

Entree

Fermento Focaccia bread – 12

Housemade Garlic Bread - 12

Warm Marinated Olives - 9

*Burrata, Roasted Zucchini, Crunchy Nduja – 23 **

Garlic & Rosemary Roasted Potato Wedges, Truffle sauce - 14

Eggplant Parmy Rolls, Buffalo mozzarella, Napoli sauce, Shaved parmesan, Basil sauce, balsamic Reduction - 23 (V)

Seared Calamari, Fresh Rosemary, Lemon juice, Nduja - 26

*Stuffed Mushrooms, Pork & Fennel Sausage, Pecorino DOP, Pangrattato, Truffle sauce – 23 **

Antipasto Board for 2 - Selection of cured meats, cheeses, marinated olives, Grissini - 35

Salads

Pear & Rocket, walnuts, shaved Parmigiano and lemon vinaigrette – 16 (V)

Caprese, Buffalo mozzarella, Heirloom tomatoes, fresh basil, EVO, pink flakes salt – 20 (V)

(Add San Daniele Prosciutto 24mth +5)

Pasta

PRAWN RAVIOLI

Homemade prawn ravioli, lemon butter sauce, thyme, roasted pine nuts – 32

GNOCCHI AL GORGONZOLA

*Potato gnocchi with Gorgonzola DOP and roasted walnuts sauce – 26 *(V)*

FERMENTO LASAGNA

Homemade slow cooked beef & pork ragu' sauce, fior di latte, Parmigiano DOP – 28

WILD MUSHROOMS TAGLIATELLE

Homemade tagliatelle, wild mushrooms, white wine, fresh chilli, thyme, Parmigiano – 27 (V)

VG = Vegan

V = Vegetarian

*Gluten-free option available

Fermento's Pizza

MARGHERITA (V)

Tomato base, Fior di Latte mozzarella, fresh basil, EVO 22

BUFFALO (V)

Tomato base, Buffalo mozzarella, fresh basil, EVO 25

FERMENTO GARDEN (V)

Tomato base, Fior di latte mozzarella, Grilled Eggplant, Grilled zucchini, Roasted Capsicum, Fresh Basil, EVO 26

ARRABBIATA

Tomato base, Fior di latte mozzarella, Hot salami, EVO 25

PROSCIUTTO

Tomato base, Fior di latte mozzarella, Aged San Daniele Prosciutto, Cherry Tomatoes, Fresh Rocket, Shaved Parmigiano cheese, EVO 28

ROMANA

Fior di latte mozzarella, Guanciale (cured pork cheek), Pecorino Romano DOP, Cracked Black Pepper 27

MORTAZZA

Fior di latte mozzarella, sliced mortadella, burrata, toasted crumbled pistachio, EVO 29

PRAWNS & ZUCCHINI

Fior di Latte mozzarella, Chilli Prawns, Grilled Zucchini, Semidried Tomatoes, Lemon Salsa Verde 29

MONTANA

Fior di Latte mozzarella, Pork & Fennel Sausage, Gorgonzola DOP, Roasted Potatoes 27

MEDITERRANEAN (VG)

Wild mushrooms, Roasted potatoes, Pitted black olives, Sun-dried tomatoes, Truffle 27

VG = Vegan

V = Vegetarian

*Gluten-free option available

DRINKS

<i>APEROL CLASSICO SPRITZ</i> Aperol, prosecco, soda	18
<i>HUGO SPRITZ</i> Elderflower, prosecco, soda & mint	18
<i>NEGRONI</i> Campari, gin, vermouth	20
<i>BOULEVARDIER</i> Campari, vermouth, bourbon	20
<i>AMERICANO</i> Campari, vermouth, soda	18
<i>ESPRESSO MARTINI</i> vodka, espresso, coffee liqueur	20
<i>MARGARITA</i> Tequila blanco, cointreau, lime, salt	20
<i>TOMMY'S MARGARITA</i> Tequila blanco, agave syrup, lime	20
<i>AMARETTO OR WHISKY SOUR</i> Amaretto or whiskey, lemon juice, egg white	20
<i>OLD FASHIONED</i> bourbon, sugar, angostura	20
<i>RASPBERRY SOUR</i> gin, raspberry liquor, egg white, sugar	20
<i>MARTINI CLASSIC - DRY</i> gin or vodka / lemon or olives	18

BEER

<i>MENABREA</i> citrusy, floral, fruity lager	10
<i>PERONI NASTRO AZZURRO</i> crispy, light and clean	10
<i>BALADIN NAZIONALE</i> spicy and malty	13
<i>BALADIN ISAAC</i> hay-yellow blanche, citrusy	13
<i>BALADIN SUPER BITTER</i> amber, fruity, herbaceous and malty	13
<i>WHITE RABBIT DARK ALE</i> smooth and creamy	11
<i>4 PINES PALE ALE</i> pine and grapefruit aromatic fragrance	11

