FATTORIA MONDRIGO

WELCOME

Fattoria Mondrigo has been delighted to welcome you for around 40 years in a rural setting, where time seems to have stood still and the originality of simple things pays tribute to our oldest traditions.

Traditional flavours, genuine hospitality and respect for our heritage.

STARTERS

Mixed crostini €4.00

Scamorza cheese and speck; stracchino cheese and rocket; truffle sauce; mushroom sauce. Some toppings may vary depending on availability.

Young cow beef carpaccio €12.00

Served with mixed salad leaves, rocket, shaved Grana cheese and lemon juice.

Flatbread with the farmer’s pork cold cuts €9.00

Home-reared pigs, cured with salt and pepper only. See producer information.

Selection of cheeses with honey and jams €9.00

Fresh and aged pecorino, ricotta from the local Delà Monte San Giovanni farm.

Garibaldi-style tripe with chickpeas, beans and lentils* €8.00

Toasted bread, Grana shavings and humble ingredients with a hint of gunpowder — chilli pepper! Also available plain.

Rabbit liver with sage, thyme and tomato €10.00

Not always available.

Lamb liver with rosemary €10.00

Not always available.

Flatbread €2.00

See producer information.

Cover charge €2.00

TRADITIONAL FIRST COURSES

Passatelli with truffle fondue and truffle shavings €12.00

Pappardelle with white wild boar ragù €10.00

Potato gnocchi with duck ragù €10.00

The Farmer’s tagliatelle €10.00

Rabbit ragù with olives, peas and chilli.

Green tortelloni €13.00

Meat-filled, with cream, radicchio, walnuts and green pepper.

Half-moon pasta with flavoured butter and Grana shavings €13.00

Filled with wild herbs, speck, potatoes and sausage.

TODAY’S FIRST COURSE

Tagliatelle tossed in truffle-infused butter with black truffle €16.00

WINTER FIRST COURSES

Mushroom tagliatelle €12.00

Mixed mushrooms, porcini mushrooms and parsley.

SUMMER FIRST COURSES

Spring tagliatelle €10.00

Grilled aubergines, speck, rocket, tomato and Parmesan.

Choice of two first courses (minimum 3 people) €13.00

Stuffed pasta: €2.00 supplement per person.

Choice of three first courses (minimum 4 people) €14.00

Stuffed pasta: €2.00 supplement per person. *Frozen product.

GRILLED MEAT

THE CLASSIC

Mainly young female beef, as well as yearling and adult cattle. Selected for its particularly lean meat and short ageing period. Excellent value for money.

Bone-in rib-eye steak, sliced €45.00/kg

Bone-in Florentine steak, sliced €48.00/kg

Fillet (250–300 g), not always available €25.00

AGED YOUNG COW

Our young cow is aged for over 30 days. This meat has a significant fat content and an unmistakable flavour.

Bone-in rib-eye steak, sliced €52.00/kg

Bone-in Florentine steak, sliced €55.00/kg

Bone-in Tomahawk steak, sliced €53.00/kg

Rump cap, minimum cut 300 g €62.00/kg

CANADIAN ANGUS

Canadian Angus is distinguished by its particularly sweet fat, thanks to a carefully managed grain-based diet. Its marbling melts during cooking, making the meat especially tender and flavourful.

Bone-in rib-eye steak, sliced (not always available) €75.00/kg

Bone-in Florentine steak, sliced €78.00/kg

Fillet (250–300 g) €32.00

Flank steak, minimum cut 300 g €62.00/kg

Picanha, minimum cut 300 g €62.00/kg

GRILLED MEAT

AMERICAN YOUNG COW

This selection includes aged young cows matured for over 100 days, raised and slaughtered in Italy and selected from crosses with American Angus, ensuring exceptional marbling.

