



Fattoria Mondrigo has been pleased to host you for over 30 years in a rural context, where time seems not to have passed and the originality of simple things honors and respects our most ancient traditions.

- The list of allergens is present at the end of the menu (the numbers next to each dish correspond to the type of allergen corresponding in the list)
- Customers are advised that the dishes could be contaminated by allergens present in other dishes prepared in this establishment.
- Customers are advised to inform staff in case of food allergies/intolerances caused by a food not included in the allergen list reported in Annex II of the regulation. 1169/2011/EU

APPETIZERS

Mixed crostini <small>1, 2, 3, 4, 5, 6, 7, 8, 9, 10</small>	Euro 4.00
Salad meat carpaccio (served with mixed salad , rocket and flaked parmesan)	Euro 10.00
Piadina with farmer's pork slices <small>SEE MANUFACTURER INFORMATION</small> (home-raised pigs, seasoned only with salt and pepper)	Euro 9.00
Assorted cheeses with honey and jams <small>2, 3, 9</small>	Euro 7.00
Garibaldina tripe with chickpeas, beans and lentils * <small>6, 8</small> chilli " gunpowder cit. Patrizio il Garibaldino) Natural Tripe is also available	Euro 7.00

ha formattato: Italiano

"Crostolo" piadina with polenta flour Euro 2.00
SEE MANUFACTURER INFORMATION

Cover charge Euro 1.50

FIRST TRADITIONAL

Passatelli with truffle fondue and truffle flakes 2, 3, 6, 10	Euro 10.00
Pappardelle with white wild boar ragù 6, 8, 9, 10	Euros 9.00
Gnocchi with duck ragout 6, 8, 9, 10	Euros 9.00
Tagliatelle del Fattore 6, 8, 9, 10 (rabbit ragout with olives, peas and chilli pepper)	Euro 9.00
Green Tortelloni 2, 3, 6, 9, 10 (with cream, radicchio, walnuts and green pepper. Stuffed with meat)	Euro 11.00
Mezzelune with flavored butter and parmesan flakes 6, 8, 10 (stuffed with wild herbs, speck, potatoes and sausage)	Euro 11.00

FIRST WINTER

Tagliatelle with mixed mushrooms and porcini mushrooms* 6, 8, 10	Euro 10.00
Tagliolini with legumes 6, 8, 10 (with chickpeas, beans, lentils and crispy bacon)	Euros 8.00
Stone-ground polenta with ragù, truffle and parmesan flakes 6, 8, 9 (Freshly ground from Molino Ciavarini)	Euro 9.00

FIRST SUMMER

Tagliatelle Primavera 6, 8, 9, 10 (grilled aubergines, speck, rocket, tomato and parmesan)	Euro 9.00
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ha formattato: Italiano

ha eliminato: ¶

Encore of first courses of your choice (minimum 3 people) if stuffed pasta +2 Euros	Euro 12.00 per person
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Trio of first courses of your choice (minimum 4 people) if stuffed pasta +2 Euros	Euro 13.00 per person
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ha eliminato: → ¶

*Frozen product

SECOND DISH

ha eliminato: ACCORDING TO NDI

After having cooked many types of meat, I have come to offer you this selection which does not have zero km as its objective.

Our meats may be fatty, so if you prefer very lean meats, always notify the staff.

Scottona

(Particularly lean and tender meat despite the few days of maturation. Scottona is a female bovine aged 18-24 months who has not yet given birth. Excellent quality/price ratio)

Bone-in ribeye steak Euro 42.00 per kg

Florentine steak on the bone Euro 45.00 per kg

ha formattato: Italiano

Giovenca

(Our Giovenca is a young cow raised in Piedmont with over 30 days of maturation. This type of meat has a significant percentage of fat)

ha eliminato: Heifer

ha eliminato: heifer

Bone-in ribeye steak Euro 47.00 per kg

Florentine steak on the bone Euro 50.00 per kg

Sliced Tomahawk on the bone Euro 45.00 per kg

ha formattato: Italiano

Angus Canada

(Our Angus is a breed with an inimitable taste thanks to the particularly sweet fat due to the meticulous cereal diet. Meat with a high infiltration of fat which, melting during cooking, makes the meat particularly soft and tasty)


