

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	
Vitello Tonnato 	11
Traditional piedmontese dish made with veal and tuna sauce	
Polipetti in purgatorio 	12
Molisian recipe involving very long cooking in tomato sauce with onion, garlic and chili pepper of tiny octopus	
Brandacujun 	12
Traditional Ligurian recipe, made with potatoes and codfish. It is especially common in western Liguria	
Fave e cicoria 	9
Typical Apulian dish of cream of fava beans with sautéed chicory	
Zuppa di cipolla  	9
Onion soup	

FIRST COURSE

All pasta dishes are available in gluten-free variant 

- Tajarin alla monferrina** 14
Old traditional piedmontese egg pasta seasoned with a ragout of three meats: pork, beef and rabbit
- Cannelloni di carne** 14
Cannelloni is a typical baked main course filled with beef and pork with tomato and bechamel sauce
- Stroncatura con le alici** 14
Typical Calabrian bronze-drawn durum wheat and whole wheat flour pasta with anchovies and breadcrumbs
- 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, pecorino, parmesan and black pepper

MAIN COURSE


- Bombette pugliesi**  14
Breaded pork rolls stuffed with caciocavallo cheese, bacon and parsley
- Fegato alla veneziana**  14
A main course made with calf's liver and onions
- Guancia brasata con purea di patate**  16
Brasied veal cheek with mashed potatoes
- Seppie in zimino**  15
Traditional Ligurian dish of cuttlefish and chicory
- Parmigiana di alici**  15
Savory pie of fried anchovies, tomato sauce, mozzarella and smoked provolone cheese
- Gateau di patate**   12
Savory potato and cheese pie typical of neapolitan cuisine

SIDE DISHES

- Insalata di finocchi e arance**   6
Fennel and orange salad
- Zucca in agrodolce**   6
Sweet and sour pumpkin
- Scarola 'mbuttunata**  6
Escarole stuffed with anchovies, olives, capers, raisins and pine nuts
- Fagioli all'ucelletto** 6
A traditional Tuscan side dish made with borlotti beans, sausage, peeled tomatoes and rosemary


DESSERT

Zabaione caldo con torta langarola  7
Sweet, hot 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

Tarte tatin con panna acida 6
The iconic rustic tart of caramelized apples and crisp buttery crust turned upside-down, flanked by sour cream

Zuppa inglese  5
Traditional Italian pudding, sponge cake, chocolate custard vanilla cream and alchermes

Sorbetto al limone   5
Lemon sorbet

Piatto di formaggi 9
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)

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.