

FOOD

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



STARTER

- Brustengo con crudo di Norcia e pecorino**  10
Flat pan-fried focaccia bread, Norcia ham and pecorino cheese
- Midollo al forno con gremolada**  9
Roasted bone marrow with a green sauce made of chopped parsley, garlic, and lemon zest
- Vitello Tonnato**  10
Traditional piedmontese dish made with veal and tuna sauce
- Polpette di polpo e crema di patate**  12
Octopus meatballs and creamed potatoes
- Brandacujun**  11
Traditional Ligurian recipe, made with potatoes and codfish.
It is especially common in western Liguria
- Cassoni romagnoli**  9
Ancient Romagna recipe are a kind of savory pie with chard, raisins and cheese inside
- Uovo in purgatorio**   9
Typical neapolitan dish of eggs and tomato sauce

FIRST COURSE

All pasta dishes are available in gluten-free variant 

- Tjarin alla monferrina** 14
Old traditional piedmontese egg pasta seasoned with a ragout of three meats: pork, beef and rabbit
- Gnocchi al sugo con salsiccia e spuntature** 13
Gnocchi with pork ribs and sausage sauce, a typical roman recipe
- Pasta, fagioli e cozze** 14
Pasta, beans and mussels
- Scialatielli ai frutti di mare** 15
Fresh pasta typical of the Amalfi Coast with seafood and tomato sauce
- Orecchiette di grano arso con cime di rapa**  12
Homemade burnt wheat orecchiette with turnip tops
- Tonnarelli cacio pepe**  13
Egg pasta, like spaghetti but thicker and square, cacio cheese and black pepper





MAIN COURSE

- Bombette pugliesi**  14
Breaded pork rolls stuffed with caciocavallo cheese, bacon and parsley
- Ossobuco**  15
Beef ossobuco browned with onion, celery and carrot and shaded in red wine
- Guancia brasata con purea di patate**  16
Brasied veal cheek with mashed potatoes
- Agghiotta di pesce spada**  15
Tender slices of swordfish accompanied by a sauce made with tomatoes, olives, capers, pine nuts and raisins
- Baccalà tiepido in agrodolce alla ligure**  15
Warm fried codfish prepared with a sweet-and-sour sauce of white wine, garlic, white wine vinegar, sugar and sage
- Pallotte cacio e ova**   12
Meatballs typical of Abruzzo cuisine made of cheese and eggs, first fried and then tossed in a tomato sauce

SIDE DISHES


- Insalata di finocchio e arance**   7
Fennel and orange salad
- Canazzo siciliano**   7
Fresh seasonal vegetables cut into pieces and cooked in a pan
- Zucca gratinata**   7
Baked pumpkin gratin
- Patate sabbiose al forno**   7
Baked sandy potatoes

DESSERT


Zabaione con torta langarola 	7
Sweet and frothy cream made from eggs, sugar and fortified wine, accompanied by hazelnut cake	
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	
Torta gianduaia 	5
Gianduaia cake is a chocolate, cream and hazelnut cake traditional to Piedmont	
Torta ricotta e pere 	6
Ricotta and pear cake	
Piatto di formaggi	9
Cheese plate	

Water ½ liter	2
Espresso coffee	2
Service	2

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

Vegan 

Vegetarian 

Gluten 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 or are blast chilled at a negative temperature, 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.