

trefor café

Our history has ancient roots, linked to the Middle Age and to our landscape.

Trefor Cafè was built in 1560 thanks to an important family of bankers called Marchesi D'Adda.

In 1542 they received an inheritance - stipulated by the notary A. Meloni - that obliged them to built a Church and an Hospice for poor people.

The Church was immediately equipped with a bell tower and on the same side was built an hospice for 12 poor schoolboys.

For these constructions they used building materials coming from the crumbling San Martino's Oratory dedicated to Maria Maddalena. It became a private Oratory and the Church was needed, mostly, for private functions on Sunday.

The hospice - the first one on its category - was entrusted to San Martino Somaschi Fathers, who dedicated their life to take care of orphans called Martinitt.

In spite of the scarcity of ingredients, everybody knows that Somaschi Fathers were able to turn simple food into deliciousness permitting to the Martinitt to taste what they couldn't have had before.



Appetisers

Eggplant Parmesan in “Cocotte” with Grana Padano DOP cheese wafer
16€

Mantovan pumpkin pie with wild mushrooms and
Castelmagno DOP cheese shavings
16€

30-month aged Prosciutto Crudo “Excelso” from Langhirano DOP
with Burrata cheese from Gioia del Colle
21€

Focaccia from our wood-fired oven
4€

Musky octopus* stew with polenta sticks
18€

Codfish* mousse tower, polenta, and crispy coral
16€

Seafood au gratin:
prawns*, scallops*, and octopus*
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



trefor café

Service Charge 2.50

First courses

Maccheroncino pasta with three-tomato sauce,
stracciatella cheese and basil

16€

Handmade tagliatelle with veal ragù and porcini mushrooms

18€

Handmade candy-shaped ravioli with Langhirano DOP prosciutto,
Fiordilatte mozzarella cheese, butter sauce with a hazelnut colour and
crunchy almonds

20€



Homemade gnocchi with redfish* ragù and zucchini flowers

22€

Vialone Nano risotto with citrus, mint powder, and salmon* tartare

20€

Linguine “Rummo” with lobster* in a tomato bisque

28€ per person (minimum 2 people)



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Main courses

Crispy suckling pig shank with roasted potatoes

21€

Veal Milanese “dressed” with arugula and cherry tomatoes

26€

Veal ossobuco with Milanese risotto

28€



Turbot* fillets with lemon on topinambur cream and soft basil potato

26€

Breaded and fried codfish* on Tuscan tomato bread soup

22€

Seared red tuna* on stewed savoy cabbage,
sultana raisins and pine nuts

24€



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From the grill

Gilthead sea bream* or European sea bass* (700 gr.)
28€

Aromatic marinated pork ribs,
slow-cooked for 36 hours with French fries*
19€

Bavarian beef Scottona steak
with homemade sauce and golden potatoes (250gr)
23€

Bavarian beef Scottona fillet
with béarnaise sauce and sautéed vegetables (250gr)
28€

Bavarian beef Scottona rib steak (400gr)
6€ (100 g)

Bavarian beef Scottona T-bone steak (minimum 1,2 kg)
6€ (100 g)

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Side dishes

Leaf salad 5€

Mixed salad with cherry tomatoes 6€

French fries* 6€

Golden potatoes 7€

Sautéed vegetables 7€

Broccoli sautéed in Apulian style € 7

Cherry tomato salad € 7

Large salads (insalatone)

Nizzarda salad 11€

Mixed salad, tuna, cherry tomatoes, olives, hard-boiled eggs, anchovies, potatoes and green beans

Greca salad 11€

Mixed salad, Greek feta, black olives, tomato, cucumber, oregano

Omega3 salad 13€

Mixed salad, smoked salmon, avocado, crunchy almonds, cherry tomatoes

Contadina salad (warm) 12€

Mixed salad, chicken breast pieces, green beans, potatoes

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Ingredients

STARTERS

Eggplant Parmesan in “Cocotte” with Grana Padano DOP crisp

Eggplant, sunflower seed oil, flour, tomato sauce, basil, Grana Padano DOP, Fior di Latte mozzarella, extra virgin olive oil, onion, carrots, salt, pepper

Mantovan-style pumpkin pie with wild mushrooms and Castelmagno shavings

Pumpkin, flour, milk, eggs, Grana Padano DOP, Castelmagno DOP, extra virgin olive oil, garlic, wild mushrooms, salt, pepper

