
FERMENTO
FERMENTO PIZZERIA CONTEMPORANEA
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Startes

TOMATO BRUSCHETTA 6,00€

BASKET OF BREAD AND FOCACCIA 8,50 €
Served with extra virgin olive oil, flavoured butter and tomato

MEAT CARPACCIO 18,00€
It is served with arugula, parmesan shavings, confit tomatoes and Hemingway sauce.

Chef choice **SUPPLÌ 2,50€**
Rice croquettes stuffed with mozzarella
Tomato / Cheese and Pepper / 'Nduja

AUBERGINE PARMIGIANA 10,00€

Chef choice **FERMENTO MONTANARA 9,00€**
Fried and baked dough ball with
tomato, pecorino cheese, guanciale / carbonara / pecorino souce, black pepper, guanciale

CONFIT ARTICHOKE 7,50€
on homemade mayonnaise with shallots and white wine

CAPRESE FERMENTO 15,00€
Parma ham sphere stuffed with burrata, served with parsley pesto, tomato, and dried black olives.

XL cutting boards to share

Chef choice **FRIED FOOD and more BOARD 30,00€**
Various flavoured supplì, croquettes, montanaras, breaded vegetables, sauces

BRUSCHETTA BOARD 24,00€
Homemade toasted bread served with various sauces, tomato, anchovies, cheese

Chef choice **ROMAN FRASCHETTA BOARD 28,00€**
Porchetta, Mortadella, Salame, Focaccia, Olives, Pork Rinds and Beans, Pecorino Romano, Roman-Style Tripe, Roman-style artichoke

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Pasta

Chef choice **CARBONARA** *14,00€*
"The Authentic"
egg yolk sauce, guanciale, pecorino cheese, black pepper

Chef choice **AMATRICIANA** *14,00€*
"The Authentic"
tomato sauce, guanciale, pecorino cheese

Chef choice **HOMEMADE GNOCCHI** *16,00€*
with gorgonzola and 'nduja.

TAGLIATELLE WITH PORCINI MUSHROOMS *16,00€*

LASAGNA *15,00€*

Meat

BEEF FILLET *25,00€*
with roast potatoes

BEEF ENTRECOTE *18,00€*
Served with parmesan shavings,
arugula and dried tomatoes.

Chef choice **IBERIAN PORK CHEEKS** *24,00€*
braised in red wine, with roast potatoes

RACK OF PORK RIBS *18,00€*
With honey, rosemary and mustard.
Served with sweet potato fries.

STUFFED CHICKEN *16,00€*
Arugula, mozzarella, confit tomatoes and speck
with sauce Marsala and mushrooms, French fries

Chef choice **FERMENTO BURGER** *16,00€*
Pizza bread, beef patty, rocket, burrata, caramelized onions, speck.

N.Y. STYLE BURGER
Pizza bread, beef patty, cheddar cheese, pickles, onion, burger sauce, served with French fries.

GRANDMA'S MEATBALLS *12,00€*

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Side dishes

FRENCH FRIES	4,00€
GRILLED VEGETABLES	5,00€
SWEET POTATO FRIES	5,00€
MIXED SALAD	7,00€
BAKED POTATOES	5,00€
BREAD	2,00€

Children's menu

MINI PIZZA	*6,00€*
PASTA WITH TOMATO SAUCE	*7,00€*
CHICKEN NUGGETS with French fries	*7,00€*
FISH FINGERS with French fries	*7,00€*

Dessert

PROFITEROL 7,00€

Chef choice **TIRAMISU** 6,50€

ZOCCOLETTE 7,00€
Fried dough balls with Nutella and pistachios

Chef choice **CHEESECAKE** 7,00€
with Nutella, pistachio or red fruits

CHOCOLATE CAKE 7,00€
with a melted heart and
vanilla ice cream

ICE CREAM 5,00€

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Contemporary Pizza

Chef choice **FERMENTO**

mozzarella, smoked burrata, honey mushrooms,
, porcini mushrooms, champiñon,speck

14 € (30 cm) / 28 € (60 cm)

Chef choice **CARBONARA**

Mozzarella, guanciale,

Pecorino sauce, egg cream

14€ (30 cm) / 28€ (60 cm)