Bone-in rib-eye steak, sliced €79.00/kg

Bone-in Florentine steak, sliced €82.00/kg

WEEKLY SPECIALITIES

Argentinian fillet (250–300 g) €30.00

Grilled lamb (400 g) €18.00

Japanese Wagyu entrecôte, marbling grade 5+ (200 g) €40.00

The world’s most renowned beef; its marbling and flavour set it apart. Not recommended for lovers of lean meat.

Bison entrecôte (300 g) €35.00

Deep-red meat with a rich, distinctive flavour.

ALL THE MEATS ABOVE CAN BE SERVED WITH

A selection of sauces, balsamic vinegar and honey, spicy vegetables; truffle cheese fondue (7, 8) on request. Coarse salt and rosemary.

MAIN COURSES

Pork chop with coarse salt and rosemary (500 g) **€15.00**

Free-range Danè pork, fed on acorns.

Our own grilled pork ribs and sausages (3 sausages and 3 ribs) **€15.00**

Braised donkey meat **€18.00**

Very tender meat, slow-cooked.

Roast pork porchetta with crispy crackling **€15.00**

Not always available.

The Farmer’s rabbit **€14.00**

Tomato, aromatic herbs, pancetta, home-cured olives and chilli.

Oven-baked mutton and lamb **€16.00**

With myrtle, wild fennel, olives and artichokes.

Whole young chicken **€15.00**

Breaded and oven-fried, served with barbecue sauce.

Garibaldi-style tripe with chickpeas, beans and lentils* **€13.00**

Toasted bread, Grana shavings and humble ingredients with a hint of gunpowder. Also available plain.

Farmer’s pork cold-cut selection **€13.00**

Served with flatbread and assorted cheeses. See attached producer information.

SIDE DISHES

Roast potatoes **€4.00**

Pan-fried vegetables **€4.00**

Mixed salad **€4.00**

Green salad **€3.00**

Flatbread (see producer information) **€2.00**

DESSERTS

Guidobaldo cake €5.00

Crumb cake filled with Chantilly cream, chocolate chips and Grand Marnier, with berry sauce.

Assorted homemade sweets €4.00

Crostata tart, Nutella treats, cantucci, crumb cake and biscuits.

Assorted homemade sweets with Vin Santo €5.00

Semi-freddo €5.00

Almond brittle, dark chocolate and rum-flavoured caramel sauce.

Homemade ice cream (3 scoops) €4.50

Chocolate, zabaglione, salted caramel, pistachio and passion fruit.

Warm strudel with homemade rum-flavoured ice cream €6.00

Served with berry sauce.

Puff pastry tartlet €6.00

Chantilly cream with seasonal fruit and/or berries; Chantilly cream, Nutella and chocolate shavings; or pistachio cream, chocolate chips and chopped pistachios.

Tiramisù €5.00

White or dark chocolate truffle ice cream €3.50

WEEKLY TREATS

Mango and lemon semi-freddo €5.00

Homemade coffee, fiordilatte or lemon ice cream (3 scoops) €4.50

Citrus ring cake with lemon sauce €4.50

Lactose-free.

Pistachio tiramisù €5.00

SPARKLING WINE

By the glass / Bottle

Prosecco DOC Millesimato Bio — Tasi (TV) €17

Valdobbiadene Prosecco Superiore Brut “Demi Long” — Terre di San Venanzio (TV) €17

Ert 1050 Brut Trento DOC €29

Moscato Volpi Piemonte — Cantine Volpi (AL) €12

Moscato Rosa Franz Haas 50 cl — Franz Haas (BZ) €44

Cà del Bosco Brut Cuvée Prestige DOCG — Franciacorta (BS) €35

Bellavista Alma Grande Cuvée Brut — Franciacorta (BS) €35

Muratori Brut — Franciacorta (BS) €26

Cuvée Nature 30 Lune — Nicola Gatta (BS) €40

Blanc de Blancs Nature 50 Lune — Nicola Gatta (BS) €60

Blanc de Noirs Nature 70 Lune — Nicola Gatta (BS) €65

Champagne Grand Cru Souffle d’Étoiles Extra Brut s.a. — Lamiable €58

THE MARCHE REGION — OUR WINERIES

A map of the Marche region highlighting our local wine producers: Roberto Lucarelli, Mancini, La Collina delle Fate, Bruscia, Guerrieri, Fiorini, Villa Bucci, Varà, Umani Ronchi, Cherri d’Acquaviva and Velenosi.

