

trefor café

RISTORANTE PIZZERIA EVENTI



Starters

“Calimero” strawberry and tomato tartare, Apulian stracciatella,
Israeli zaatar, fiordilatte bubble
16€

Black Angus tartare and soft quail egg served with fruit and vegetables
18€

Prosciutto "excelso" di Langhirano PDO cured 30 months with burrata
PDO from Gioia del Colle
20€

Focaccia from our wood-fired oven
4€

Grilled octopus*, Bombay siphon sauce, pumpkin chips
18€

Tuna tartare*, coffee-marinated salmon served with our Russian salad
18€

Raw mediterranean purple prawns*, asparagus salad and
homemade orange Mayonnaise
24€

* These products may be frozen or blast chilled
The list of substances that cause allergies or intolerances can be found in the menu
For further information, please ask to the staff



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Service Charge 2.50

First courses

Macaroni with three tomato sauces, Apulian stracciatella
and basil sauce

16€

Fresh pasta pappardelle with Ligurian-style rabbit meat sauce with
Riviera olives and thyme

18€

White meat Handmade ravioli on saffron sauce

20€

Spaghetti with clams and mullet roe

20€

Risotto with Traminer IGT, liquorice powder and scallop carpaccio

21€

Fresh pasta tagliolini with Patagonian squid*, scampi* on
turnip floret velvet soup

23€

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Main courses

Crispy pig knuckle, potato rosti, blueberry sauce
21€

Milanese cutlet "dressed" with rocket and cherry tomatoes
26€

Black Angus Omaha steak (U.S.A.), sautéed spinach in butter
28€

Salmon kubì*, hollandaise sauce, steamed sea asparagus
20€

Fried squid*, prawns* and zucchini
23€

Milanese bluefin tuna* with chicory salad, Radicchio and Mayonnaise
24€

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From the grill

Sea bream* or Sea Bass* (700 gr.)
25€

BBQ Pork ribs flavored, marinated and slow cooked served with
French fries
18€

Sliced Fassona beef with homemade sauce served with
golden baked potatoes (250gr)
23€

Angus fillet with Béarnaise sauce served with mixed salad (250gr)
28€

Fassona rib eye steak (min. 500gr)
6€ (100 grams)

Fassona T-Bone Steak (min. 1,2 kg)
6€ (100 grams)

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Sides

Leaf salad 5€

Mixed salad with cherry tomatoes 6€

French fries 6€

Golden baked potatoes 7€

Sautéed vegetables 7€

Spinach sautéed in butter 8€

Salads

Nizzarda 10€

Tuna, cherry tomatoes, olives, hard-boiled eggs, anchovies, potatoes and green beans, mixed salad

Greca 10€

Greek feta, black olives, tomato, cucumbers, oregano, mixed salad

Omega3 12€

Smoked salmon, avocado, almonds, cherry tomatoes and mixed salad

Vivaldi 12€

Burrata, bresaola, walnuts, candied tomato, mixed salad

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Ingredients

STARTERS

“Calimero”strawberry and tomato tartare

Strawberries, cherry tomato, rennet, cream, mozzarella fiordilatte DOP, thyme, oregano, sesame, oil extra virgin olive oil, salt, pepper

Black Angus tartare

Beef, lemon, quail egg, granulated sugar, seasonal fruit, vegetables season, extra virgin olive oil, salt, pepper

Prosciutto crudo “excelso”

Prosciutto, salt, spices, rennet, milk, UHT cream

Grilled Octopus*

Octopus, pumpkin, flour, extra virgin olive oil, Bombay sauce

Tuna tartare* and salmon with coffee

Salt, sugar, coffee, salmon, tuna, mayonnaise, potatoes, carrots, peas, extra virgin olive oil

Raw purple prawns*

Purple prawns, asparagus, lemon, sunflower oil, orange, salt, pepper, extra virgin olive oil, mayonnaise

FIRST COURSES

Macaroni

Eggs, flour, stracciatella, basil, cherry tomato, peeled tomato, sun-dried tomato, garlic, oil, salt

Fresh pasta pappardelle with Ligurian-style meat sauce

Rabbit, carrots, onion, white wine, eggs, triple zero flour, olives, thyme, extra virgin olive oil, salt, pepper, butter