30-month aged prosciutto crudo “Excelso” with burrata cheese

Langhirano DOP prosciutto crudo, Burrata

Baby squid* stew with polenta chips

Baby squid, garlic, spring onion, black olives, capers, carrots, tomato sauce, butter, polenta, extra virgin olive oil, salt, pepper

Cod* mousse tower with polenta and crispy coral

Cod, extra virgin olive oil, garlic, sunflower oil, flour, salt, pepper, polenta, butter

Seafood au gratin: prawns, scallops, and octopus

Prawns, scallops, octopus, breadcrumbs, tomato paste, chives, basil, extra virgin olive oil, salt, pepper

Focaccia

Soft wheat flour, wholemeal flour, semolina, salt, extra virgin olive oil, sourdough yeast

FIRST COURSES

Maccheroncino pasta with three-tomato sauce, burrata, and fresh basil

Eggs, flour, salt, stracciatella cheese, basil, cherry tomatoes, peeled tomatoes, datterino tomatoes, garlic, olive oil

Handmade tagliatelle with veal ragù and porcini mushrooms

Eggs, plain flour, garlic, carrots, spring onion, extra virgin olive oil, veal, porcini mushrooms, butter, Grana Padano DOP, beef stock, salt, pepper, nutmeg, mixed herbs, white wine

Handmade “candies” with Langhirano prosciutto, fior di latte Mozzarella, and brown butter sauce with hazelnuts

Eggs, plain flour, prosciutto crudo, Fior di Latte mozzarella, butter, hazelnuts, Grana Padano DOP, salt, pepper

Homemade gnocchi with redfish* ragù and zucchini flowers

Potatoes, flour, egg, fresh tomato, courgette flowers, scorpionfish*, garlic, extra virgin olive oil, salt, pepper, shellfish sauce, fish stock

Vialone Nano risotto with citrus, mint powder, and salmon* tartare

Vialone Nano rice, shallots, butter, citrus, mint, frozen salmon, stock, Grana Padano DOP

Linguine “Rummo” with lobster and its bisque

Durum wheat flour, lobster, garlic, cherry tomatoes, carrots, onion, shellfish, extra virgin olive oil, salt, pepper



Ingredients

MAIN COURSES

Crispy suckling pig shank with roasted potatoes

Pork, brown meat stock, celery, carrots, onion, rosemary, flour, extra virgin olive oil, potatoes, salt, pepper, garlic

Veal milanese “dressed” with rocket and cherry tomatoes

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

Veal ossobuco with Milanese risotto

Celery, carrots, onion, shallots, saffron, butter, Grana Padano DOP, Vialone Nano rice, rosemary, sage, lemon zest, extra virgin olive oil, veal ossobuco, beef stock, salt, pepper

Turbot* fillets with lemon on jerusalem artichoke and soft basil potato:

Turbot, flour, lemon, white wine, sulphites, butter, milk, potatoes, Jerusalem artichokes, basil, extra virgin olive oil, salt, pepper

Breaded and fried cod* on tuscan tomato bread soup

Cod, flour, eggs, breadcrumbs, bread, peeled tomatoes, basil, garlic, vegetable stock, extra virgin olive oil, salt, pepper, sunflower oil, celery, carrot, onion

Seared red tuna* with stewed savoy cabbage

Red tuna, soy sauce, extra virgin olive oil, Savoy cabbage, tomato sauce, spring onion, sultana raisins, salt, pepper

FROM THE GRILL

BBQ RIBS

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

Bavarian beef Scottona steak with homemade sauce and golden potatoes

Beef, salt, extra virgin olive oil, potatoes, garlic, rosemary, homemade sauce (see sauces)

Bavarian beef Scottona fillet

Beef, salt, extra virgin olive oil, potatoes, courgettes, carrots, oil, pepper, Béarnaise sauce (see sauces)

Bavarian beef Scottona rib steak or T-bone steak

Beef, potatoes, salt, extra virgin olive oil



Ingredients

SIDE DISHES

Leaf salad

Mixed salad with cherry tomatoes

Golden potatoes

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

French fries*

Potatoes, sunflower oil, salt

Sautéed vegetables

Carrots, potatoes, peppers, courgettes, extra virgin olive oil, salt

Broccoli sautéed in apulian style

Broccoli, extra virgin olive oil, chilli pepper, anchovies, Taggiasca olives

Cherry tomato salad

SAUCES

Béarnaise sauce

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

BBQ sauce

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

Homemade sauce

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

LARGE SALADS

Nizzarda salad

Mixed salad, tuna, cherry tomatoes, olives, hard-boiled eggs, anchovies, potatoes, and green beans.

