

FOOD

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



STARTER

Midollo con gremolada   13
Roasted bone marrow with a green sauce made of chopped
parsley, garlic, and lemon zest

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

Alici fritte   14
Fried anchovies

Calamaro 'nbuttunato   14
Squid stuffed with stuffed with breadcrumbs, lemon, chili pepper,
pecorino cheese, and raisins

Zuppa di cipolla   13
Onion soup

Uovo in purgatorio   12
Typical neapolitan dish of eggs, tomato sauce and mozzarella

FIRST COURSE

Gluten-free variants with potato gnocchi on request ()

Tajarin alla monferrina () 14

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

Ndunderli lardiati () () 15

Ricotta gnocchi with a red sauce made with lard

Riso, patate e cozze () () 15

Dish of baked potatoes, rice and mussels typical of Bari cuisine

Spaghetti con i “purpetielli” () () 15

A very famous first course in the neapolitan tradition made with small octopuses cooked slowly in a flavourful tomato sauce

Pappoli acernesì fagioli e porcini () () () 15

Thick, rustic fresh pasta served with a bean and fresh porcini mushroom sauce, sautéed in olive oil

Tonnarelli cacio pepe () () 14

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

MAIN COURSE

Bombette pugliesi 	15
Breaded pork rolls stuffed with caciocavallo cheese, bacon and parsley	
Guancia brasata con purea di patate 	18
Brasied beef cheek with mashed potatoes	
“Rape e Sazizza” 	16
A calabrian dish made with turnip greens and sausage	
Seppie in zimino  	15
Traditional ligurian dish of cuttlefish and green leafy vegetables	
Agghiotta di pesce spada  	16
Tender slices of swordfish accompanied by a sauce made with tomatoes, olives, capers, pine nuts and raisins	
Pallotta Cacio e Ova   	14
Vegetarian meatballs typical of Abruzzo cuisine made of cheese and eggs, first fried and then tossed in a tomato sauce	

SIDE DISHES

Broccoli ripassati 	7
Broccoli rabe sautéed with garlic, chili pepper, breadcrumbs and anchovies	
Scarola, pinoli e uvetta   	7
Escarole, pine nuts and raisins	
Tobinanbur, burro e timo   	7
Jerusalem artichoke with butter and thyme	
Zucca frita   	7
Fried pumpkin	

DESSERT

Zuppa inglese 	6
Traditional italian pudding, sponge cake, chocolate custard and vanilla cream	
Crème caramel 	5
Caramel pudding with milk, eggs, sugar and vanilla	
Tiramisù	6
Savoiardi ladyfingers soaked in coffee and layered with mascarpone cheese and egg cream	
Tortino di mele e crema alla cannella 	7
Apple tart with cinnamon cream	
Sorbetto   	6
Sorbet	
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 (squid, baby octopus, beef cheek, cuttlefish and swordfish) or are blast chilled at a negative temperature (bone marrow, squid, anchovies, Monferrina ragù, ndunderli, lard sauce, pappoli, porcini mushroom and bean sauce, salt cod sauce, bombette pugliesi, cuttlefish, braised beef cheek, agghiotta di pesce spada, pallotte Cacio e Ova) 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.