Handmade Ravioli

Eggs, triple zero flour, saffron, veal, Grana Padano PDO, lemon zest, rosemary, sage, carrots, onion, butter, whole milk, extra virgin olive oil, salt, pepper

Spaghetti with clams

Wheat flour, clams, white wine, garlic, extra virgin olive oil, mullet roe

Risotto with traminer

Vialone nano rice, shallots, butter, vegetable broth, Grana Padano PDO, liquorice powder, scallops, lemon zest, extra virgin olive oil, salt, pepper

Tagliolini fresh pasta with baby squid*

Eggs, triple zero flour, garlic, baby squid, brandy, shellfish, langoustines, tomato paste, onions, carrots, extra virgin olive oil, salt, pepper, turnip greens



Ingredients

MAIN COURSES

Crispy pork knuckle

Suckling pig knuckle, brown meat stock, carrots, herbs, rosemary, white wine, 00 flour, extra virgin olive oil, potatoes, salt, pepper

Milanese cutlet "dressed" with rocket and cherry tomatoes

Veal, eggs, flour, breadcrumbs, butter, sunflower oil, rocket, cherry tomatoes, lemon, salt, pepper

Black Angus Omaha steak

Beef , extravirgin olive oil, maldon salt, white pepper, spinach, butter

Salmon kubi*

Salmon, hollandaise sauce, sea asparagus, extra virgin olive oil

Fried squid*, prawns* and zucchini

Squid, prawns, zucchini, seed oil, salt, flour

Milanese bluefin tuna*

Bluefin tuna, eggs, flour, breadcrumbs, sunflower oil, lemon juice, salt, pepper, radicchio, chicory

FROM THE GRILL

BBQ RIBS

pork ribs, smoked paprika, tomato, sugar, red onions, vinegar, maple syrup, salt, pepper, extra virgin olive oil

Angus fillet

beef, salt, extra virgin olive oil, Bernese sauce, potatoes

Ribeye or T-bone steak

beef, potatoes, salt, extra virgin olive oil

SIDES

Golden baked potatoes

Potatoes, extra virgin olive oil, salt, garlic and rosemary

French fries

Potatoes, sunflower oil, salt

Sautéed vegetables

Potatoes, zucchini, carrots, peppers, extra virgin olive oil, salt, pepper

Spinach sautéed in butter

Spinach, butter, salt, pepper



Ingredients

SAUCES

Béarnaise sauce

Sunflower oil, eggs, pickles, wine vinegar, salt, mustard, sugar, lemon, parsley, onions, spices, lactic acid (fermented sugars)

Barbecue sauce

Tomato, sugar, wine vinegar, pineapple, brandy vinegar, salt, cornstarch, spices (with mustard), rapeseed oil

Homemade sauce

Sunflower oil, eggs, cucumbers, vinegar, mustard, salt, sugar, lemon, parsley, onion

Hollandaise sauce

Butter, lemon, eggs (yolk), sunflower oil, salt, pepper

Bombay sauce

Curry, turmeric, vegetable cream, leeks, agar agar, salt, pepper

SALADS

Nizzarda

Tuna, cherry tomatoes, olives, boiled eggs, anchovies, potatoes and green beans, mixed salad

Greek

Greek feta, black olives, tomato, cucumbers, oregano, mixed salad

Omega3

Smoked salmon, avocado, almonds, cherry tomatoes and mixed salad

Vivaldi:

Mixed salad, burrata, walnuts, cherry tomato, sugar, salt, garlic, thyme, bresaola