Greek salad

Mixed salad, Greek feta, black olives, tomato, cucumber, oregano

Omega3 salad

Mixed salad, smoked salmon, avocado, crunchy almonds, cherry tomatoes

Country salad

Mixed salad, chicken breast pieces, green beans, potatoes



Pizzas

For our pizza we use only bio washed flours, able to satisfy the desire of taste and wellness.

Combined with a long yeasting (48/72 hours) for easy digestion in respect of 0 and 00 flours. They are ideal for a correct and healthy way of eating, remain unaltered since all of the components of the wheat grain and the macronutrients and germ. More tasty, antioxidant fibers, more digestible, more healthy!



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Our 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 (FOLDED PIZZA) 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

FOCACCIA FROM OUR WOOD-FIRED OVEN

4€



trefor café

Service Charge 2.50

Our special pizza

VESUVIO 11€

Mozzarella fiordilatte cheese, sautéed broccoli rabe,
neapolitan pork sausage

DEL CONTADINO 11€

Mozzarella fiordilatte cheese, sweet gorgonzola cheese,
pears, walnuts

DELIZIOSA 11€

Mozzarella fiordilatte cheese, tomato, bacon, grilled
zucchini, grana cheese

NORMA 11€

Mozzarella fiordilatte cheese, aubergine tomato sauce,
fried aubergines, hard ricotta cheese

AMATRICE 11€

Mozzarella fiordilatte cheese, amatriciana sauce,
pork jowls, spicy peppers, pecorino romano cheese

SARDA 11.50€

Mozzarella fiordilatte cheese, tomato, seasoned pork
sausage from Sardinia, pecorino sardo cheese

GAMBEROSA 12.50€

Tomato, mozzarella fiordilatte cheese, chives, grilled
zucchini, grilled zucchini



Our special pizza

SOLE D'INVERNO 12.50€

Mozzarella fiordilatte cheese, asparagus, egg, bacon

FRIED PIZZA 13€

Tomato, mozzarella fiordilatte cheese

GIOIOSA 13€

mozzarella fiordilatte cheese, fried aubergines, pine nuts, burrata cheese, lesser calamint, dried tomatoes

CARCIOFATA 13€

mozzarella buffalo cheese, mozzarella fiordilatte cheese, artichokes marinated in oranges

FOCACCIA GUSTOSA 13.50€

Crudo di Parma ham (18 months), mozzarella buffalo cheese, cherry tomatoes

SOFISTICATA 14€

mozzarella fiordilatte cheese, late radish stewed in red wine, porcini mushrooms, thyme

OTTAVA MERAVIGLIA 18€

Yellow cherry tomatoes, tuna tartare, red onions, burrata cheese, fresh basil, capers

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.



Additions

ANCHOVIES	1,50 €
ARTICHOKES	3,00 €
ARUGULA	1,00 €
AUBERGINES	2,00 €
BLACK OLIVES	1,00 €
BRESAOLA	3,00 €
BRIE CHEESE	2,50 €
BUFFALO MOZZARELLA CHEESE	3,00 €
BURRATA CHEESE 125 GR	4,00 €
CAPERS	0,50 €
CHERRY TOMATOES	1,50 €
COOKED HAM	2,00 €
EGG	1,00 €
FRENCH FRIES	2,50 €
FRIARIELLI	2,50 €
GLUTEN FREE FLOUR	3,00 €
GRANA CHEESE	1,50 €
ITALIAN BACON	2,50 €
LACTOSE-FREE MOZZARELLA CHEESE	1,50 €
MOZZARELLA CHEESE	2,00 €
MUSHROOMS	2,00 €
ONION	0,50 €
PEPPERS	1,50 €
PORCINI MUSHROOMS	5,00 €
RAW HAM	3,50 €
SALAMI	2,50 €
SALMON	4,00 €
SAUSAGE	2,50 €
SHRIMPS	3,00 €
SPECK	2,50 €
SPICY SALAMI	2,50 €
TAGGIASCA OLIVES	1,50 €
TOMATO	1,00 €
TUNA	3,00 €
WALNUTS	1,50 €
WHOLEMEAL FLOUR	2,00 €
WIENERWURST	1,50 €
ZOLA CHEESE	2,00 €
ZUCCHINI	2,00 €



