

FOOD

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



STARTER

Lingua alla brace   14
Grilled veal tongue

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

Cozze gratinate   14
Mussels stuffed with a soft and very tasty mixture of breadcrumbs, pecorino cheese, garlic, oil, parsley and baked au gratin

Cappon magro  14
Traditional Ligurian recipe, hard crackers, tub gurnard, fish and vegetables with a green parsley sauce

Pappa al pomodoro con stracciatella  12
A typical tuscan dish prepared with stale bread, peeled tomatoes, garlic, basil and extra virgin olive oil with buffalo stracciatella

Insalata russa   13
A piedmontese dish made with mixed boiled vegetables and mayonnaise

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

Gnocchi fatti in casa al ragù d'anatra (🌾) (🌿) 15

Homemade gnocchi with duck ragout

Stronatura con baccalà, olive e capperi (🌾) (🌿) 15

Traditional calabrian bronze-cut durum wheat pasta with salted cod, capers and olives

Malloreddus alla carlofortina (🌾) (🌿) 15

Pasta alla carlofortina is a sardinian first course that combines fresh tuna, cherry tomatoes, and genoese pesto

Spaghetti alla chitarra allo scarpariello (🌾) (🌿) (🌿) 14

A first course of campanian origin with yellow and red cherry tomatoes, fresh basil and pecorino cheese

Tonnarelli cacio pepe (🌿) (🌿) 13

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	
Quaglia arrosto 	18
Roasted quail	
Guancia brasata con purea di patate 	18
Brasied veal cheek with mashed potatoes	
Seppie e piselli  	15
Stewed cuttlefish with peas, tomatoes and chilli	
Involtini di spada alla palermitana  	16
Swordfish rolls stuffed with breadcrumbs, lemon, chili pepper, pecorino cheese, and raisins	
Melanzane alla pizzaiola  	13
Fried aubergine stuffed with its own flesh, tomato and mozzarella	

SIDE DISHES

Zucchine marinate   	6
Marinated zucchini in vinegar with mint and pink pepper	
Caponata   	7
Sicilian traditional side dish, eggplant, tomatoes, capers, olives and pine nuts blended with a sweet and sour twist	
Peperoni arrosto   	7
Roasted bell peppers	
Insalata pantesca   	7
Typical recipe from the island of Pantelleria is a mixed salad of potatoes and tomatoes with capers olives and red onions	

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	5
Savoiardi ladyfingers soaked in coffee and layered with mascarpone cheese and egg cream	
Zabaione freddo con torta langarola 	7
Sweet, cold frothy cream made from eggs, sugar and Marsala, accompanied by hazelnut cake	
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 (tuna, salted cod, beef cheek, cuttlefish, peas and swordfish, tub gurnard and monfish) or are blast chilled at a negative temperature (Veal tongue, Monferina ragù, goose ragù, potato gnocchi, gravy, salt cod sauce, bombette pugliesi, quail, cuttlefish and peas, braised beef cheek, hazelnut cake) 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.