SOFT DRINKS

<i>Coke, Coke No Sugar, Lemonade, Ginger Ale, Lemon Lime Bitters, Chinotto, Blood Orange, Lemon Ice Tea</i>	6
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WHITE

<i>2018 God's Hill CHARDONNAY, SA, 13%</i> <i>toasty, nutty and fruit flavor of ripe loquat</i>	<i>13 / 55</i>
<i>2019 Scalzi REISLING BAROSSA VALLEY, SA , 11,5%</i> <i>Orange blossom and rose petals</i>	<i>60</i>
<i>2020 Clark Estate SAUVIGNON BLANC, NZ, 13%</i> <i>stone fruits, blackcurrant bud</i>	<i>13 / 55</i>
<i>2019 St. Pauls PLOTZNER PINOT BIANCO, Trentino, 13%</i> <i>peach, nectarine and stone fruit</i>	<i>68</i>
<i>2019 Bertani SOAVE SEREOLE DOC, Friuli, 12%</i> <i>elderflower and pear, aromas of apricot, pineapple and melon</i>	<i>65</i>
<i>2020 Villa Chiopris RIBOLLA GIALLA, Friuli, 12%</i> <i>lemon zest, white pepper, slight bitterness</i>	<i>58</i>
<i>2019 Cesari PINOT GRIGIO DOC, Tre Venezie, 12,5%</i> <i>fresh bouquet of fruit and flowers</i>	<i>14 / 62</i>
<i>2019 Cascina Conti di Roero, LANGHE FAVORITA, Piemonte, 13%</i> <i>white summer flowers, notes of jasmine, banana, tropical fruit</i>	<i>68</i>
<i>2020 Cascina Chicco ROERO ARNEIS DOCG, Piemonte, 13,5%</i> <i>apricot and apple scents, camomile and spice</i>	<i>82</i>
<i>2020 Batasiolo GRANEE GAVI di GAVI DOCG, Piemonte, 12,5%</i> <i>fresh grapefruit and pear, white flowers, minerals and almond finish</i>	<i>14 / 62</i>
<i>2019 Garofoli VERDICCHIO CLASSICO SUPERIORE, Marche, 14%</i> <i>ripe yellow fruit, scents of citrus fruit with a note of honey</i>	<i>75</i>
<i>2019 Le Caniette PASSERINA, Marche, 12,5%</i> <i>honey and fruity aroma, white melon</i>	<i>65</i>

<i>2020 Collefrisio PECORINO, Abruzzo, 13,5%</i> <i>green tea and peach scent</i>	65
<i>2018 Terre di Brigranti FALANGHINA SANNINO, Campania, 13%</i> <i>ripe sweet apples and pear, dry citrus orange</i>	78
<i>2020 Varvaglione MALVASIA DEL SALENTO, Puglia, 12,5%</i> <i>hints of tropical fruits mixed with honey and vanilla notes</i>	58
<i>2020 Fondo Antico GRILLO PARLANTE, Sicilia, 13,5%</i> <i>refreshing fruity aroma, green apple, grapes and white currants</i>	62
<i>2020 Sardus Pater VERMENTINO di Sardegna DOC, Sardegna, 13%</i> <i>smooth, elderflower and white peach</i>	15 / 72

ROSE'

2020 Garofoli KOMAROS ROSATO, Abruzzo, 12% 14 / 62
scents of cherries and white peaches

2018 Villa Gemma CERASUOLO, Abruzzo, 13,5% 68
wild black cherry, pomegranate, violet and lilac

ORANGE / ORGANIC WINE

2020 Controvento DOCCIA FREDDA "NATURAL WINE", Abruzzo, 12% 68
unfined, unfiltered, no addition of sulphur, notes of yellow and exotic fruit

2019 Ferracane MAGICO ARIDDU IGP, Sicilia, 13% 14 / 65
scents of white peaches, orange blossom and pleasant salty notes

2019 Terra di Briganti, NATO NUDDO IGP, Campania, 13,5% 17 / 82
unfined and unfiltered, no sulphites, notes of exotic mature fruit, dry herbs

2018 Masciullo, CHARDONNAY MACERATO IGT, Puglia, 13,5% 88
unfined and unfiltered, green apple and citrus with fresh herbaceous notes

2018 'A Vita LEUKO BIANCO IGT, Calabria, 11.5% 90
natural fermentation, very light, orange, apricot and honey notes