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

Focaccia: Soft wheat flour, wholemeal flour, semolina, salt, extra virgin olive oil, sourdough, yeast

Vesuvio: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, sautéed broccoli rabe, neapolitan pork sausage

Del contadino: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, sweet gorgonzola cheese, pears, walnuts

Deliziosa: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, tomato, bacon, grilled zucchini, grana cheese

Norma: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, aubergine tomato sauce, fried aubergines, hard ricotta cheese

Amatrice: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, black pepper, mozzarella fiordilatte cheese, amatriciana sauce, pork jowls, spicy peppers, pecorino romano cheese

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

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

Sole d'inverno: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, asparagus, eggs, bacon

Gioiosa: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, fried aubergines, pine nuts, burrata cheese, lesser calamint, dried tomatoes

Fried pizza: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, tomato, mozzarella fiordilatte cheese

Carciofata: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella buffalo cheese, mozzarella fiordilatte cheese, artichokes marinated in oranges

Focaccia gustosa: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, Crudo di Parma ham (18 months), mozzarella buffalo cheese, cherry tomatoes

Sofisticata: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, mozzarella fiordilatte cheese, late radish stewed in red wine, porcini mushrooms, thyme

Ottava meraviglia: Soft wheat flour, wholemeal flour, semolina flour, EVO oil, salt, sourdough, yellow cherry tomatoes, tuna tartare, red onions, burrata cheese, fresh basil, capers



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, i.e.: wheat, rye, barley, oats, spelt, kamut or their hybridized and produced strains derivatives, except:

- (a) wheat-based glucose syrups, including dextrose (*);
- (b) wheat-based maltodextrin (*);
- (c) glucose syrups based on barley;
- (d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and crustacean products.

3. Eggs and egg products.

4. Fish and fish products, except:

- (a) fish gelatine used as a carrier for vitamin or carotenoid preparations;
- (b) gelatine or isinglass used as a fining agent in beer and wine.

5. Peanuts and peanut products.

6. Soybeans and soybean products, except:

- (a) refined soybean oil and fat (*);
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural soy-based D-alpha tocopherol succinate;
- (c) vegetable oils derived from soybean-based phytosterols and phytosterol esters;
- (d) Plant stanol ester produced from soybean-based vegetable oil sterols.

7. Milk and milk-based products (including lactose), except:

- (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of origin Agricultural;
- (b) milk.

8. Nuts, namely: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

9. Celery and celery products.

10. Mustard and mustard products.

11. Sesame seeds and sesame seed products.

12. Sulphur dioxide and **sulphites** in concentrations above 10 mg/kg or 10 mg/litre in terms of total SO₂ from calculated for products as offered ready for consumption or reconstituted in accordance with the instructions of the Manufacturers.

13. Lupins and lupin products.

14. Molluses and **shellfish** products.

(*) And derived products, to the extent that the processing they have undergone is not likely to raise the level of allergenicity assessed by the Authority for the commodity from which they are derived.



Desserts



trefor café

Our desserts

Scaldacuore, euro 8

(Gluten free)

A rich dark chocolate soufflé to warm up chilly winter days, served with a fresh strawberry sauce

Crema catalana, euro 8

(Gluten free)

From Spanish tradition to the Italian table, this creamy dessert with its crispy caramelized top will transport you to cloud nine

L'Étoile tiramisù, euro 9

(Gluten free-lactose free)

An iconic Italian dessert reimaged. Our tiramisù retains its original flavor while adopting a new appearance

Rendez-vous, euro 9

A delicate cheesecake paired with a wholegrain crumble for a unique encounter. The mango flavor will take you back to summer, while the mandarin aroma will prepare you for winter



Our desserts

Peccato di gola, euro 9

One of the seven deadly sins is gluttony, and you won't be able to resist this hazelnut ganache with a Rocher-inspired glaze and cream

Perla, euro 9

A pearl is born from an unexpected intruder, and its discovery leaves everyone amazed. This dark chocolate bavarois with a salted caramel core will astonish you too

