



MENU

fermento.se
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Opening hours

Tuesday–Thursday: 5 p.m.–late
Friday–Saturday: 4 p.m.–late
Sunday–Monday: closed

dall'affettatrice

Our slicer serves up cured meats and cheeses from different regions of Italy, with gnocco fritto – little pillows of fried dough made for stuffing with meat or cheese.

for 2
275

for 4
525

la malangiana 'mbroguna

From Calabria, where aubergine balls show how simple ingredients can become proper comfort food: aubergine, soaked bread, egg, mozzarella and Parmigiano, fried and served with a spicy cream of carrot, chilli and tomato. **160**

oca galante

Goose salami seasoned with garlic and black pepper and enriched with pistachios, served with a smooth chestnut cream cooked with chicken stock and Italian fruit mostarda. Flavours rooted in Lombardia and Lomellina, where goose has a long tradition in the local cuisine. **190**

il moro

Squid ink panino with fried cod in a crispy polenta coating – a tribute to Veneto tradition – with sweet-and-sour onions and colatura di alici mayo. **185**

fritto mistico

In Italian homes, mushrooms have long been paired with garlic and parsley. Here we fry them in a crispy coating and serve them with trifolata mayo and a touch of chilli. **165**

pieno di sè

From Campania, where stuffed squid is a coastal classic: filled with its own tentacles, breadcrumbs, capers & olives, sun-dried tomatoes, garlic and parsley, served with sautéed friggirelli. **185**

ortocircuito

From Puglia, where vegetables take centre stage: roasted pepper and cannellini bean cream with garlic and onion, butter-sautéed yellow beans, crumbled goat's cheese and balsamic reduction. **175**

vite da porci

Focaccia with red grapes, rosemary and a touch of sweetness, served with air-dried lonzino from the Tuscan charcuterie tradition. Sweet meets savoury, bringing a taste of the Italian harvest. **160**



Recommended by chefs

This menu contains allergens. If you have any allergies, please inform the staff.

fermento sour ^(B)

Amaro del Capo, lemon, honey and balsamic vinegar. 145

Combine with: Fritto Mistico • La Malangiana Mbroghuna • Ortocircuito

cortocircuito ^(M/B)

Tequila, Aperol, lime, sugar and chilli salt. 165

Combine with: Ortocircuito • La Malangiana Mbroghuna • Fritto

bianco sporco ^(L/M)

White vermouth, gin, lemon, olive brine and soda water. 159

Combine with: Il Moro • Pieno di Sé • Dall’Affettatrice

oca ginger ^(M/B)

Bourbon, Amaro Montenegro, lemon and ginger ale. 165

Combine with: Oca Galante • Vite da Porci • Dall’Affettatrice

moro tonic ^(M)

Aquavit, lemon, caper salt and dry tonic. 159

Combine with: Il Moro • Pieno di Sé • Fritto Mistico

rametto spritz ^(L/M)

White vermouth, prosecco, lemon and rosemary. 149

Combine with: Vite da Porci • Oca Galante • Dall’Affettatrice



gin tonic ^(M)

Classico 139 • Selezione 159 • Premium 175

frozen (ask us!) ^(M)

Frozen Daiquiri / Frozen Margarita – choose your fruit. 175

primi

turtèi del polentone

Ravioli with roots in Mantova, taking a few liberties on their way north. Soft ravioli filled with roasted pumpkin, sage and amaretti, served with creamy Gorgonzola and crispy speck. **250**

pacco napoletano

Despite the name, Genovese is a true Neapolitan classic: beef and onions slow-cooked until rich and full of flavour. We wrap it in a sheet of homemade fresh pasta, bake the parcel until golden and crispy, and serve it on a creamy pecorino béchamel. **240**

risotto rognoso

A risotto with plenty of character, inspired by old-school Milanese cooking and the Italian quinto quarto tradition, where the less noble cuts also take centre stage. Served with sautéed kidney in a Marsala sauce. **225**

la sciroccata

Seriola, also known as amberjack, coated with herbs, oregano and garlic and served with caponata – the Sicilian classic of sweet-and-sour vegetables and olives. Like the Scirocco wind blowing across Sicily: a dish full of warmth and Mediterranean character. **355**



sequestro di pancia

Sardinia takes pork belly hostage: slow-cooked until tender and juicy, glazed with myrtle liqueur and red wine, and served with butter-sautéed turnips. An intense dish with the aromatic flavours of the Sardinian macchia. **335**

secondi

langhe perdute

In the Langhe, hazelnuts are part of the landscape. A soft, fragrant hazelnut cake served with our homemade zabaione gelato, inspired by the classic cream of eggs and Marsala. **125**

fermentos gelato

A selection of homemade gelato and sorbet. **110**

tiramisù

Not much to say. **110**

l'affogato

Fermento's gelato and espresso meet in a cup. **110**

dolci

dessert drink.

tiramisù martini ^(M)

Vodka, Irish cream, Amaretto, espresso, mascarpone. 169

mudslide gelato ^(L)

Coffee liqueur, Irish cream, vodka and homemade gelato.
Blended with ice — creamy, with notes of coffee and cocoa. 159

italian coffee ^(L)

Disaronno, Frangelico, hot coffee and cream. 139

cappuccino delle langhe ^(L)

