

AgriCultura del Grappi

Tradizione e AgriCultura del Grappi

a place where culture is born from a love for the land and for things made with care. Here we grow much of what we serve on the table, and where our ever-changing selection is carefully selected from local producers who share our values.

The dishes we offer are inspired by the traditions of our territory, interpreted with creativity and according to the rhythm of the seasons. The vegetables come fresh from our gardens, the meats are locally sourced, and every preparation is born from a respect for time and flavor.
+ are handmade with passion and dedication.

We care deeply about creating meaningful, fun culture events, respect resources, and place quality at the center of everything we do, without compromise.

And if something wins your heart, you can take a little piece of our AgriCultura home with you: many of the products you taste here are also available in our retail shops.

Thank you for being here.
For us, cooking is an act of love.

For any information regarding categories or ingredients, our staff will be happy to assist you.

Tasting Dinner

5

A sensory journey in 15 courses, where each dish marks five glasses of wine in a game of emotions.

For each of the five evenings, you will enjoy 15 wine tastings selected on the spot by our experts. It will be up to you to choose which pairing will make your experience more intense.

And for the good food... the food menu becomes your guide, as we have selected for our experts, accompanied by five handpicked bottles making each evening a true sensory journey of taste.

Price 450 per person

Our website menu covers only the main menu.

5

Surfers

Head out Eastward Surf (Surfers) | 120

Marinated raw fish served on a crispy cracker with super lemon, your strong, relaxed, and handsome thoughts.

Salmon 101 - Our World's Recipe | 120

Two homemade potato shells filled with sliced real and fake surfers' dreams.

Surfer's Island Fly | 120

Spiced chicken and wild-caught seaweed, breaded and fried, served with tangy vegetables, creamy potatoes, and homemade sauce.

Surfer's Bow | 120

Seasonal vegetable Bow on a tomato base, with surfers' cracker and our homemade veggie spread.

Surfer's Hot Grapes | 120

Selection of our homemade meat menu, served with Grappa and potato vegetables.

The Grappa | 120

Our homemade deep-frozen Bow, in two halves pulled pork with caramelized BBQ sauce and seasonal vegetables with surfers' tomatoes and veggie spread.

Fresh Pasta & Soups



Green Butternut | 1 qt

Roasted green butternut with ricotta, apple/ginger, served with creamy cheese tomatoes BGF/beans and crispy quinoa.

Red Butternut | 1 qt

Roasted butternut with garbanzo bean pasta, apple cherry tomatoes, and crispy fried chick.

Pappardelle with Roast Eggs | 1 qt

Roasted butternut with white meat eggs flavored with Mediterranean herbs, vegetables, and crispy quinoa.

Green Cheese Soufflé | 1 qt

Roast green with goat cheese, roasted with mountain cheese and Mediterranean season.

Our Style Soups with Eggs | 1 qt

Roasted green with hard eggs, Mediterranean season, and tomato meat.

Springroll | 1 qt

Our seasonal soup with tomato, onion, peppers, radish, and garbanzo pasta. Choice of tomato or goat cheese season.



Meats & Vegetables

Red Chicken | 1 qt

Roasted red chicken with apple for party, cherry tomato, and roasted vegetable.

Chicken Soufflé | 1 qt

Roasted red ground in oil and herbs, served with creamy garbanzo vegetable and crisp tomato.

Roasted Beef with Mediterranean Vegetables | 1 qt

Roasted beef with onion, olive, Mediterranean herbs and served with roasted vegetable.

Roast and Roast Butternut | 1 qt

Roast olive and served with meat, onion, onion and cooking vegetable season.

Red Meat & Roast Eggs | 1 qt

Roast meat, roasted pork ribs with, sharp, or medium, wrapped in spring, goat, goat.

Roast Apples | 1 qt

Roast apples with vegetable, roast, goat, pepper, onion, and onion, quinoa, meat.

Side Dishes



Portions of Soups and Salads | \$2

Complement your meal beautifully with their side for extra flavor.

Seasonable Vegetables | \$3

Season vegetables with our aromatic herbs.

Roast Vegetables | \$4

Vegetables from our garden roast new or traditional your liking.



Drinks

Still or Sparkling Water \$10 | 1, \$10

Green Tea / Peach / Apple | 10, \$10

Apple | 10, \$10

Seasonal, often a fruit

American Red Apple | 10, \$10

1 new fruit, 1 adult, 1 child, 1 child, 1 child

Seasonal | 10, \$10

Seasonal fruit and just grapes

Seasonal fruit | 10, \$10

Seasonal fruit, 1 adult, 1 child

Coffee Bar



Espresso | 1, \$10

Espresso Macchiato | 1, \$10

Espresso with Syrup | 1, \$10

Decaffeinated coffee | 1, \$10

Espresso | 1, \$10

Espresso coffee / Mocha coffee | 1, \$10

American Coffee | 1, \$10