Bone-in ribeye steak Euro 57.00 per kg


Florentine steak on the bone Euro 60.00 per kg


ha formattato: Italiano

Scottona fillet (300 g) 


Euro 25.00

Angus fillet (300 g)  (not always available) _____ Euro 30.00

Bison Entrecote (300 g)  _____ Euro 35.00
(very red and very lean meat and has a rich and strong flavour)

Wagyu Japanese Rib-eye fat 5 (approximately 190 grams)  Euro 35.00
The most famous meat in the world par excellence. Its marbling and its flavor distinguish it from any other type of meat. NB not recommended for lovers of lean meat

Flanks ~~Steak~~ Angus  **Steak (Bavetta Bassa) Euro 55.00 per kg
Minimum size 400 g
(really succulent and low-fat meat)**

Picanha Angus  Euro 55.00 per kg
Minimum size 400 g
(typical cut of Brazilian cuisine and corresponds to the "beef tail" or "tip of underside".
On one of the two sides of this particular meat there is a characteristic layer of fat, with a strong and tasty flavour)

All the meats listed above can be served with:

- Assorted sauces balsamic vinegar and honey, spicy vegetables (truffled cheese fondue on request) 2, 3, 10
- Coarse salt and rosemary
- Onion and radicchio
- Pendolini rocket and parmesan

Roast pork in Porchetta with crispy crust _____ Euro 15.00
(not always available)
(pig reared in the wild in Italy ,
fed with acorns and vegetable products)

Pork chop with coarse salt and rosemary (500g) Euro 15.00
(pig reared in Fabriano)

**Ribs and sausages
of our grilled production** Euro 12.00
(3salt. 3cost.)

ha formattato: Inglese americano

ha eliminato: →

ha formattato: Colore carattere: Testo 1, Inglese americano

ha formattato: Inglese americano

ha formattato: Inglese americano

ha eliminato: - p

ha eliminato: **icanha**

ha formattato: Inglese americano

ha formattato: Inglese americano

Braised Donkey Euro 15.00
(very tender meat with long cooking)

Farmer's rabbit 9 Euro 12.00
(with tomato and aromatic herbs,
bacon, home olives and chilli pepper)

**Baked kid with myrtle,
wild fennel, olives and seasonal vegetables** 9 Euro 15.00

Whole cockerel 1, 3, 5, 6, 7, 10 Euro 12.00
(oven-fried breaded bread with barbecue sauce)

Garibaldina tripe with chickpeas, beans and lentils* 6, 8 Euro 12.00
(bread crust, parmesan flakes,
poor ingredients with traces of gunpowder)
Natural Tripe is also available

**Assorted cold cuts of the Farmer's pork
with piadina and mixed cheeses** Euro 13.00
SEE ATTACHED INFORMATION, 2, 3, 9

ha eliminato: s

SIDE DISHES

Baked potatoes 6 Euro 4.00

ha eliminato: s

Stir-fried vegetables Euro 4.00

ha eliminato: s

Mixed salad Euro 4.00

ha eliminato: s

Green Salad Euro 3.00

ha eliminato:

"Crostolo" piadina with polenta flour Euro 2.00
SEE MANUFACTURER INFORMATION

DESSERT

Dessert of the day 1,2, 3, 6, 10 ASK THE STAFF ABOUT ALLERGENS	Euro 5.00
Assorted homemade sweets 2, 3, 6, 10	Euro 4.00
Assorted homemade sweets with Vin Santo 2, 3, 6, 10	Euro 5.00
Crispy semifreddo with caramel sauce 2, 5, 10	Euro 5.00
Homemade ice cream 2,3, 5,10	Euro 3.00
Hot strudel with homemade ice cream 2, 3, 6, 10	Euro 6.00
Puff pastry with	
- Chantilly cream and seasonal fruit	Euro 6.00
(Chantilly cream is flavored with cinnamon and lemon zest) 3, 6, 10	
- pistachio cream, chocolate chips and chopped pistachios 2, 3, 6, 10	Euro 6.00
Tiramisu 3, 6, 10	Euro 5.00
White, black ice cream truffle 2, 3, 5, 6, 10	Euro 3.50

