fermento

MENU

fermento.se
follow us on instagram

Opening hours

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

antipasti

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

figà e spàdon

Our house-smoked veal liver comes with sautéed radicchio tardivo, aceto balsamico and shavings of aged cheese. Inspired by Veneto. 185

palle in alto mare

Along the coast of Toscana, we turn the classic fish soup cacciucco into crispy fried fish balls, served with a spicy tomato sauce. 185

ricciola fuor d'acqua

Lightly cooked ricciola carpaccio with fried Jerusalem artichoke, grey mullet bottarga and a fresh lemon-and-mint citronette. Flavours from Sardegna. 210

la fame del pellegrino

Inspired by the rustic cooking of Umbria: our black chickpea soup with crispy fried beef tripe and paprika. 165

dolce un corno!

A cornetto is a Roman breakfast classic! We make our own savoury version, filled with house-made cooked ham and classic insalata russa, a creamy salad of mayonnaise, peas, potatoes and carrots. 165

il cavolo del pariolino

Back in Roma with our take on a true humble classic! A romanesco broccoli soufflé with piri piri, eggs and cream, served with garlic cream and anchovies. 170

il pesce del doge

We're in Venezia! Cod is cooked in milk, then whipped with olive oil until creamy. We tuck it inside a dome of fresh squid-ink pasta, bake it in the oven and serve it with potato-and-lemon cream and sun-dried tomato. 185

Recommended by chefs

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

fermento signature

fermento sour (B)
Amaro del Capo, lemon, honey and balsamic vinegar. 149
Pairs with: Figà e Spàdon

controcorrente (M)
DOT Gin, Italicus Rosolio di Bergamotto and Sweet & Sour. 169
Pairs with: Ricciola Fuor d'Acqua

fuori di pera (L/M)
Italian grappa, pear, sage, Sweet & Sour and soda. 159
Pairs with: Dolce un Corno! · L'Affettatrice

amaro a chi? (M)
Cynar, Acqueverdi Gin, apple and Sweet & Sour. 165
Pairs withl: La Fame del Pellegrino

rosa dei venti (L)
Dry vermouth, Amaro Montenegro, lime and pink grapefruit soda.. 149
Pairs with: Palle in Alto Mare

acqua alta (M)
White rum, dry vermouth, Limoncello, fresh lemon and basil. 149
Pairs withl: Il Pesce del Doge

gin tonic (M)
Classico 139 · Selezione 159 · Premium 175

frozen (ask us!) (M)
Frozen Daiquiri / Frozen Margarita – choose your fruit. 175

L= Low | M= Medium | B=Bold

primi

cercasi saraceno!

From Valchiavenna in Lombardia come these little “gnocchi”, made with soaked bread, milk and flour. Boiled and served with Savoy cabbage, potatoes, garlic, butter and sage, finished with a creamy Casera cheese sauce. 230

mamuthones

Traditional ravioli from Sardegna, filled with ricotta, potatoes, pecorino and mint. Served with slow-cooked lamb shoulder. 255

tempi bui

Dark times! We’re back in Toscana, this time among the hills outside Firenze, inspired by medieval cooking, when spices played an important role.
Fresh cocoa tagliatelle with duck ragù, toasted hazelnuts and olive oil infused with rosemary and cinnamon. 255

bianco, rosso e raspone

Donald’s risotto needs no introduction – he’s a master! This time he makes it with butter and Parmigiano, topped with beetroot ragù and 36-month-aged Parmigiano. Inspired by northern Italy, near the Alps. 230

secondi

la fornarina

Beef brisket, Fermento style! We cook it sous vide, wrap it in guanciale and roast it in the oven. Served with celeriac purée and roasted leek. Inspired by Lazio and Abruzzo. 350

luganega in vestaglia

Red cabbage, luganega – a salsiccia from Lombardia – potatoes and soffritto become our own take on cabbage rolls, served with a creamy Taleggio sauce. 290

dolci

cachi senza vergogna

Candied persimmon served with Fabrizio’s house-made stracciatella gelato and crunchy crumble. 125

zuppa inglese

A classic Italian dessert of sponge cake soaked in liqueur, layered with vanilla custard and chocolate custard. Rumour has it this dessert has roots in England.
We’re not buying it! 125

gelato artigianale

A selection of house-made gelato and sorbet. 110

tiramisù

Not much more to say. 110

l'affogato

Fermento’s gelato meets espresso in a cup. 110

vini alla mescita

bollicine

Andreola
Dirupo Valdobbiadene Brut Superiore | Glera - Bianchetta trevigiana |
Veneto Green apple · White flowers **115/645**

vini bianchi

Cusumano
Shamaris | Grillo | **Sicilia** | Citrus · Minerality **140/690**
Vinosia
L'Ariella | Greco di Tufo | **Campania** | Peach · Minerality **135/640**
Cusumano
Alta Mora Etna Bianco | Carricante | **Sicilia** | Grapefruit · Minerality **165/890**

vini rossi

Delinquent
Losna | Freisa, Barbera, Grignolino | **Piemonte** | Dark cherries · Herbs **140/690**
Frecciarossa
Carillo 2023 | Pinot Nero | **Lombardia** | Red berries · Spices **145/720**
Cascina Roera
Cardin 2010 | Nebbiolo, Barbera | **Piemonte** | Red berries · Spices **160/770**
Fattoria Le Poggette
Sor Roscio 2019 | Canaiolo | **Umbria IGT** | Blackcurrant · Liquorice **145/695**

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

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

sgroppino (L/M)
Our house-made lemon sorbet, Prosecco and vodka.
A refreshing classic from Veneto. 155

L= Low | M= Medium | B=Bold

aperitivi

spritz fermento (L)
Choose one: Aperol · Campari · Cynar · Limoncello · Italicus.
Served with Prosecco and soda.129

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 and dry vermouth. In & Out technique.169

classici & twist

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, Averna, Angostura. 165

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

jungle bird (M/B)
Dark rum, Campari, pineapple, lime and sugar. 169

garibaldi (L/M)
Campari and orange juice. 149

margarita (M/B)
Tequila, Triple sec, lime. 149

revolver (B)
Bourbon, Kahlúa, Angostura. 165

daiquiri (B)
Rum, lemon, sugar syrup. 159

brandy alexander (M/B)
Cognac, dark crème de cacao, cream and freshly grated nutmeg. 165

mocktail

red velvet fizz
Cranberry juice, fresh lime, mint, cane sugar and soda. 115

salvia chi può!
Apple juice, sage and Sweet & Sour. 115

crodino pink twist
Crodino, fresh lime, basil and pink grapefruit soda. 115

spicy mango mule
Mango, fresh lime, sugar syrup and alcohol-free ginger beer. 115

sambuco spritz
Elderflower syrup, lemon and soda. 115

birre

peroni nastro azzurro Spina 40 cl 75

peroni nastro azzurro 0.0% 33 cl 60

peroni gran riserva - doppio malto 33 cl 85

brutal ipa 33 cl 85

bulmers original cider 50 cl 99

avec

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