

FOOD

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



STARTER

Caponèt  12
Caponèt is a cabbage roll stuffed with meat, a typical dish of piedmontese cuisine

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

Sarde in saor   13
Fried and marinated sardines with sweet and sour onions, raisins and pine nuts

Polpette di polpo   13
Octopus-meatballs

Braciole di patate   9
Long-shaped potato balls with eggs and cheese typical of Calabria

Uovo in purgatorio   10
Typical neapolitan dish of eggs, tomato sauce and mozzarella

FIRST COURSE

Gluten-free variants on request ()

Tajarin alla monferrina () 14

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

Umbricelli alla norcina 15

Fresh pasta with sausage, mushrooms, black truffle, and sheep's milk ricotta

Spaghetti a Milanisa () 14

Fresh pasta with sardines, wild fennel, raisins, and pine nuts, typical of Sicilian cuisine, in a variation with tomato sauce

Busiate al nero di seppia () () 15

Typical Trapani fresh pasta with squid ink, cuttlefish and tomato

Orecchiette di grano arso con cime di rapa () () () 13

Homemade burnt wheat orecchiette with turnip tops

Tonnarelli cacio pepe () () 13

Fresh pasta, like spaghetti but thicker and square, pecorino, parmesan and black pepper

MAIN COURSE

- Bombette pugliesi**  14
Breaded pork rolls stuffed with caciocavallo cheese, bacon and parsley
- Lumache di Cherasco**
con crema di cavolfiore e salsa verde  15
Cherasco snails with cauliflower cream and green sauce
- Guancia brasata con purea di patate**  18
Brasied veal cheek with mashed potatoes
- Zuppa di pesce**  18
Fish soup in tomato sauce with the catch of the day and seafood
- Involtini di spada alla palermitana**   16
Swordfish rolls stuffed with breadcrumbs, lemon, chili pepper, pecorino cheese, and raisins
- Pallotte cacio e ova**   12
Vegetarian-meatballs typical of Abruzzo cuisine made of bread, cheese and eggs, first fried and then tossed in a tomato sauce with peppers

SIDE DISHES

- Pipi e patate**    6
A side dish of calabrian cuisine made with peppers and potatoes
- Insalata di cannellini, cipolla e tonno**  6
Cannellini bean, onion and tuna salad
- Carote al burro**   6
Carrots with butter
- Finocchi gratinati**   6
Fennel au gratin with béchamel sauce

DESSERT

Torta Susanna 	6
A typical cake from Parma made with shortcrust pastry, ricotta cream and dark chocolate ganache	
Crème caramel 	5
Caramel pudding with milk, eggs, sugar and vanilla	
Tiramisù	5
Savoiardi ladyfingers soaked in coffee and layered with mascarpone cheese and egg cream	
Saedas 	7
Sardinian dessert made with fried tortelli stuffed with pecorino cheese and garnished with chestnut honey	
Sorbetto  	5
Sorbet	
Piatto di formaggi	10
Cheese plate	
Water ½ liter	2
Espresso coffee	2
Service	2,5

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

Vegan 

Vegetarian 

Gluten free 
[plates with green border are used]

Dairy 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 [octopus, cuttlefish, beef cheek, shrimp, monkfish, anglerfish, mussels, clams, sardines, and anchovies] or are blast chilled at a negative temperature [braciole di patate, polpette di polpo, sugo monferrina, sugo al nero di seppia, bombette pugliesi, guancia brasata, lumache, zuppa di pesce, pallotta cacio e ova, seadas] 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.