ha eliminato:

ha eliminato: 10

ha eliminato: s

DRINKS

Mineral water	Euro 1.20
Canned drinks	Euro 2.00
Coca-Cola in a 1 liter bottle.	Euro 8.00
Coffee	Euro 1.20
Caffè Corretto	Euro 1.50
Moretta	Euro 2.50
Barricaded Grappa	Euro 3.00
White Grappa	Euro 2.00

ha eliminato: €

ha formattato: Italiano

ha eliminato: €

BEER

➤ on tap:

Baladin 4.8 artisanal Blonde Ale 4.8%

Small Euro 3.00 **Medium** Euro 5 **1 liter** Euro 11.00

ha formattato: Italiano

Baladin Rock'N'Roll artisanal American Pale Ale 7.5%

Small Euro 3.50 **Medium** Euro 5.50 **1 liter** Euro 12.00

ha formattato: Italiano



➤ in the Bottle:

Baladin Rock'n'Roll

artisanal with spices 7.5% American Pale Ale (0.75 cl) Euro 10.00

Baladin ISAAC

artisanal with spices and citrus peels Wheat Ale 5% (0.75 cl) Euro 10.00

Baladin Super Bitters

artisanal Amber Ale 8% (0.75 cl) Euro 10.00

ha formattato: Italiano

- GOLDEN ALE (cl. 0.75) FLEA Euro 8.00
- RED STICK (cl. 0.75) FLEA Euro 8.00
- KLAVERNIA Red (0.5 cl) Catria Brewery Euro 5.00
- Moretti beer 0.66 lt. Euro 3.00

ha eliminato:

WINE LIST

HOUSE RED WINE

Sangiovese from Lucarelli or **Rosso Conero** Napoleone from Varà

1/4 liter Euro 2.00
1/2 liter Euro 4.00
1 liter Euro 8.00
1.2 liters Euro 10.00

ha formattato: Italiano

ha formattato: Italiano

RED WINES BY BOTTLE

Rosso Marche Sangiovese IGT
Roberto Lucarelli (PU)

Euro 8.00

ha formattato: Italiano

La Ripe Colli Pesaresi Sangiovese DOC
Roberto Lucarelli (PU)

Euro 11.00

Warrior Black Marche Red IGT Euro 16.00
Guerrieri Agricultural Company (PU)

Lacrime di Morro D'Alba DOC "Ramosceto"
Ma. Ri.Ca winery (AN)

Euro 13.00

GOCCIONE Colli Pesaresi Sangiovese DOC
Roberto Lucarelli (PU)

Euro 16.00

ha formattato: Italiano

ha eliminato:

TOGETHER Colli Pesaresi Sangiovese DOC Riserva
Roberto Lucarelli (PU)

Euro 18.00

ha eliminato: 18.

Bucefalo - Red from dried grapes

Euro 18.00

ha formattato: Inglese americano

Organic and Biodynamic - Cantina Lunaria Orsogna (CH)

ha formattato: Italiano

Coste di Moro - Montepulciano d'Abruzzo DOP

Euro 14.00

ha formattato: Italiano

Organic and Biodynamic - Cantina Lunaria Orsogna (CH)

ha eliminato:

ha formattato: Italiano

Pikler Colli Pesaresi Sangiovese DOC

Euro 20.00

Organic Cantina Bruscia (PU)

ha formattato: Italiano

Earth Warrior
Guerrieri Agricultural Company (PU) Euro 22.00

Art Sia Marche Pinot Noir
The Hill of the Fairies (PU) Euro 28.00

Cumaro Conero Riserva DOCG
Humans Ronchi (AN) Euro 25.00

ha formattato: Italiano

ha formattato: Italiano

Marche IGT Sangiovese "RIVE" 2019
Mancini winery (PU) Euro 23.00

ha formattato: Italiano

Focara Doc Pinot Noir "RIVE" 2020
Mancini winery (PU) Euro 28.00

ha formattato: Italiano

Luigi Fiorini - Reserve 2019
Forints (Pu) Euro 22.00

Amarone Santi 2017
Santi Winery (VR) Euro 35.00

"BLU" 2020 Marche IGT Rosso
Mancini winery (PU) Euro 40.00

ROSE'