AMATRICIANA

Tomato sauce, guanciale, grated pecorino cheese

11€ (30 cm) / 22€ (60 cm)

ARICCIA

Mozzarella, porchetta, roast potatoes and chicory

14 € (30 cm)) / 28€ (60 cm)

Chef choice **MISS VIOLETTA**

Radicchio, mozzarella, speck
balsamic vinegar reduction, gorgonzola, honey, walnuts

15 € (30 cm) / 30 € (60 cm)

Chef choice **PISTACHA**

Mozzarella, pistachio cream, mortadella,
fresh burrata, chopped pistachios

14€ (30 cm) / 28€ (60 cm)

SAPORITA

Mozzarella, roast potatoes, artichokes,
Pork ham lard and pecorino cream

14€ (30 cm) / 28€ (60 cm)

UNDERGROWTH

Mozzarella, truffle sauce, porcini mushrooms, sausage,
chicory, walnuts, sausage

15€ (30 cm) / 30€ (60 cm)

Chef choice **DOUGH WITH WHOLE WHEAT FLOUR AND ANCIENT GRAINS + €2**

GLUTEN-FREE DOUGH +€3 (RESERVATION REQUIRED)

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Contemporary Pizzas

Chef choice **SPEKIAL**

Mozzarella, caramelized onions, walnuts, speck, fresh burrata

14€ (30 cm) / 28€ (60 cm)

TRIP TO CANTABRIA

Yellow tomato, Cantabrian anchovy fillets, capers

Smoked cod, lemon zest, dehydrated olives

16€ (30 cm) / 32€ (60 cm)

Chef choice **FICHISSIMA**

Mozzarella, Gorgonzola, fig jam
walnuts, Parma ham

13€ (30 cm) / 26€ (60 cm)

CONTADINA

Tomato, mozzarella, mushrooms, speck arugula salad

14€ (30 cm) / 28€ (60 cm)

Chef choice **TARTUFATA**

Mozzarella, truffle's sauce, arugula, cherry tomatoes, burrata, Parma ham

16€ (30 cm) / 32€ (60 cm)

PRIMAVERA

Tomato sauce, buffalo mozzarella, arugula, cherry tomatoes

13€ (30 cm) / 26€ (60 cm)

CROCCHE'

Mozzarella, cooked ham, potato croquettes filled with mozzarella

13€ (30 cm) / 26€ (60 cm)

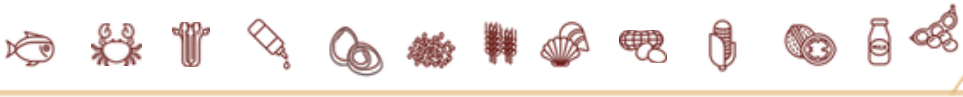
Chef choice **DOUGH WITH WHOLE WHEAT FLOUR AND ANCIENT GRAINS + €2**

GLUTEN-FREE DOUGH +3 EURO (UPON RESERVATION)

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Classic pizzas

MARGHERITA
Tomato sauce, mozzarella

8€ (30 cm) / 16€ (60 cm)

BUFALA
Tomato sauce, buffalo mozzarella, basil

10,50€ (30 cm) / 21€ (60 cm)

CAPRICCIOSA
Tomato sauce, mozzarella, cooked ham, mushrooms, artichokes, black olives

11€ (30 cm) / 22€ (60 cm)

DIAVOLA
Tomato sauce, mozzarella, spicy salami

9€ (30 cm) / 18€ (60 cm)

CALZONE
Tomato sauce, mozzarella, spicy salami, ricotta

11,00€

4 CHEESES
Tomato sauce, mozzarella, gorgonzola, cheddar, parmesan

11€ (30 cm) / 22€ (60 cm)

VEGETARIAN
Tomato sauce, mozzarella, mixed vegetables

9,50€ (30 cm) / 19€ (60 cm)

NAPOLI
Tomato sauce, mozzarella, anchovies, capers, olives

9,50€ (30 cm) / 19€ (60 cm)

Chef choice **DOUGH WITH WHOLE WHEAT FLOUR AND ANCIENT GRAINS + €2**

GLUTEN-FREE DOUGH +€3 (RESERVATION REQUIRED)

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