

FOOD

Almondo Nuovo joins AIC program
Alimentazione Fuori Casa senza glutine/
gluten-free out-of-home nutrition



FRIED

Cervella fritte 	9
Fried brains	
Cozze fritte in pastella 	10
Apulian dish with fried mussels battered with egg garlic and parsley	
Carciofi fritti  	10
Fried artichokes	
Cacio fritto  	10
Ancient Abruzzo recipe made with pecorino cheese semi-seasoned breade	

STARTER

- Tigella con mortadella e “cunza”**  10
Typical Modenese focaccia made with a dough of flour, milk, yeast and water stuffed with mortadella and a chopped lard and rosemary
- Vitello tonnato**  10
Traditional piedmontese dish with veal and tuna sauce
- Tonno di gallina**  9
An appetizer typical of piedmontese cuisine that involves the cooking the chicken in broth and preserving it in oil
- Brandacujun**  11
Ligurian dish of codfish mantecato with potatoes
- Frittata di pasta**   9
Frittata of bucatini or spaghetti with peas and scamorza cheese

FIRST COURSE





All pasta dishes are available in gluten-free variant

- Rigatoni alla gricia**  13
A typical first course of latium cuisine, it is prepared with guanciale, pecorino cheese and black pepper
- Tajarin alla salsiccia** 13
Fresh egg pasta topped with a red ragout of pork sausage
- Linguine al ragù di pesce** 15
Linguine with fish ragout, a typical Abruzzo recipe from the Trabocchi Coast, between Ortona and Vasto
- Mandilli al pesto**  12
Traditional Ligurian dish with basil pesto and egg pasta handkerchiefs
- Pasta e fagioli**  11
Pasta and beans

MAIN COURSE

- Stinco di maiale al forno  14
Baked pork shank
- Brasato di vena con carote e cipollotti  16
Typical Piedmontese recipe of meat cooked in wine accompanied with carrots and spring onions
- Sgombro arrosto  13
Sicilian delicacy featuring bluefish with lemon, oil, and parsley.
- Baccalà fritto  14
Neapolitan delight of fried cod in batter
- Frico friulano   12
Pie made with potatoes, Montasio cheese and onions, typical of Friuli cuisine

SIDE DISHES

- Asparagi al burro   7
Boiled asparagus sautéed with butter cream
- Insalata di cavolo rosso   7
Raw cabbage seasoned with salt and lemon
- Catalogna arraganata   7
Catalonia sautéed with cherry tomatoes, capers, garlic and breadcrumbs
- Scarola ripassata  7
Pickled escarole with anchovy, capers, pine nuts, raisins and garlic

DESSERT

Panna cotta 	5
Typical Piedmontese spoon dessert made with cream, milk and sugar with caramel icing	
Arance caramellate  	5
Typical Sicilian dessert with oranges that have been peeled to the core and zest slightly candied	
Zuppa inglese 	6
Traditional Italian pudding, sponge cake, chocolate custard and vanilla cream	
Barchiglia 	5
Almond tart with chocolate icing typical of Puglia	
Brutti e buoni con Barbera Chinato 	8
"Brutti e buoni" [literally "ugly but tasty"] are one of the most typical cookies in the Piedmontese tradition, served with sweet Barbera Chinato wine	
Gelato 	5
Alberto Marchetti's gluten-free ice cream made just for	

Almondo Nuovo

Water ½ liter	2
Espresso coffee	2
Service	2

Monday to Friday/ lunchtime: service and 1/2 litre water are included

Vegan  Vegetarian  Gluten free 

Information about the presence of substances or products that cause allergies or intolerances is available from staff.

In order to guarantee quality and food safety, the products served are either frozen or deep frozen at origin by the producer or are blast chilled at a negative temperature, as described in the Haccp Plan in accordance with EC Reg. 852/04. The staff is available to provide any information on the nature and origin of the food served. Prices are in euros.