Brù Rosé Sparkling Rosé
Organic Cantina Bruscia Euro 13.00

ha formattato: Italiano

ha formattato: Italiano

Le Rose di Campioli IGT Marche Rosé
Organic Fiorini Agricultural Company (PU) Euro 13.00

BUBBLES

Volpi Moscato Piedmont Euro 10.00

Valdobbiadene Prosecco Superiore Brut "Demi Long"
Lands of San Venanzio (TV) Euro 14.00

ha formattato: Italiano

Classic Method Pinot Noir Sparkling Wine
Calatroni winery (PV) Euro 24.00

Brut cats
Franciacorta Cats Euro 28.00

ha formattato: Italiano

Cà del Bosco - Brut Cuvée Prestige DOCG
Franciacorta Euro 35.00

Bellavista Alma Grande Cuvée Brut
Franciacorta Euro 35.00

HOUSE WHITE WINE

ha formattato: Italiano

ha formattato: Italiano

Bianchetto del Metauro by Lucarelli

1/4 liter Euro 2.00
1/2 liter Euro 4.00
1 liter Euro 8.00
1.2 liters Euro 10.00

Bottled **Falanghina (0.75 cl)** Euro 8.00

WHITE WINES BY BOTTLE

Ripe Bianchetto del Metauro DOC
Roberto Lucarelli (PU)

Euro 11.00

ha formattato: Italiano

Offida Passerina "Radiosa"
Az. Agricola Cherri d'Acquaviva (AP)

Euro 16.00

Chardonnay Villa Angela Marche IGT
Poisonous (AN)

Euro ~~15.00~~

ha eliminato: 1

ha eliminato: 5

Rocho Bianchetto del Metauro DOC
Roberto Lucarelli (PU)

Euro ~~16.00~~

ha eliminato:

ha formattato: Italiano

Vermentino di Gallura Superiore
Piero Mancini (OT)

Euro 14.00

Muller Thurgau IGT
H.Mon (BZ)

Euro ~~18.00~~

ha eliminato:

Sea Warrior
Warriors (PU)

Euro 22.00

ha formattato: Italiano

Bianchetto Campioli
Organic  Tenuta Fiorini (PU)

Euro 16.00

ha formattato: Italiano

ha formattato: Italiano

Verdicchio dei castelli di Jesi Classico Superiore "Tosius"
Ma.Ri.Ca winery (AN)

Euro 16.00

Roncaglia DOC 2022
Mancini winery (PU)

Euro ~~18.00~~

ha formattato: Italiano

ha eliminato: €

Impero 2022 Pinot Noir Marche IGT
Mancini winery (PU)

Euro 27.00

ha formattato: Italiano

Arneis Blangè Langhe
Cerreto winery (CN)

Euro 25.00

Riesling Oltrepò Pavese Doc
Calatroni winery (PV)

Euro 15.00

ADAGIO Chardonnay
The hill of the fairies (PU)

Euro 22.00

Verdicchio dei castelli di Jesi Classico Superiore DOC "Bucci"
Villa Bucci (AN)

Euro 18.00

ha formattato: Italiano

Verdicchio dei castelli di Jesi Classico Riserva DOCG " Villa Bucci"
Villa Bucci (AN)

Euro 55.00

ha formattato: Italiano

ALLERGEN LIST:

1. PEANUTS AND DERIVATIVES
2. NUTS
3. MILK AND DERIVATIVES
4. SESAME
5. SOY
6. GLUTEN
7. MUSTARD
8. CELERY
9. SULFUR DIOXIDE AND SULPHITES
10. EGGS AND DERIVATIVES