

ALMONDO

NUOVO **TRATTORIA**

Menu degustazione “Piemonte”

Vitello tonnato  

Traditional piedmontese dish with veal and tuna sauce

Tajarin alla monferrina

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

Guancia brasata con purea di patate 

Brasied veal cheek with mashed potatoes

Crème caramel 

Caramel pudding with milk, eggs, sugar and vanilla

Menu degustazione “Viaggio Regionale”

Brandacujun 

Ligurian dish based on creamed cod with potatoes

Riso al salto  

Milanese-style fried with yogurt and chive cream

Carpione alla piemontese  

Cold dish of breaded and fried veal, zucchini, eggs and onions. All ingredients are marinated in vinegar

Torta tenerina 

Traditional chocolate cake from Ferrara

40 euro

[Coperto e ½ litro acqua inclusi. Vino escluso
Service and 1/2 litre water are included. Wine not included]



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