00

WHITE HOUSE WINE

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

WITHE WINE IN BOTTLE

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 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 di Matelica DOC Belisario Biologico  Cantina Belisario (PE)	Euro 18,00
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