



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

Mixed Crostini ^{1,7,8} scamorza and speck ^{1,7} stracchino and rocket ^{1,7} truffle sauce ^{1,7} tomato, rocket and onion ¹	Euro 4,00
Piadina with sliced meat of the farmer ^{1,3}	Euro 9,00
Assorted cheeses with honey and jams ^{1,7,8} SEE MANUFACTURER INFORMATION	Euro 7,00
Tripe Garibaldina ^{1,7,9,12} with chickpeas, beans and lentils *Natural Tripe is also available	Euro 7,00
Carpaccio of Fassona ⁷ with green salad, rocket and grana	Euro 10,00

“Crostolo” (Typical polenta flour piadina of Urbino) ^{1,3} **Euro 2,00**

Cover **Euro 1,50**

TRADITIONAL FIRST COURSES

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

WINTER FIRST COURSES

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

SUMMER FIRST COURSES

Tagliatelle "Spring" 1,3,7 (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

*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

Sliced Beef with bone	Euro 42,00 al kg
Sliced Beef of Fiorentina with bone	Euro 45,00 al kg

Giovenca

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

Sliced Beef with bone	Euro 47,00 al kg
Sliced Beef of Fiorentina with bone	Euro 50,00 al kg
Tomahawk of Giovenca (Piemontese)	Euro 45,00 al kg

Rubia Gallega

Rubia is one of the most prized meats in the world, it differs from other types of meat because the cattle are aged from 5 to 10 years (for this reason it is nicknamed Vaca Vieja, or Old cow) and are raised in the wild Galicia. A distinctive feature of this meat is the creamy, golden fat

Sliced Beed with bone	Euro 62,00 al kg
Sliced Beef of Fiorentina of Angus	Euro 65,00 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 Beed with bone (not always available)

Euro 62,00 al kg

Sliced Beef of Fiorentina of Angus

Euro 65,00 al kg

Japan Wagyu Rib-eye fat 5 (190 grams approx)



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

Entrecote of Bison 300/350g



Euro 35,00

Grilled Filet Mignon Scottona (300 g)



Euro 25,00

with assorted sauces

Grilled Filet Mignon Angus (300 g)



Euro 30,00

with assorted sauces

Flank Steak of Angus



Euro 55,00 al Kg

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

Picanha of Angus



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, spicy vegetables) fondue and truffle 7,8 on request
- Coarse salt and rosemary
- Onion and radicchio
- Rocket, tomatoes and parmesan 7

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) (Pig raised in Fabriano)	Euro 15,00 al kg
Grilled Ribs and Pork Sausages (our production)  (3 ribs 3 sausages)	Euro 12,00
Factor’s Rabbit ^{1,2} (with tomato, aromatic herbs, olives and hot pepper)	Euro 12,00
Roasted goat ^{1,2} (with myrtle, wild fennel, olives and seasonal vegetables)	Euro 15,00
Cockerel ^{1,3} (Breaded fried in the oven with barbeque sauce)	Euro 12,00
Braised donkey ^{1,2} (Very tender meat with long cooking)	Euro 15,00
Tripe Garibaldina ^{1,7,9,12} (with chickpeas, beans and lentils)	Euro 12,00
Piadina with sliced meat of the farmer and cheeses ^{1,3,7}	Euro 13,00

SIDE DISH

Baked Potatoes with crumbled bread ¹	Euro 4,00
Field Grass or Chicory	Euro 4,00
Mixed Salad	Euro 4,00
Green Salad	Euro 3,00
“Crostolo” (Typical polenta flour piadina of Urbino) ^{1,3}	Euro 2,00

DESSERT

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

DRINKS

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

Cocktails

(From 17:30 to 21 about)



I CLASSICI

GIN O VODKA TONIC 7
Gin o vodka, tonica

GIN O VODKA TONIC PREMIUM 10
Gin o vodka premium, tonica premium

LONG ISLAND ICED TEA 8
Zucchero liquido, succo di limone, 5 bianchi, coca-cola

MOJITO 8
Zucchero canna bianco, succo lime, foglie menta, rum bianco, soda

MOSCOW MULE 7
Succo lime, vodka, ginger beer

CAIPIRINHA 8
Lime, zucchero canna bianco, cachaça

CAIPIROSKA 8
Lime, zucchero canna bianco, vodka

Bivacco *Special*

BIVACCO SOUR 8
Succo di limone, disaronno, bourbon whiskey, zucchero liquido, albume pastorizzato, angostura

GIN BASIL SMASH 8
Succo di limone, zucchero liquido, gin, foglie di basilico

GIULIO CESARE 8
Succo di limone, triple sec, campari bitter, gin, ginger beer

WHISKY O VODKA SOUR 8
Succo di limone, zucchero liquido, bourbon whiskey o vodka, albume pastorizzato

PALOMA 7
Succo di lime, tequila, succo pompelmo rosa, soda pompelmo rosa

MARGARITA GHIACCIATO 7
Succo lime, triple sec, tequila

CUBA LIBRE 7
Succo lime, rum bianco, coca-cola



Beers

➤ **Draft beer:**

Baladin 4,8 artigianale Chiara

Blonde Ale 4,8%

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

Baladin Super Bitter artigianale Ambrata

Amber Ale 8%

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



➤ **in Bottle:**

Baladin Rock'n'Roll

artigianale with spices 7,5% American Pale Ale (cl 0,75) Euro 10,00

Baladin ISAAC

artigianale with spices and citrus peels Wheat Ale 5% (cl 0,75) Euro 10,00

Baladin Super Bitter

artigianale Amber Ale 8% (cl 0,75) Euro 10,00

➤ **in Bottle:**

Birra Moretti 0,66 lt.

Euro 3,50

Birra Paulaner 0,30 lt.

Euro 4,00

Flea (cl. 0,75)

Euro 8,00

RED HOUSE WINE

Rosso Conero Napoleone di Varà



1/4	di litro	Euro 2,50
1/2	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 8,00
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 "Ramosceto" Cantina Ma.Ri.Ca (AN)	Euro 13,00
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 18,00
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 14,00
Pikler Colli Pesaresi Sangiovese D.O.C. Biologico  - Cantina Bruscia (PU)	Euro 20,00
ERTO Rosso Conero D.O.C. Varà di Pesaresi (AN)	Euro 16,00
Guerriero della Terra Azienda Agraria Guerrieri (PU)	Euro 22,00

Arte Sia Marche Pinot Nero La Collina delle fate (PU)	Euro 28,00
Cùmaro Conero Riserva D.O.C.G. Umani Ronchi (AN)	Euro 25,00
Marche IGT Sangiovese "RIVE" 2019 Cantina Mancini (PU)	Euro 23,00
Focara Doc Pinot Nero "RIVE" 2020 Cantina Mancini (PU)	Euro 28,00
Luigi Fiorini - Riserva 2019 Fiorini (Pu)	Euro 22,00
Amarone Santi 2017 Cantina Santi (VR)	Euro 35,00
Corte del Lupo Rosso 2021 Cà del Bosco (BS)	Euro 26,00

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
Cà del Bosco Cuvèe Prestige Rosè Extra Brut Edizione 46 Cà del Bosco (BS)	Euro 42,00

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 28,00
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

Marche Bianco IGT di Bruscia Biologico

1/4	di litro	Euro 2,50
1/2	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 22,00
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
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
Corte del Lupo Bianco 2022 Cà del Bosco (BS)	Euro 30,00
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

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