

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

Trippa frita  	10
Fried beef tripe with herbs	
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	
Sciatt  	12
Valtellina fritters filled with casera cheese	

FIRST COURSE

All pasta dishes are available in gluten-free variant 

Pappardelle alla maremmana 	15
Egg pasta with hare ragù, typical of the tuscan region	
Tajarin alla Monferrina	14
Old traditional piedmontese egg pasta seasoned with a ragout of three meats: pork, beef and rabbit	
Pasta con le sarde 	16
Spaghetti with blue fish, pine nuts, raisin, saffron and fennel typical of the sicily region	
Scialatielli ai frutti di mare 	16
Traditional neapolitan dish with cuttlefish and seafood sauce	
Riso al salto  	14
Milanese-style fried rice with parmesan cream	




MAIN COURSE

- Guancia brasata con purea di patate  18
Braised veal cheek in red wine sauce with mashed potatoes
- Saltimbocca alla romana con carciofi saltati  15
Veal slices with prosciutto and sage, butter and white wine served with sautéed artichokes
- Trota all'astigiana con verdure di stagione   17
Pan-fried trout with sauce made from butter, white wine and herbs
- Cozze alla tarantina   16
Mussels seasoned with tomato sauce
- Gateau di patate e provola   13
Made with potatoes and provola 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    7
Broccoli rabe sautéed with garlic and chili pepper
- Scarola ripassata   7
Sautéed escarole with pine nuts, raisins and anchovies

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	
Pastiera 	7
Neapolitan dessert, typical of the Easter period	
Sorbetto al limone   	5
Gluten-free lemon sorbet	

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  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 (hare, tripe, artichokes, veal cheek) or are blast chilled at a negative temperature (hare, sciatt, risotto, sardines, trout veal cheek, monferrina, tenerina, pastiera), 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.