SPARKLING

2019 Val D'oca PROSECCO SUPERIORE MILLESIMATO, Veneto, 11% 14 / 68
stone fruit and lemon blossom

2020 Val D'Oca PROSECCO MILLESIMATO ROSE', Veneto, 11,5% 14 / 65
fresh, fruity floral notes

2020 Col Vettoraz PROSECCO EXTRA DRY DOCG, Veneto, 11,5% 75
citrus fruit, acacia, vine blossom, white peach, pear and apple

2016 Contadi Castaldi FRANCIACORTA SATEN, Lombardia, 12,5% 115
clear bouquets of hawthorn, hints of apple rennet, dried figs and peanuts

RED

<i>2018 Scalzi SHIRAZ BAROSSA VALLEY, SA, 14,5%</i> <i>black berries, licorice, raspberry</i>	14 / 55
<i>2015 Bundalong CABERNET SAUVIGNON, SA, 14%</i> <i>cassis, cigar box and chocolate</i>	14 / 60
<i>2019 Pulenta La Flor MALBEC, ARG , 14,5%</i> <i>mature red fruits, floral notes, hints of vanilla</i>	75
<i>2017 Specogna REFOSCO dal PEDUNCOLO DOC, Friuli, 13,5%</i> <i>intense notes of red fruit and cherries, spicy notes</i>	90
<i>2014 Fruscalzo MERLOT VENEZIA GIULIA IGT, Friuli, 13%</i> <i>dark berries and aromatic spices, balsamic notes</i>	98
<i>2019 Cembra PINOT NERO DOC, Trentino, 13%</i> <i>forest fruits and cherry</i>	14 / 62
<i>2018 Cesari VALPOLICELLA RIPASSO SUPERIORE, Veneto, 13,5%</i> <i>rape red fruit, full, intense grip</i>	92
<i>2018 Batasiolo NEBBIOLO LANGHE, Piemonte, 13%</i> <i>ripe fruit, spicy notes, floral nuances</i>	78
<i>2018 Manfredi GOVERNO ROSSO di TOSCANA IGT, Toscana, 13,5%</i> <i>Elegant and fine bouquet of red berries with a delicate vanilla finish</i>	68
<i>2019 Terre Natuzzi CHIANTI RISERVA DOCG, Toscana, 12,5%</i> <i>cherries, wild berry fruits, violets and spicy hints</i>	65
<i>2019 Castello di Querceto SANGIOVESE, Toscana, 12,5%</i> <i>red fruits and white pepper</i>	14 / 60
<i>2019 Collefrisisio MONTEPULCIANO D'ABRUZZO, Abruzzo, 13,5%</i> <i>fruity and slightly spicy</i>	14 / 65

<i>2015 Apollonio PRIMITIVO DI MANDURIA, Puglia, 15%</i>	75
<i>intense aromas of black cherry and wild strawberry jam</i>	
<i>2020 Cantine Cellaro LUMA' NERO D'AVOLA, Sicilia, 13,5%</i>	15 / 68
<i>ripe fruits and spicy aromas</i>	
<i>2018 Spadafora ALHAMBRA SYRAH, Sicilia, 14%</i>	68
<i>wild berry, aromatic</i>	
<i>2018 Sardus Pater CANNONAU di Sardegna, Sardegna, 14%</i>	72
<i>red fruit, wild strawberries, aromatic herbs with spicy notes</i>	

PREMIUM SELECTION

<i>2016 Batasiolo BARBARESCO DOCG, Piemonte, 14,5%</i>	120
<i>the dried fruit, flowers, spices, sweets, delicate herbaceous aromas</i>	
<i>2017 Batasiolo BAROLO DOCG, Piemonete, 13,5%</i>	140
<i>oaky with hints of chocolate and red berries</i>	
<i>2016 Cesari AMARONE della VALPOLICELLA DOCG, Tre Venezie, 15%</i>	150
<i>ripe fruit, fruit preserve and cherry</i>	

DESSERTS

<i>Nutella Pinsa</i>	18
<i>Tiramisu'</i>	14
<i>Pistachio Semifreddo w/raspberry coulis</i>	15
<i>Lemon Sorbet (Limoncello +7)</i>	10
<i>Affogato (Frangelico / Kalua +7)</i>	10

AFTER DINNER

GLENFIDDICH 12 YO Single Malt Scotch Whisky, Scotland	13
HIGHLAND PARK 10 YO Scotch Whisky, Scotland	14
TALISKER STORM Scotch Whisky, Scotland	15
BUSHMILLS 10 YO Single Malt Whisky, Irish	13
<i>MAKER'S MARK Bourbon Whiskey, USA</i>	14
<i>WOODFORD RESERVE Bourbon Whiskey, USA</i>	16
GRAPPA RISERVA Nebbiolo da Barolo Barrique, Italy	17
GRAPPA DI ERBALUCE, Italy	15
ITALIAN AMARO SELECTION, Italy	11