MARCHE RED WINES

Roberto Lucarelli (PU)

Sangiovese Marche IGT €12

“La Ripe” Sangiovese DOC €14

“MONDRIGO ROSSO” Limited Edition €20

“GOCCIONE” Sangiovese DOC €20

“INSIEME” Sangiovese DOC Riserva €27

Azienda Agraria Guerrieri (PU)

Guerriero Nero Marche Rosso IGT €18

Guerriero della Terra €25

Guerriero del Fattore — Mondrigo Limited Edition €24

Cantina Galiardi (PU)

Carticetum DOC €19

Fattoria Mancini (PU)

Marche IGT Sangiovese “RAJE” €20

Focara DOC Pinot Nero “RIVE” €28

BLU Marche IGT Rosso €46

Cantina Bruscia (PU)

Píkler Colli Pesaresi Sangiovese DOC Riserva Biologico €22

Azienda Agraria Fiorini (PU)

Luigi Fiorini Colli Pesaresi Sangiovese Riserva €23

La Collina delle Fate (PU)

Arte Sia Marche Pinot Nero €30

Cantina Velenosi (AP)

Solestà Rosso Piceno Superiore €19

Rosso Ninfa €20

Roggio Filare Rosso Piceno Superiore DOC €36

Cantina Varà di Pesaresi (AN)

Erto Rosso Conero DOC €20

Cantina Umani Ronchi (AN)

Cùmaro Conero Riserva DOCG €25

Cantina MA.RI.CA (AN)

Lacrima di Morro d’Alba Ramosceto Superiore €15

HOUSE RED WINE

200 ml €2.50

500 ml €4.50

1 litre / jug €8.00

1.2 litres / large jug €10.00

Red wine by the glass: please ask our staff.

MARCHE WHITE WINES

Roberto Lucarelli (PU)

Bianchello del Metauro €10

“La Ripe” DOC Biologico €12

“Rocho” DOC Superiore €16

Augustus Bianchello del Metauro Superiore €45

Azienda Agraria Guerrieri (PU)

Guerriero del Mare €24

Fattoria Mancini (PU)

Impero Pinot Nero Marche IGT €30

Tenuta Quarta Marche IGT Pinot vinified as a white wine €48

Azienda Agraria Fiorini (PU)

Bianchello Campioli Biologico €16

La Collina delle Fate (PU)

ADAGIO Chardonnay €24

Azienda Agricola Fratelli Bucci (AN)

Bucci Verdicchio dei Castelli di Jesi Classico Superiore DOC €24

Bucci Verdicchio dei Castelli di Jesi Riserva €56

Cantina MA.RI.CA (AN)

Tosius Verdicchio dei Castelli di Jesi Classico Superiore €18

Velenosi (AP)

Chardonnay Villa Angela Marche IGT €17

Pecorino Villa Angela Marche IGT €19

Cantina Cherri d’Acquaviva (AP)

Offida Passerina “Radiosa” €18

HOUSE WHITE WINE

200 ml €2.50

500 ml €4.50

1 litre €8.00

1.2 litres €10.00

White wine by the glass: please ask our staff.

