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 13
Ligurian dish based on creamed cod with potatoes

Supplì cacio e pepe 13
Deep-fried croquette stuffed with spaghetti with cheese and pepper

Frico friulano 12
A friulian dish made with cheese, potatoes and onions

Fave e cicoria 12
Broad bean purée served with sautéed chicory

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

Pasta fagioli e cozze [ ] 14
A dish from campania with cannellini beans and mussels

Spaghetti colatura di alici e bottarga [ ] 15
Typical sicilian first course with anchovies sauce and bottarga

Orecchiette alle cime di rapa [ ] 15
A local apulian pasta dish served with turnip greens

Riso al salto con crema al parmigiano 14
Milanese-style fried rice and parmesan cream

MAIN COURSE

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

Pollo alla cacciatora 15
A tuscan dish, stewed with onion, carrots and olives

Involtini di spada alla palermitana 16
Swordfish rolls stuffed with breadcrumbs, lemon, pecorino cheese, parmesan, raisins, pine nuts and garlic

Baccalà alla vicentina 18
Salt cod stewed in milk with onion, parsley and anchovies served with polenta croutons

Polpette di ricotta 14
Ricotta and tomato sauce meatballs

SIDE DISHES

Patate sabbiose 6
Potatoes seasoned with breadcrumbs and herbs

Caponata di zucca 7
A Sicilian side dish with pumpkin, red onion, sultanas, olives, capers and tomato purée

Fagioli all'uccelletto 6
A dish from Tuscany made with cannellini beans and tomato sauce

Cicoria ripassata 6
Chicory sautéed in a frying pan with garlic and oil

DESSERT

Crème caramel Caramel pudding with milk, eggs, sugar and vanilla	5
Bonet Chocolate pudding with amaretti base	6
Torta tenerina Traditional chocolate cake from Ferrara	6
Tiramisù A dessert made with mascarpone, coffee and ladyfingers	6
Sorbetto al limone Gluten-free lemon sorbet	6

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 (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 (stale bread, veal cheek, cod, swordfish) or are blast chilled at a negative temperature (suppli, sautéed rice, sardines, cod, beaf cheeks, monferrina, tenerina, swordfish), 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.