Classic pizzas

MARINARA 7€

Tomato, garlic, oil, oregano

MARGHERITA 8.50€

Tomato, mozzarella, basil

NAPOLI 9€

Tomato, mozzarella, anchovies, oregano

DIAVOLA 10.50€

Tomato, mozzarella, hot salami

CALZONE 10.50€

Tomato, mozzarella, cooked ham

QUATTRO STAGIONI 11€

Mozzarella, tomato, cooked ham, black olives,
mushrooms, artichokes

PRIMAVERA 11€

Tomato, buffalo mozzarella, cherry tomatoes, basil

VEGETARIANA 11€

Tomato, mozzarella, grilled eggplant, zucchini, peppers



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Service Charge 2.50

Our special pizza

FRESELLA 10.50€

Tomato, buffalo mozzarella, cherry tomatoes,
tuna in oil, olives, basil

TRICOLORE 10.50€

Buffalo mozzarella, fiordilatte mozzarella,
cherry tomatoes, basil sauce

SCAPECE 11€

Mozzarella, marinated courgettes, anchovies,
mint, lemon zest

RUFFIANA 11€

Mozzarella, walnuts, rocket, dried tomatoes, crescenza

DELIZIOSA 11€

Mozzarella fior di latte, tomato, bacon,
grilled zucchini, grana

ZINGARA 11€

Buffalo mozzarella, fiordilatte mozzarella, fresh tomato,
olive, peppers, capers, oregano

SARDA 11.50€

Tomato, mozzarella, sardinian seasoned sausage,
sardinian pecorino

PIZZA FRITTA 13€

Tomato, mozzarella



Our special pizza

MORTAZZA 12€

Mortadella, stracciatella cheese, chopped pistachio

GAMBEROSA 12.50€

Tomato, mozzarella, aches, prawns, grilled zucchini

GIRASOLE 12,50€

Mozzarella, courgette flowers, parmesan cream, cherry tomatoes, olio al tartufo

AMALFI 13€

Mozzarella, raw from Parma (18 months), lemon zest, ginger

FOCACCELLA 14€

Raw from Parma (18 months), cheese, burrata stracciatella, cherry tomatoes

SETTIMO CIELO 18€

mozzarella, italian buffalo cream cheese, smoked swordfish, dried tomatoes, chives, basil oil

If requested all our pizzas can be prepared with whole wheat flour
All pizzas can contain allergens products, you can see the list in this menu and you can ask to the staff for any information

The ingredients of our pizzas are subjected to the market and it's availability because we use only high quality and fresh ingredients, using the same criterious that we use in our restaurant



INGREDIENTS AND ALLERGENS

Marinara: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough tomato, garlic, oregano

Margherita: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough tomato, mozzarella fiordilatte cheese, fresh basil

Napoli: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough tomato, mozzarella fiordilatte cheese, anchovies, oregano

Diavola: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough tomato, mozzarella fiordilatte cheese, spicy salami

Calzone (folded pizza): Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough tomato, mozzarella fiordilatte cheese, cooked ham

Quattro stagioni: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough mozzarella fiordilatte cheese, tomato, cooked ham, black olives, mushrooms, artichokes

Primavera: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough tomato, mozzarella buffalo cheese, cherry tomatoes, fresh basil

Vegetariana: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough tomato, mozzarella fiordilatte cheese, sweet peppers, zucchini, aubergines

Fresella: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, tomato, buffalo mozzarella, cherry tomatoes, tuna in oil, olives, basil

Tricolore: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, buffalo mozzarella, cherry tomatoes, basil sauce

Scapece: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella, marinated courgettes, anchovies, mint, lemon zest

Ruffiana: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella, walnuts, rocket, dried tomatoes, crecenza

Deliziosa: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fior di latte, tomato, bacon, grilled zucchini, grana

Zingara: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, buffalo mozzarella, fiordilatte mozzarella, fresh tomato, olive, peppers, capers, oregano

Sarda: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, tomato, seasoned pork sausage from Sardinia, pecorino sardo cheese

Pizza fritta: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, tomato, mozzarella

Mortazza: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mortadella, stracciatella cheese, chopped pistachio

Gamberosa: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, tomato, mozzarella fiordilatte cheese, chives, prawns, grilled zucchini

Girasole: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella, courgette flowers, parmesan cream, cherry tomatoes, olio al tartufo

Amalfi: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella, raw from Parma (18 months), lemon zest, ginger

Focaccella: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, raw Parma (18 months), cheese, burrata stracciatella, cherry tomatoes

Settimo cielo: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella, italian buffalo cream cheese, smoked swordfish, dried tomatoes, chives, basil oil