ITALIAN WHITE WINES

Vermentino di Gallura Superiore DOCG **€21.00**

Jankara — Renato Spanu (SS)

Müller-Thurgau IGT **€16.00**

Cantina Lavis (TN)

Gewürztraminer Trentino DOC **€18.00**

Cantina Lavis (TN)

Arneis Blangè Langhe **€24.00**

Cantina Ceretto (CN)

ITALIAN RED WINES

Cannonau di Sardegna €24

Jankara — Renato Spanu (SS)

Chianti Classico Buondonno €24

Casavecchia alla Piazza (SI)

Barbera Monferrato €14

Castello di Grillano (AL)

Coste di Moro — Montepulciano d’Abruzzo DOP €16

Lunaria Orsogna (CH)

Bucefalo — Rosso da Uve Appassite €18

Lunaria Orsogna (CH)

Nero d’Avola — Syra Sant’Agostino Terre Siciliane IGT €22

Firriato (CT)

Quater Vitis €24

Firriato (CT)

Cavanera — Etna DOC €35

Firriato (CT)

Primitivo di Manduria Terramossa €17

Felline (TA)

Cirò Rosso DOC Riserva €28

Azienda Agricola Scala (KR)

Lacryma Christi Vesuvio Rosso €24

Villa Dora (NA)

Montefalco Rosso Saragano €16

Tenuta Saragano (PG)

Controval Valpolicella Superiore DOC €28

La Giuva (VR)

Rientro Valpolicella Ripasso Superiore DOC €22

La Giuva (VR)

Pinot Nero Franz Haas €28

Franz Haas (BZ)

Istante Franz Haas Vigneto delle Dolomiti Rosso €30

Franz Haas (BZ)

Barolo Silvio Grasso €30

Cantina Silvio Grasso (CN)

Capannelle Chianti Classico Gran Selezione DOCG €58

Capannelle (SI)

Sagrantino Montefalco Saragano €32

Tenuta Saragano (PG)

Langhe Rosso DOC “Sito Moresco” Gaja €55

Gaja (CN)

Brunello di Montalcino DOCG Fanti €35

Tenuta Fanti (SI)

Amarone Santi €36

Cantina Santi (VR)

Amarone Adalia Ruvlan €38

Azienda Agricola Camerani (VR)

50 & 50 €118

Capannelle (SI)

GAJA Barbaresco €250

Gaja (CN)

ROSÉ WINES

Brù Rosè Spumante Rosato BIO **€18.00**

Cantina Bruscia (PU)

Le Rose di Campioli IGT Marche Rosato BIO **€15.00**

Fiorini (PU)

Gaudensius Rosè Etna DOC Metodo Classico **€27.00**

Firriato (CT)

Muratori Rosè Extra Brut **€28.00**

Muratori (BS)

Rosato IGT di Sangiovese Chianti Capannelle **€37.00**

Capannelle, Gaiole in Chianti (SI)

WINES FROM FRANCE

RED WINES

Bordeaux Rouge Supérieur 2019 €25.00

Château Rioublanc

Côtes-du-Rhône Rouge 2022 €25.00

Chaume-Arnaud

Beaujolais Rouge Vieilles Vignes 2024 €25.00

Domaine Chermette

Castillon Côtes-de-Bordeaux Mon Nom 2020 €30.00

Château Picoron

Bourgogne Rouge €49.00

Domaine Pillot-Henry

Saint-Émilion Grand Cru Château Leydet Valentin 2020 €52.00

Vignobles Leydet

WHITE WINES

Alsace Riesling 2023 €25.00

Domaine Allimant-Laugner

Chablis 2023 €35.00

Domaine Yvon & Laurent Vocoret

Silex — Coteaux Giennois / Pouilly-Fumé €25.00

Domaine Chauveau

DRINKS

Water €1.50

Soft drinks (can) €3.00

Coca-Cola bottle 1 litre €8.00

Coffee €1.50

Espresso with a splash of liquor €2.00

Moretta (local coffee drink) €3.00

Aged grappa €3.50

White grappa €2.50

Aperol Spritz €5.00

Sorbole Spritz €6.00

Non-alcoholic drink €5.00

Campari Soldatino €3.00

Americano €6.00

Campari Spritz €6.00

Negroni €6.00

BEER — BOTTLES

Flea craft beer 750 ml — Blonde Ale / Golden Ale / Red Ale / IPA €10.00

Moretti beer 660 ml €3.50

Franziskaner Weiss beer 500 ml €4.00

Corona beer 330 ml €3.00

BEER

The original menu includes two illustrated pages dedicated to Baladin beers. The beer names and product descriptions are brand-specific; please ask our staff for the current selection and prices.

