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 beef 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 rice and parmesan cream

Pollo alla cacciatora
A tuscan dish, stewed with onion, carrots and olives

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]

AiC Associazione Italiana Celiachia

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