Desserts



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Our desserts

Simbiosis, euro 8

(Gluten free)

A softsweet with pistachio paste and a light Milk cream enticed by semi-candied black cherry and a pistachio brittle give life to an inimitable combination

North Pole, euro 8

(Gluten free)

The classic panna cotta combined with the fresh taste of the mint syrup and the unique flavor of dark chocolate, they transport us to the cold parts of the Arctic, with a bitter cocoa earth and a sprinkling of snow coconut

Tiramisù, euro 9

(Gluten free-lactose free)

A traditional Italian dessert with uncertain origins. The classic spoon dessert enriched with a decoration of gelée and coffee namelaka and pebbles of biscuits. All gluten-free and lactose-free



Our desserts

Chimera, euro 9

A cheese mousse scented with vanilla and lemon, encloses a heart of peaches. All wrapped up from a crispy shell of white chocolate, laid on a whole wheat crumble

Crazy lemon, euro 9

A soft lemon-flavored Bavarian cream, with sticks of crispy meringue, berries and lemon sauce, framed by a fragrant pastry with mascarpone cheese

Prestige, euro 9

A hazelnut ganache coated with icing Rocher in a "Ferris wheel" of cocoa shorterust pastry bitter, accompanied by a caramel cream

Fresh fruit roll, euro 10

(Gluten free)

A citrus-scented rice cooked in milk, It wraps a creamy blueberry and fresh fruit. All is covered with a white chocolate glaze and toasted almonds, served with avocado wasabi, mango sauce and puffed rice hashi



Our dessert wines

Acininobili bianco passito

Cantina Maculan (Veneto)

GLASS € 18 BOTTLE € 80

Vino di Visciole

Cantina Velenosi (Marche)

GLASS € 8 BOTTLE € 45

Tre Filer - vino dolce di uve stramature

Cantina Cà dei Frati (Lombardia)

GLASS € 7 BOTTLE € 35

Vin Santo del Chianti

Cantina Frescobaldi (Toscana)

GLASS € 7 BOTTLE € 35



Our spirits

Dianise - Sambuca
(Distilleria Berta) euro 5

Di Rosè - Rosolio
(Distilleria Berta) euro 5

Di Mombaruzzo - Amaretto
(Distilleria Berta) euro 5

Di Nero - Crema di caffè
(Distilleria Berta) euro 5

28 San Nicolao - Amaro
(Distilleria Berta) euro 5

Convento di San Giovanni - Amaro Riserva
(Distilleria Berta) euro 5

Our grappas

Raccontami - Grappa invecchiata
Gran selezione speciale
(Distilleria Berta - Vinicola Vespa) euro 10

Grappa di vinaccia di Lugana
(Ca' dei Frati) euro 5

Grappa di vinaccia di Amarone
(Ca' dei Frati) euro 7



Ingredients and allergens

Simbiosis: egg_yolk, white granulated sugar, whole milk, pistachio paste and grains, cream, black cherry, glucose, isinglass, citric acid

North Pole: fresh cream, glucose, mint syrup, sugar veil, unsweetened cocoa, white granulated sugar, potato starch, eggs whole, isinglass, coconut flour, cocoa butter, 70% dark chocolate

Tiramisù: eggs, white granulated sugar, lactose-free mascarpone and cream, soy milk, coffee, sugar veil, glucose, bitter cocoa, cornstarch, isinglass

Chimera: cream cheese, cream, powdered sugar, isinglass, butter, white granulated sugar, cornstarch, white chocolate, cocoa butter, peach, 70% dark chocolate, glucose, vanilla, lemon zest and juice, whole wheat flour, palm oil, salt, fat-soluble food colouring

Crazy lemon: whole eggs, white granulated sugar, whole milk, powdered sugar, mascarpone, cream, isinglass, butter, flour double zero, cornstarch, almond flour, salt, berries, lemon juice and zest, water-soluble food coloring

Prestige: hazelnuts, white granulated sugar, whole milk, white chocolate, cream, 70% dark chocolate, isinglass, butter, double zero flour, salt, hazelnut powder, egg_yolk, mascarpone, vanilla, unsweetened cocoa, cocoa butter, glucose

