



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.

- The list of allergens is present at the end of the menù (the numbers next to each dish correspond to the type of allergen corresponding in the list)
- 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> 1,7,8 scamorza and speck 1,7 stracchino and rocket 1,7 truffle sauce 1,7 mushrooms sauce 7 (some croutons may vary based on availability)	<b>Euro 4,00</b>
<b>Piadina with sliced meat of the farmer</b> 1,3	<b>Euro 9,00</b>
<b>Assorted cheeses with honey and jams</b> 1,7,8 SEE MANUFACTURER INFORMATION	<b>Euro 8,00</b>
<b>Tripe Garibaldina</b> 1,7,9,12 with chickpeas, beans and lentils *Natural Tripe is also available	<b>Euro 7,00</b>
<b>Carpaccio of Giovenca</b> 7 with green salad, rocket and grana	<b>Euro 12,00</b>
<b>Piadina</b> 1,3	<b>Euro 2,00</b>
<b>Cover</b>	<b>Euro 2,00</b>

# TRADITIONAL FIRST COURSES

<b>Passatelli with fondue and truffle</b> 1,3,7,8	<b>Euro 10,00</b>
<b>Pappardelle with white boar ragù</b> 1,3,9	<b>Euro 9,00</b>
<b>Farmer's Tagliatelle</b> 1,3,9 (rabbit ragù with olives and peas)	<b>Euro 9,00</b>
<b>Mezzelune with flavoured butter</b> 1,3,7,9 (stuffed with herbs, speck and sausage)	<b>Euro 11,00</b>
<b>"Tortelloni Verdi"</b> 1,3,7,8,12 (Cream, radicchio, walnuts and green pepper. Stuffed with meat)	<b>Euro 11,00</b>
<b>Gnocchi with duck ragù</b> 1,3,9	<b>Euro 9,00</b>

## WINTER FIRST COURSES

<b>Tagliatelle with mixed mushrooms</b> * 1,3,9	<b>Euro 10,00</b>
<b>Tagliolini with legumes and crispy jowl bacon</b> 1,3,9 (chickpeas, beans and lentils)	<b>Euro 8,00</b>
<b>Polenta with ragù, truffle and grana</b> 7,9	<b>Euro 9,00</b>

## SUMMER FIRST COURSES

<b>Tagliatelle "Spring"</b> 1,3,7 (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) if with stuffed pasta +2 Euro	<b>Euro 12,00</b>
<b>Tris of first courses</b> (minimum 4 person) if with stuffed pasta +2 Euro	<b>Euro 13,00</b>

\* frozen product

# Second Dish

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.

## Scottona

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

<b>Sliced Beef with bone</b>	<b>Euro 42,00</b> al kg
<b>Sliced Beef of Fiorentina with bone</b>	<b>Euro 45,00</b> al kg

## Giovenca

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

<b>Sliced Beef with bone</b>	<b>Euro 50,00</b> al kg
<b>Sliced Beef of Fiorentina with bone</b>	<b>Euro 53,00</b> al kg
<b>Tomahawk of Giovenca (Piemontese)</b>	<b>Euro 50,00</b> al kg

## La Rubia Gallega

(Rubia is world-renowned for its authentic, bold flavor. This Portuguese selection features a creamy, golden bean herb. It's not a case of Iberian cuisine: meat is not food.)

<b>Sliced Beef with bone</b> (not always available)	<b>Euro 65,00</b> al kg
<b>Sliced Beef of Fiorentina with bone</b>	<b>Euro 68,00</b> al kg

# Angus

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

**Sliced Beef with bone** (not always available)  
**Sliced Beef of Fiorentina of Angus**

**Euro 75,00** al kg  
**Euro 78,00** al kg

**Japan Wagyu Rib-eye fat 5 (200 g)** 

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

**Euro 40,00**

**Entrecote of Bison 300/350g** 

**Euro 35,00**

**Grilled Filet Mignon Scottona (300 g)** 

with assorted sauces

**Euro 26,00**

**Grilled Filet Mignon Rubia Gallega (300 g)** 

with assorted sauces

**Euro 30,00**

**Grilled Filet Mignon Angus (300 g)** 

with assorted sauces

**Euro 32,00**

**Flank Steak of Angus** 

Minimum size 400 g (really succulent and low-fat meat)

**Euro 60,00** al Kg

**Picanha of Angus** 

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)

**Euro 60,00** al kg

Sliced Beef is served with, optionally:

- Assorted sauces (balsamic vinegar and honey, spicy vegetables)
- fondue and truffle 7,8 on request

- Coarse salt and rosemary

**Italian “Porchetta” with crunchy crust**   
**(not always available)**  
(wild pig reared in Italy and fed with acorns and plant.) **Euro 15,00**