BEER — BALADIN SELECTION

Draft and bottled Baladin beers, including alcoholic and naturally alcohol-free options, are presented in the original illustrated beer insert. Please ask our staff for the available varieties and prices.

LIQUEURS & DIGESTIFS

LIQUEURS

Sambuca €2.00

Disaronno €2.00

Stravecchio Branca €3.00

Borsci San Marzano €2.50

Borghetti €2.50

Baileys €2.50

Fernet Branca €3.00

Branca Menta €2.00

Grand Marnier €2.50

Varnelli €2.00

Meletti €2.00

Rabarbaro Zucca €3.00

Liquorice liqueur €2.00

Pistachio liqueur €2.50

BITTER LIQUEURS

Amaro del Capo €2.50

Amaro Lucano €2.50

Local amaro €4.00

Amaro Drastico €3.50

Montenegro €2.50

Braulio €2.50

Jägermeister €2.50

China Martini €2.00

Cynar €2.50

Ramazzotti €2.50

Averna €2.50

Fighetta €3.50

Unicum €2.50

Jefferson €4.00

Petrus €2.50

DIGESTIFS

Porto Sandeman €3.50

Strega €3.00

Cointreau €3.00

Vecchia Romagna €2.00

Courvoisier Cognac €5.50

Four Roses Bourbon €3.00

Tequila José Cuervo €2.00

Ngricca €4.50

Chocolate liqueur €2.00

Maraschino €2.00

Mandarin punch €2.00

Marsala €2.50

Limoncino €2.00

Bananino €2.00

Visner — wild cherry wine €3.00

Passito di Pantelleria €3.00

GRAPPAS

Bianca Beccaccia €2.00

Poli Morbida €3.00

Vigna Alta di Vinaccia €2.00

Morbida Franciacorta €2.00

Barricata 903 €3.50

Barricata Franciacorta €3.00

Barricata di Amarone €4.50

Acquavite di Pinot €2.50

Acquavite di Moscato €2.50

Grappone Pera €3.00

Grappa di Chianti Classico €5.00

GIN

Hypno €6.00

Gin Jimmy €6.00

Tanqueray €6.00

Tanqueray TEN €9.00

Tanqueray Alcohol Free €5.00

Gin Alto €8.00

Gordon's €5.00

GINMC London Dry €5.00

Gin Mare €12.00

Hendrick's €11.00

Roku €10.00

Nordès €11.00

ETSU €14.00

WHISKY

Jack Daniel's €3.00

Glen Grant €3.00

J&B €2.00

Red Label €2.00

Lagavulin €6.50

Caol Ila €5.50

Bulleit €5.00

RUM

Diplomático €6.00

Kraken Black Spiced €4.00

Jamaican Club €4.00

Bacardi Bianco €3.00

José Martin Rum Bianco €2.00

Brugal Superior €2.00

Matuzalem Platino €3.00

Matuzalem Gran Reserva €5.00

Zacapa €7.00

Don Papa Baroko €6.00

ALLERGEN INFORMATION

The allergen list is provided at the end of this menu. The numbers shown next to each dish correspond to the relevant allergen in the list below.

Please be advised that dishes may be exposed to cross-contamination from allergens present in other foods prepared in this establishment.

Please inform our staff of any food allergies or intolerances, including those caused by an ingredient not included in the allergen list set out in Annex II of Regulation (EU) No. 1169/2011.

LIST OF ALLERGENS

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, Khorasan wheat/Kamut)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

Please ask our staff if you need further information about ingredients or allergens.