Fresh fruit roll: vialone nano rice, white granulated sugar, milk whole, salt, lemon, lime and orange zest, cranberry juice, avocado, cornstarch, fresh cream, white chocolate, isinglass, fresh fruit, almonds, water-soluble food dyes



WINES



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WINE BY THE GLASS

WHITE WINE € 6,00

Inzolia DOC

Regione: Sicilia – Cantina: Tasca D'Almerita – Vitigno: Inzolia 12,5% vol

Tarra Noa – Vermentino di Gallura DOCG

Regione: Sardegna – Cantina: Saraja – Vitigno: Vermentino 14% vol

RED WINE € 6,00

Nero d'Avola DOC

Regione: Sicilia – Cantina: Tasca d'Almerita – Vitigno: Nero d'Avola 13% vol

Kerria – Lacrima di Morro d'Alba DOC

Regione: Marche – Cantina: Garofoli – Vitigno: Lacrima di Morro d'Alba 13,5% vol

ROSE WINE € 6,00

Rosa dei Frati Riviera del Garda Classico DOC

Regione: Lombardia – Cantina: Cà dei Frati – Vitigno: Gropello, Marzemino, Sangiovese e Barbera 12,5% vol

Alie Ammiraglia IGT

Regione: Toscana – Cantina: Frescobaldi – Vitigno: Syrah, Vementino 12,5% vol

SPARKLING WINE € 7,00

Quinto Passo Cleto Charli Pas Dosé – Metodo Classico

Vitigni: Chardonnay, Lambrusco di Sorbara – 12,5% vol

Veuve Ambal Crémant de Bourgogne Rosé – Metodo Champenoise

Vitigni: Chardonnay, Pinot nero – 12% vol



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FRANCE

Perrier-Jouët Grand Brut – Champagne Vitigni: Chardonnay, Pinot nero, Pinot Meunier – 12,5% vol	€ 120,00
Ruinart Blanc de Blancs – Champagne Vitigno: Chardonnay – 12% vol	€ 105,00
Krug Grand Cuvée – Champagne Vitigni: Chardonnay, Pinot nero, Pinot Meunier – 12,5% vol	€ 250,00
Veuve Ambal Crémant de Bourgogne Cuvée Brut – Metodo Champenoise Vitigni: Chardonnay, Pinot nero – 12,5% vol	€ 35,00
Veuve Ambal Crémant de Bourgogne Rosé – Metodo Champenoise Vitigni: Chardonnay, Pinot nero – 12% vol	€ 35,00
Sauvignon Blanc – Pouilly-Fumé Baron de L AOC Regione: Francia – Cantina: Baron De Ladoucette – Vitigno: Sauvignon Blanc 12,5% vol	€ 145,00

ITALIAN SPARKLING WINE

Prosecco Motivo – Superiore Millesimato DOCG Regione: Veneto – Cantina: Borgo Molino – Vitigno: Glera 11% vol	€ 30,00
Motivo Moscato Dolce Regione: Veneto – Cantina: Borgo Molino – Vitigno: Moscato 8,5% vol	€ 25,00
Franciacorta Cuvée Prestige Brut DOCG Regione: Lombardia – Cantina: Cà Del Bosco – Vitigno: Chardonnay, Pinot nero, Pinot bianco 12% vol	€ 44,00
Franciacorta Satèn DOCG Regione: Lombardia – Cantina: Cà Del Bosco – Vitigno: Chardonnay, Pinot bianco 13% vol	€ 70,00
Franciacorta Rosè Millesimato Regione: Veneto – Cantina: Cà De Ronchi – Vitigno: Pinot nero 12,5% vol	€ 55,00
Franciacorta Zerò Millesimato DOCG Regione: Veneto – Cantina: Cà De Ronchi – Vitigno: Chardonnay, Pinot nero 12,5% vol	€ 53,00