Frangelico, dark crème de cacao and a hot cappuccino. 139

macchiato 43 ^(M)

Licor 43, espresso, a little warm milk and cinnamon. 149

caffè calipso ^(M/B)

Dark rum, coffee liqueur, hot coffee and lightly whipped cream. 159

bollicine

Andreola

Dirupo Valdobbiadene Brut Superiore | Glera - Bianchetta trevigiana |

Veneto Green apple · White flowers 115/645

vini bianchi

Frecciarossa

Gli Orti | Riesling Renano | Lombardia | Apricot · Bergamot 135/690

Silvano Bolmida

Antica Novella | Sauvignon Blanc | Piemonte | Herbs · Citrus 150/720

Settembrino

Langhe Chardonnay | Chardonnay | Piemonte | Yellow fruit · Roasted wood 155/720

vini rosè

Beatrice Cortese

Beami Sempre Rosato | Nebbiolo | Piemonte | Wild strawberries · Roses 135/680

vini rossi

Domenico Clerico

Visadi | Dolcetto | Piemonte | Cherry · Violet 135/645

Vinicea

OP1 | Grignolino | Piemonte | Red berries · Spices 140/690

Marchesi di Grésy

Villa Martis | Nebbiolo, Barbera | Piemonte | Roses · Cherries 145/700

Milziade Antano

Montefalco Rosso | Sangiovese, Sagrantino, Merlot | Umbria |

Amarena cherries · Black pepper 150/740

L= Low | M= Medium | B=Bold

vini alla mescita.

aperitivi

spritz fermento ^(L)

Choose your spritz: Campari • Aperol • Limoncello • Cynar • Prosecco and soda. 129

bellini ^(L/M)

Peach purée and prosecco.

Created at Harry's Bar in Venice in 1948 by Giuseppe Cipriani. The name comes from the artist Giovanni Bellini, whose use of pink hues was reminiscent of the drink. 149

negroni ^(B)

Gin, red vermouth, red bitters. Classic, by order of Count Camillo Negroni in Florence, the classic Negroni was born, a timeless aperitif enjoyed all over the world. 159

hemingway martini ^(B)

Gin, dry vermouth. 169

gin basil smash ^(M)

Gin, basil, lemon, sugar. 159

new york sour ^(M/B)

Bourbon, lemon, sugar and red wine on top. 169

black manhattan ^(B)

Bourbon, Avena, Angostura. 165

lynchburg lemonade ^(M)

Bourbon, triple sec, lemon, sprite. 169

lemon drop martini ^(M)

Vodka, triple sec, lemon, sugar syrup. 159

boulevardier ^(B)

Bourbon, Campari, red vermouth. 159

rabo de galo ^(B)

Cachaça, Cynar and red vermouth. 165

garibaldi fluffy ^(L/M)

Campari and fluffy orange. 149

jungle bird ^(M/B)

Dark rum, Campari, pineapple, lime and sugar. 169

margarita ^(M/B)

Tequila, Triple sec, lime. 149

revolver ^(B)

Bourbon, Kahlúa, Angostura. 165

daiquiri ^(B)

Rum, lemon, sugar syrup. 159

adonis di casa ^(L/M)

Red vermouth, dry Marsala and Angostura. 159

rosita ^(B)

Tequila, Campari, red vermouth, dry vermouth, Angostura. 165

mocktail

florida

Orange, lemon, grenadine, top soda . 109

brezza marina

Pineapple, ginger ale, grenadine. 109

sambuco spritz

Elderflower syrup, lemon, soda. 109

shirley temple

Ginger ale, grenadine, cherries. 109

virgin apple

Green apple syrup, lime, soda water. 109

classici & twist

Ask our staff about our current selection – let us know your favorite

birre

peroni nastro azzurro Spina 40 cl 75

peroni nastro azzurro 0.0% 33 cl 60

peroni nastro azzurro - gluten free 33 cl 55

peroni gran riserva - doppio malto 33 cl 85

brutal ipa 33 cl 85

bulmers original cider 50 cl 99

Pris / cl

vini da dessert

Ratafia 30 • Recioto della Valpolicella 35 • Vin Santo 35 • Passito 45

grappa

Morelli 25 • Barbera 30 • Barolo 30 • Pelaverga 35 • Chardonnay 35 • Tradizione 40 • Storica Nera 55

amari & liquori

Amaro del Capo 25 • Montenegro 25 • Averna 30 • Fernet • Branca 30 • Strega 30
Limoncello 27 • Amaretto 25 • Sambuca 25 • Frangelico 25 • Kloster Neustift 40

whisky

Monkey Shoulder 35 • Glenmorangie 10Y 40 • Laphroaig 10Y 40
Maker's Mark 35 • Jameson 25

rum

Havana 7Y 27 • Contadora 10Y 30 • Zaya Gran Reserva 35 • Don Papa Baroko 35

cognac & brandy

Louis Royer VS 30 • Vecchia Romagna 28 • Beccaris 20Y 40
Just ask—we have more bottles behind the bar.

caffè & bibite

espresso 30

doppio espresso 45

cappuccino 49

caffè latte 49

americano 45

tè 45

caffè corretto 65

sodas 49

acqua frizzante 35

avec