

FOOD

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



...You don't have to cook excessive or complicated:
just good food from fresh ingredients...
[Giulia Child]

STARTER

Vitello Tonnato  	12
Traditional piedmontese dish made with veal and tuna sauce	
Brandacujun 	12
Ligurian dish based on creamed cod with potatoes	
Supplì cacio e pepe  	13
Deep-fried croquette stuffed with spaghetti with cheese and pepper	
Pane fratau 	11
Carasau bread, pecorino cheese, tomato sauce, poached egg	
Panzanella   	10
Soaked and dried chopped stale bread, onions, tomatoes, cucumber, olive oil and vinegar	

FIRST COURSE

Gluten-free variants on request 

Tajarin alla Monferrina []	14
Old traditional piedmontese egg pasta seasoned with a ragout of three meat: pork, beef and rabbit	
Spaghetti con le sarde  []	17
Spaghetti with blue fish, pine nuts, raisin, saffron and fennel typical of the sicily region	
Fregola, arselle e bottarga 	17
A traditional sardinian pasta dish, clams, bottarga and tomato	
Ravioli di magro 	15
Ravioli stuffed with ricotta and spinach, butter and sage	
Riso al salto  	14
Milanese-style fried rice with yogurt and chive cream	

MAIN COURSE

Guancia brasata con purea di patate 	18
Braised beef cheek in red wine sauce with mashed potatoes	
Carpione alla piemontese  	16
Cold dish of breaded and fried veal, zucchini, eggs and onions. All ingredients are marinated in vinegar	
Trota fritta con ravanelli in agrodolce  	17
Fried trout with radish in sweet and sour	
Baccalà e verdura di stagione 	18
Salt cod cooked in oil, with anchovy sauce and vegetables	
Parmigiana di melanzane 	15
Typical from Campania, eggplant, tomatoes, mozzarella, and Parmesan cheese	

SIDE DISHES

Patate sabbiose   	6
Potatoes seasoned with breadcrumbs and herbs	
Zucchine alla scapece   	7
Fried zucchini marinated in vinegar, mint, and garlic	
Carpaccio di pomodori cuore di bue   	7
Tomatoes marinated in plum vinegar with oregano, onion and olives	
Insalata di patate, fagiolini e pesto  	7
Potatoes, green beans and pesto salad	

DESSERT

Crème caramel 	5
Caramel pudding with milk, eggs, sugar and vanilla	
Bonet 	6
Chocolate pudding with amaretti base	
Torta tenerina 	6
Traditional chocolate cake from Ferrara	
Gelo di anguria   	7
Traditional sicilian dessert made with watermelon juice, chocolate chips and chopped pistachios	
Sorbetto al limone   	6
Gluten-free lemon sorbet	

Dessert wine by the glass

Moscato d'Asti	5
Passito	7
Vermouth Cocchi	6
Barbera chinato	6

Water ½ liter	2
Espresso coffee	2
Service	2.5

From Monday to Friday every lunch cover charge and ½ litre water included, excluding holidays

Vegan 
 Vegetarian 
 Gluten-free 
 Lactose-free 
 [plate with gold border]

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 (stale bread, veal cheek, cod, spinach) or are blast chilled at a negative temperature (suppli, sautéed rice, ravioli di magro, sardines, trout, cod, fish cheeks, monferrina, tenerina), 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.