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WHITE WINES NORTHERN ITALY

I Frati Lugana DOC Regione: Lombardia – Cantina: Cà De Frati – Vitigno: Turbiana 13,5% vol	€ 27,00
Pinot Grigio Festival DOC Regione: Südtirol Alto Adige – Cantina: Kellerei Meran – Vitigno: Pinot Grigio 13,5% vol	€ 28,00
Sauvignon Blanc Festival DOC Regione: Südtirol Alto Adige – Cantina: Kellerei Meran – Vitigno: Sauvignon Blanc 14% vol	€ 30,00
Gewürztraminer Festival DOC Regione: Südtirol Alto Adige – Cantina: Kellerei Meran – Vitigno: Traminer aromatico 14% vol	€ 32,00
Ribolla Gialla Regione: Friuli Venezia Giulia – – Cantina: Bastianich – Vitigno: Ribolla Gialla 12,5% vol	€ 32,00
Vespa Bianco Regione: Friuli Venezia Giulia – Cantina: Bastianich – Vitigno: Chardonnay, Sauvignon 14% vol	€ 60,00
Il Gavi DOCG Regione: Piemonte – Cantina: Villa Sparina – Vitigno: Cortese del Comune di Gavi 12,5% vol	€ 32,00
Blangè Airnes Langhe DOC Regione: Piemonte – Cantina: Ceretto – Vitigno: Roero Arnais 13% vol	€ 36,00



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VINI BIANCHI CENTRO ITALIA

Macrina Verdicchio dei Castelli di Jesi DOC Classico Superiore Regione: Marche – Cantina: Garofoli – Vitigno: Verdicchio 13,5% vol	€ 26,00
Amarela Passerina Colline Marchigiane IGT Regione: Marche – Cantina: Garofoli – Vitigno: Passerina 12,5% vol	€ 25,00
Vermentino Bolgheri DOC Tenuta Guado al Tasso Regione: Toscana – Cantina: Antinori – Vitigno: Vermentino 12,5% vol	€ 35,00

WHITE WINES SOUTH ITALY

Fiano di Avellino DOCG Regione: Campania – Cantina: Di Meo – Vitigno: Fiano 12,5% vol	€ 30,00
Greco di Tufo DOCG Regione: Campania – Cantina: Di Meo – Vitigno: Greco 12,5% vol	€ 30,00
Campania Falanghina Regione: Campania – Cantina: Di Meo – Vitigno: Falanghina 12,5% vol	€ 28,00
Merì Vermentino di Sardegna DOC Regione: Sardegna – Cantina: Argiolas – Vitigno: Vermentino 12,5% vol	€ 32,00
Inzolia DOC Regione: Sicilia – Cantina: Tasca D'Almerita – Vitigno: Inzolia 12,5% vol	€ 25,00



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RED WINES NORTHERN ITALY

Pinot Nero Blauburgunder DOC Regione: Südtirol Alto Adige – Cantina: Kellerei Meran – Vitigno: Pinot Nero 13,5% vol	€ 32,00
Sassella Valtellina Superiore DOCG Regione: Lombardia – Cantina: Rainoldi – Vitigno: Nebbiolo “Chiavennasca”, uve autoctone 13% vol	€ 32,00
Valpolicella Sant’Urbano Classico Superiore DOC Regione: Veneto – Cantina: Speri – Vitigno: Corvina, Rondinella, Molinara vitigno autoctono 13,5% vol	€ 39,00
Roverone Riserva Rosso IGT Colline Milanesi Regione: Lombardia – Cantina: Nettare dei Santi – Vitigno: Barbera, Croatina, Merlot, Cabernet 13,5% vol	€ 27,00
Ronchedone Regione: Lombardia – Cantina: Cà dei Frati – Vitigno: Marzemino, Sangiovese, Cabernet 13% vol	€ 32,00
“Piana” Barbera d’Alba DOC Regione: Piemonte – Cantina: Ceretto – Vitigno: Barbera 13,5% vol	€ 36,00
Barolo DOCG Regione: Piemonte – Cantina: Ceretto – Vitigno: Barolo 14% vol	€ 88,00



