

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 parmesan cream

Saltimbocca alla romana con carciofi saltati 

Veal slices with prosciutto and sage, butter and white wine served with sautéed artichokes

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