Lady, euro 9

A soft, refreshing bavarois cream with the delicate flavor of lemon, paired with meringue and pomegranate seeds

Sogno, euro 10

A dreamy chestnut mousse with pear in two textures will transport you to the heart of autumn flavors

Indeciso, euro 10

Can't decide on dessert? Our selection allows you to enjoy and share a tasting of some of our menu's highlights: L'Étoile, Rendez-vous, Peccato di Gola, Perla, Lady, and Sogno



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 6

Di Rosè - Rosolio

(Distilleria Berta)

euro 6

Di Mombaruzzo - Amaretto

(Distilleria Berta)

euro 6

Di Nero - Coffee cream

(Distilleria Berta)

euro 6

28 San Nicolao - Amaro

(Distilleria Berta)

euro 6

Convento di San Giovanni - Amaro Riserva

(Distilleria Berta)

euro 6



Our grappas

Raccontami - Aged grappa

Great special selection

(Distilleria Berta - Vinicola Vespa)

euro 10

Grape marc grappa from Lugana

(Ca' dei Frati)

euro 5

Grape marc grappa from Amarone

(Ca' dei Frati)

euro 7



Ingredients and allergens

Scaldacuore: Eggs, butter, dark chocolate, powdered sugar, potato starch, unsweetened cocoa powder, glucose, cream, strawberries

Crema catalana: Whole milk, egg yolks, cane sugar, granulated sugar, cornstarch, flavorings (cinnamon) lemon

L'Étoile tiramisù: Eggs, granulated sugar, mascarpone, lactose-free milk and cream, soy milk, coffee, powdered sugar, glucose, unsweetened cocoa powder, cornstarch, gelatin

Rendez-vous: Cream cheese, cream, powdered sugar, gelatin, butter, granulated sugar, cornstarch, wholegrain flour, palm oil, lemon, mandarin, mango, vanilla

Peccato di gola: Hazelnuts, whole milk, cream, white chocolate, dark chocolate, gelatin, butter, all-purpose flour, salt, egg yolks, mascarpone, vanilla, unsweetened cocoa powder, cocoa butter, powdered sugar, Nutella

Perla: Whole milk, cream, granulated sugar, butter, vanilla, dark chocolate, egg yolks, gelatin, food coloring, white chocolate

Lady: Whole eggs, granulated sugar, whole milk, cream, gelatin, butter, all-purpose flour, lemon, powdered sugar, food coloring, pomegranate

Sogno: Chestnut flour, granulated sugar, unsweetened cocoa powder, dark chocolate, whole milk, cream, egg yolks, gelatin, pears, vanilla, pectin, all-purpose flour, hazelnut flour, butter, cane sugar, maple syrup, agar agar



**REGULATION (EU) NO 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL
in force since 13th December 2014**

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- (d) cereals used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

2. Crustaceans and crustacean products.

3. Eggs and egg products.

4. Fish and fish products, except:

- (a) fish gelatine used as a carrier for vitamin or carotenoid preparations;
- (b) gelatine or isinglass used as a fining agent in beer and wine.

5. Peanuts and peanut products.

6. Soybeans and soybean products, except:

- (a) refined soybean oil and fat (*);
- (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural soy-based D-alpha tocopherol succinate;
- (c) vegetable oils derived from soybean-based phytosterols and phytosterol esters;
- (d) Plant stanol ester produced from soybean-based vegetable oil sterols.

7. Milk and milk-based products (including lactose), except:

- (a) whey used for the manufacture of alcoholic distillates, including ethyl alcohol of origin Agricultural;
- (b) milk.

8. Nuts, namely: almonds, hazelnuts, walnuts, cashew nuts, pecans, Brazil nuts, pistachios, macadamia nuts or Queensland nuts, and their products, except for nuts used for the manufacture of alcoholic distillates, including ethyl alcohol of agricultural origin.