**Pork chop with coarse salt and rosemary**  **(500g)** **Euro 15,00** al kg

**Grilled Ribs and Pork Sausages (our production)**   
(3 ribs 3 sausages) **Euro 12,00**

**Factor’s Rabbit** <sup>1,2</sup> **Euro 12,00**  
(with tomato, aromatic herbs, olives and hot pepper)

**Roasted goat** <sup>1,2</sup> **Euro 15,00**  
(with myrtle, wild fennel, olives and seasonal vegetables)

**Cockerel** <sup>1,3</sup> **Euro 12,00**  
(Breaded fried in the oven with barbeque sauce)  
ed donkey

**Braised donkey** <sup>1,2</sup> **Euro 15,00**  
(Very tender meat with long cooking)

**Tripe Garibaldina** <sup>1,7,9,12</sup> **Euro 12,00**  
(with chickpeas, beans and lentils)

**Piadina with sliced meat of the farmer  
and cheeses** <sup>1,3,7</sup> **Euro 13,00**

## **SIDE DISH**

<b>Baked Potatoes with crumbled bread <sup>1</sup></b>	<b>Euro 4,00</b>
<b>Field Grass or Chicory</b>	<b>Euro 4,00</b>
<b>Mixed Salad</b>	<b>Euro 4,00</b>
<b>Green Salad</b>	<b>Euro 3,00</b>
<b>Piadina <sup>1,3</sup></b>	<b>Euro 2,00</b>

## *Drinks*

<b>Water</b>	<b>Euro 1,20</b>
<b>Canned drinks</b>	<b>Euro 2,00</b>
<b>Coca-cola in bottle 1 lt.</b>	<b>Euro 8,00</b>
<b>Caffè</b>	<b>Euro 1,20</b>
<b>Caffè Corretto</b>	<b>Euro 1,50</b>
<b>Moretta</b>	<b>Euro 2,50</b>
<b>Grappa Barricata</b>	<b>Euro 3,50</b>
<b>Grappa Bianca</b>	<b>Euro 2,50</b>

# DESSERT

<b>Assorted Treats of the House</b> 1,3,7,8,12	<b>Euro 4,00</b>
Tart 1,3,7,8 nutellino 1,3,7,8 cantucci 1,3,7,8,12 sbriciolona 1,3,7,8	
<b>Assorted Treats of the House with Vin Santo</b> 1,3,7,8,12	<b>Euro 5,00</b>
<b>Hot Strudel and homemade ice cream</b> 1,3,7,8	<b>Euro 6,00</b>
<b>Semifreddo</b>	<b>Euro 5,00</b>
-salted caramel and crunchy 5,7,8	
-almond crunchy with caramel 3,7,8	
<b>Icecream Homemade</b> 1,3,5,6,7,8	<b>Euro 3,00</b>
pistachio 3,7,8 stracciatella 3,7,8 zabaione 3,7,12	
salted caramel 3,7 chocolate 3,7,8	
<b>Puff Pastry Dough</b>	
- <b>with Chantilly cream and seasonal fruits</b> 1,3,6,7,8	<b>Euro 6,00</b>
(Chantilly creams is aromatized with cinnamon and lemon zest)	
- <b>with pistachio cream, chocolate drops</b> 1,3,6,7,8,12	<b>Euro 6,00</b>
and pistachio grains	
<b>Tiramisù</b> 1,3,7,8	<b>Euro 5,00</b>
<b>Black or Withe Truffle</b> 1,3,5,6,7,8	<b>Euro 3,50</b>
<b>Sweet of the day</b> 1,3,7,8,12	<b>Euro 5,00</b>
Sbriciolona stuffed with Chantilly Cream , chocolate chips and Gran Marnier with berry sauce	



# Beers

## ➤ Draft beer:

**Baladin 4,8** artigianale Chiara  
Blonde Ale 4,8%

**Small** Euro 3,00 **Medium** Euro 5 **1 lt.** Euro 11,00

**Hirter** austriac Ambrata  
4,9%

**Small** Euro 3,50 **Medium** Euro 5,50 **1 lt.** Euro 12,00

## ➤ in Bottle:

Birra Moretti 0,66 lt.

Euro 3,50

Birra Franziskaner Weiss 0,50 lt.

Euro 3,00

Flea Blonde , Golden Ale, Red Ale,IPA (cl. 0,75)




Euro 8,00

# RED HOUSE WINE

## Rosso Conero di Varà

0,2 di litro	Euro 2,50
0,5 di litro	Euro 4,50
1 litro	Euro 8,00
1,2 litro	Euro 10,00