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<p>La Monella Barbera del Monferrato frizzante DOC</p> <p>Regione: Piemonte – Cantina: Braida Giacomo Bologna – Vitigno: Barbera 14% vol</p>	€ 26,00
<p>Bricco dell' Uccellone Barbera d' Asti DOCG</p> <p>Regione: Piemonte – Cantina: Braida Giacomo Bologna – Vitigno: Barbera 16% vol</p>	€ 80,00
<p>Spargola Valpolicella superiore DOC</p> <p>Regione: Piemonte – Cantina: Cà de Ronchi – Vitigno: Corvina, Cornione, Rondinella 14% vol</p>	€ 42,00
<p>Valpolicella Ripasso DOC</p> <p>Regione: Piemonte – Cantina: Cà de Ronchi – Vitigno: Corvina, Cornione, Rondinella 15% vol</p>	€ 48,00
<p>Amarone della Valpolicella DOCG</p> <p>Regione: Piemonte – Cantina: Cà de Ronchi – Vitigno: Corvina, Cornione, Rondinella 16% vol</p>	€ 70,00
<p>Dolcetto d'Alba "Rossana"</p> <p>Regione: Piemonte – Cantina: Ceretto – Vitigno: Dolcetto 13,5% vol</p>	€ 35,00
<p>Nebbiolo d'Alba " Bernardina"</p> <p>Regione: Piemonte – Cantina: Ceretto – Vitigno: Dolcetto 13,5% vol</p>	€ 40,00



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RED WINES CENTRAL ITALY

La Rasola Morellino di Scansano DOCG Regione: Toscana – Cantina: Vignaioli del Morellino di Scansano – Vitigno: Sangiovese 13,5% vol	€ 24,00
Pian delle Vigne Brunello di Montalcino DOCG Regione: Toscana – Cantina: Antinori – Vitigno: Sangiovese 14% vol	€ 85,00
Pèppoli Chianti Classico DOCG Regione: Toscana – Cantina: Marchesi Antinori – Vitigno: Merlot, Sangiovese, Syrah 13,5% vol	€ 35,00
Il Bruciato Bolgheri DOC Tenuta Guado al Tasso Regione: Toscana – Cantina: Marchesi Antinori – Vitigno: Cabernet Sauvignon, Merlot, Syrah 13,5% vol	€ 48,00
Roggio del Filare Rosso Piceno Superiore DOC Regione: Marche – Cantina: Velenosi – Vitigno: Montepulciano, Sangiovese 14,5% vol	€ 50,00

RED WINES SOUTH ITALY

Nero d'Avola DOC Regione: Sicilia – Cantina: Tasca d'Almerita – Vitigno: Nero d'Avola 13% vol	€ 24,00
Il Bruno dei Vespa Primitivo di Manduria IGT Regione: Puglia – Cantina: Bruno Vespa – Vitigno: Primitivo 13% vol	€ 32,00
Cannonau di Sardegna DOC - inkibi Regione: Sardegna – Cantina: Sarajai – Vitigno: Cannonau 13% vol	€ 28,00
Irpinia Aglianico DOC Regione: Campania – Cantina: Di Meo – Vitigno: Aglianico 13% vol	€ 34,00





trefor café

ROSE VINES

Rosa dei Frati Riviera del Garda Classico DOC	€ 27,00
Regione: Lombardia – Cantina: Cà dei Frati – Vitigno: Groppello, Marzemino, Sangiovese e Barbera 12,5% vol	
Scalabrone Bolgheri DOC Tenuta Guado al Tasso	€ 32,00
Regione: Toscana – Cantina: Antinori – Vitigno: Cabernet Sauvignon, Merlot, Syrah 12,5% vol	
Flarò il rosa dei vespa IGT	€ 28,00
Regione: Puglia – Cantina: Vespa – Vitigno: Aleatico, Negroamaro 12,5% vol	

375 ML HALF BOTTLES.

Campania Falanghina	€ 16,00
Regione: Campania – Cantina: Di Meo – Vitigno: Falanghina 12,5% vol	
Ronchedone – ROSSO	€ 17,00
Regione: Lombardia – Cantina: Cà dei Frati – Vitigno: Marzemino, Sangiovese, Cabernet 13% vol	
Franciacorta Cuvée Prestige Brut DOCG – BOLLICINE	€ 24,00
Regione: Lombardia – Cantina: Cà Del Bosco – Vitigno: Chardonnay, Pinot Nero, Pinot bianco 12% vol	

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