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

Brustengo 10
Fried batter with ham and pecorino cheese

Vitello Tonnato 12
Traditional piedmontese dish made with veal and tuna sauce

Brandacujun 12
Ligurian dish based on creamed cod with potatoes

Frico friulano 9
Friulian dish made with cheese, potatoes and onions

Cassone romagnolo 11
Romagna dish made with beets and crescenza cheese

FIRST COURSE

All pasta dishes are available in gluten-free variant

Zito alla genovese 13
Napolitan dish with onions and beef

Tajarin alla Monferrina 14
Old traditional piedmontese egg pasta seasoned with a ragout of three meats: pork, beef and rabbit

Calamarata 15
Dish made with squid and cherry tomatoes

Scialatielli ai frutti di mare 16
Traditional neapolitan dish with cuttlefish and seafood sauce

Spaghetti alla puttanesca 13
Spaghetti with garlic, chilli peppers, capers and anchovies

Pasta patate e provola 12
Traditional campania pasta with potatoes and provola cheese

MAIN COURSE

Guancia brasata con purea di patate 18
Braised veal cheek in red wine sauce with mashed potatoes

Bombette pugliesi 14
Traditional Apulian dish with pork, pancetta, and caciocavallo cheese

Baccalà in agrodolce 16
Salt cod with sweet and sour sauce and seasonal vegetables

Polipetti in purgatorio 16
A typical Molise dish made with baby octopus and tomato sauce

Gateau di patate e provola 13
Made with potatoes, provola cheese, and cheese

SIDE DISHES

Patate sabbiose 6
Potatoes seasoned with garlic-flavored breadcrumbs and herbs

Insalata di cavolo rosso 7
Marinated red cabbage with apples and sweet and sour sauce

Friariello ripassato 7
Broccoli rabe sautéed with garlic and chili pepper

Zucca al forno 6
Baked pumpkin seasoned with herbs

DESSERT

Crème caramel Caramel pudding with milk, eggs, sugar and vanilla	5
Bonet Chocolate pudding with amaretti base	6
Zuppa inglese Cake made with cocoa custard and alkermes liqueur	6
Torta gianduia Chocolate sponge cake with gianduia and hazelnut glaze	7
Torta delle monache Cake with ricotta cheese, almonds, eggs, and sugar	7
Sorbetto al limone Gluten-free lemon sorbet	5

Dessert wine by the glass

Moscato d'Asti	5
Passito di Zibibbo	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 (plate with gold border) Lactose-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 (cod, beets, squid, cuttlefish, cheek, baby octopus) or are blast chilled at a negative temperature (genovese, calamarata, cuttlefish ragù, cheek, puttanesca, monferrina, bombette, torta delle monache), 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.