## RED WINE IN BOTTLE

Rosso Marche Sangiovese IGT Roberto Lucarelli (PU)	Euro 10,00
La Ripe Colli Pesaresi Sangiovese D.O.C. Roberto Lucarelli (PU)	Euro 11,00
Guerriero Nero Marche Rosso IGT Azienda Agraria Guerrieri (PU)	Euro 16,00
Lacrima di Morro D'Alba DOC Morro d'alba Cantina Landi	Euro 13,00
Montefalco Rosso Saragano Tenuta Saragano (PG)	Euro 16,00
GOCCIONE Colli Pesaresi Sangiovese D.O.C. Roberto Lucarelli (PU)	Euro 16,00
INSIEME Colli Pesaresi Sangiovese D.O.C. Riserva Roberto Lucarelli (PU)	Euro 24,00
Bucefalo - Rosso da uve Appassite Biologico  e Biodinamico - Cantina Lunaria Orsogna (CH)	Euro 18,00
Coste di Moro - Montepulciano d'abruzzo D.O.P. Biologico  e Biodinamico - Cantina Lunaria Orsogna (CH)	Euro 15,00
Pikler Colli Pesaresi Sangiovese D.O.C. Riserva Biologico  - Cantina Bruscia (PU)	Euro 20,00
ERTO Rosso Conero D.O.C. Varà di Pesaresi (AN)	Euro 16,00

Barbera Monferrato Biologico  Castello di Grillano (AL)	Euro 15,00
Guerriero della Terra Azienda Agraria Guerrieri (PU)	Euro 24,00
Arte Sia Marche Pinot Nero La Collina delle fate (PU)	Euro 28,00
Chianti Classico Buondonno  Azienda Agricola Casavecchia alla Piazza (SI)	Euro 24,00
Cùmaro Conero Riserva D.O.C.G. Umani Ronchi (AN)	Euro 25,00
Marche IGT Sangiovese "RIVE" 2019 Cantina Mancini (PU)	Euro 25,00
Focara Doc Pinot Nero "RIVE" 2020 Cantina Mancini (PU)	Euro 30,00
Luigi Fiorini - Riserva 2019 Fiorini (Pu)	Euro 22,00
Barolo Silvio Grasso Azienda agricola Silvio Grasso (CN)	Euro 30,00
Amarone Santi 2017 Cantina Santi (VR)	Euro 35,00
"BLU" 2020 Marche IGT Rosso Cantina Mancini (PU)	Euro 40,00

## BOLLICINE

Volpi Moscato Piemonte	Euro 10,00
Valdobbiadene prosecco Superiore Brut "Demi Long" Terre di San Venanzio (TV)	Euro 14,00
Gatti Brut Franciacorta Gatti	Euro 23,00
Muratori Brut Franciacorta Muratori	Euro 23,00
Cà del Bosco - Brut Cuvèe Prestige D.O.C.G. Franciacorta	Euro 35,00
Bellavista Alma Grande Cuvèe Brut Franciacorta	Euro 35,00

Champagne Debut Brut Blanc de Blanc  
Francia

Euro 45,00

## WHITE HOUSE WINE

- **Bianchello** di Fiorini

0,2	di litro	Euro 2,50
0,5	di litro	Euro 4,50
1	litro	Euro 8,00
1,2	litri	Euro 10,00



**Falanghina** in bottle (cl. 0,75) Euro 8,00

## WHITE WINE IN BOTTLE

La Ripe Bianchello del Metauro D.O.C. Roberto Lucarelli (PU)	Euro 11,00
Offida Passerina “Radiosa” Az. Agricola Cherri d’Acquaviva (AP)	Euro 16,00
Chardonnay Villa Angela Marche IGT Velenosi (AN)	Euro 15,00
Rocho Bianchello del Metauro D.O.C. Roberto Lucarelli (PU)	Euro 16,00
Vermentino di Gallura Superiore Piero Mancini (OT)	Euro 14,00
Muller Thurgau IGT H.Lun (BZ)	Euro 18,00
Guerriero del Mare Guerrieri (PU)	Euro 24,00
Bianchello Campioli Biologico  Tenuta Fiorini (PU)	Euro 16,00
Verdicchio dei castelli di Jesi Classico Superiore “Tosius” Cantina Ma.Ri.Ca. (AN)	Euro 16,00
Silex Domaine Chauveau  Coteaux Giennois Pouilly Fumè	Euro 20,00
Roncaglia DOC 2022 Cantina Mancini (PU)	Euro 18,00

Impero 2022 Pinot Nero Marche IGT Cantina Mancini (PU)	Euro 27,00
Arneis Blangè Langhe Cantina Cerreto (CN)	Euro 25,00
Riesling Oltrepò Pavese Doc Cantina Calatroni (PV)	Euro 15,00
ADAGIO Chardonnay La collina delle fate (PU)	Euro 22,00
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 55,00

## ROSE'

Brù Rosé Spumante Rosato Biologico  - Cantina Bruscia	Euro 13,00
Le Rose di Campioli IGT Marche Rosato Biologico  - Azienda Agraria Fiorini (PU)	Euro 13,00
Muratori Rosè Extra Brut Franciacorta Muratori	Euro 30,00

## ALLERGENS LIST

1. CEREALS CONTAINING GLUTEN ( WHEAT, RYE, BARLEY, VEILED, FARRO, KAMUT)
2. CRUSTACEANS
3. EGGS
4. FISH
5. PEANUTS
6. SOYA
7. MILK
8. FRUIT AND SHELL
9. CELERY
10. MUSTARD

11. SESAME SEEDS
12. SULFUR DIOXIDE
13. LUPINS
14. MOLLUSCS