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Wines



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Glass

WHITE WINES € 6,00

Inzolia DOC

Region: Sicilia – Cellar: Tasca D'Almerita – Grape variety: Inzolia 12,5% vol

Tarra Noa – Vermentino di Gallura DOCG

Region: Sardegna – Cellar: Saraja – Grape variety: Vermentino 14% vol

RED WINES € 6,00

Nero d'Avola DOC

Region: Sicilia – Cellar: Tasca d'Almerita – Grape variety: Nero d'Avola 13% vol

Montebiotto - Collina del Milanese IGT

Region: Lombardia – Cellar: Ca' dei Frati – Grape variety Barbera, Croatina 12% vol

ROSÈ WINES € 6,00

Rosa dei Frati Riviera del Garda Classico DOC

Region: Lombardia – Cellar: Cà dei Frati

Grape variety: Gropello, Marzemino, Sangiovese e Barbera 12,5% vol

BUBBLES € 7,00

Prosecco Motivo – Superiore millesimato DOCG

Region: Veneto – Cellar: Borgo Molino - Grape variety: Glera 11% vol

Veuve Ambal Crémant de Bourgogne Cuvée Brut– Metodo Champenoise

Grape variety: Chardonnay, Pinot nero – 12.5% vol

Veuve Ambal Crémant de Bourgogne Rosé – Metodo Champenoise

Grape variety: Chardonnay, Pinot nero – 12% vol



trefor café

Fug

Regaleali Bianco di Sicilia DOC € 15,00

Region: Sicilia – Cellar: Tasca d’almarita

Grape variety: Inzolia, Grecanico, Catarratto, Chardonnay 12,5% vol

Ronchedone - RED € 17,00

Region: Lombardia – Cellar: Cà dei Frati

Grape variety: Marzemino, Sangiovese, Cabernet 13% vol

Franciacorta Cuvée Prestige Brut DOCG - BUBBLES € 24,00

Region: Lombardia – Cellar: Cà Del Bosco

Grape variety: Chardonnay, Pinot Nero, Pinot bianco 12% vol



trefor café

French bubbles

Veuve Ambal Crémant de Bourgogne Cuvée Brut – Metodo Champenoise	€ 35,00
Grape variety: Chardonnay, Pinot nero 12,5% vol	
Veuve Ambal Crémant de Bourgogne Rosé – Metodo Champenoise	€ 35,00
Grape variety: Chardonnay, Pinot nero 12% vol	
Ruinart Blanc de Blancs – Champagne	€ 105,00
Grape variety: Chardonnay 12% vol	
Perrier-Jouët Grand Brut – Champagne	€ 120,00
Grape variety: Chardonnay, Pinot nero, Pinot Meunier 12,5% vol	
Delamotte Blanc de Blancs – Champagne	€ 130,00
Grape variety: Chardonnay 12,5% vol	
Sauvignon Blanc – Pouilly-Fumé Baron de L AOC	€ 145,00
Region: Francia – Cellar: Baron De Ladoucette	
Grape variety: Sauvignon Blanc 12,5% vol	

Italian bubbles

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



trefor café

Northern Italian white wines

Verdeco Collina del Milanese IGT	€ 20,00
Region: Lombardia – Cellar: Nettare dei Santi Grape variety: Chardonnay Verdea 12% vol	
I Frati Lugana DOC	€ 27,00
Region: Lombardia – Cellar: Cà De Frati Grape variety: Turbiana 13,5% vol	
Pinot Grigio Festival DOC	€ 28,00
Region: Südtirol Alto Adige – Cellar: Kellerei Meran Grape variety: Pinot Grigio 13,5% vol	
Sauvignon Blanc Festival DOC	€ 30,00
Region: Südtirol Alto Adige – Cellar: Kellerei Meran Grape variety: Sauvignon Blanc 14% vol	
Gewürztraminer Festival DOC	€ 32,00
Region: Südtirol Alto Adige – Cellar: Kellerei Meran Grape variety: Traminer aromatico 14% vol	
Blangè Airnes Langhe DOC	€ 36,00
Region: Piemonte – Cellar: Ceretto Grape variety: Roero Arnais 13% vol	



Central Italian white wines

Amarela Passerina Colline Marchigiane IGT	€ 25,00
Region: Marche – Cellar: Garofoli – Grape variety: Passerina 12,5% vol	
Macrina Verdicchio dei Castelli di Jesi DOC Classico Superiore	€ 26,00
Region: Marche – Cellar: Garofoli – Grape variety: Verdicchio 13,5% vol	
Pecorino DOC Gale	€ 27,00
Region: Marche – Cellar: Garofoli – Grape variety: Pecorino 12,5% vol	
Vermentino Bolgheri DOC Tenuta Guado al Tasso	€ 35,00
Region: Toscana – Cellar: Antinori – Grape variety: Vermentino 12,5% vol	

Southern Italian white wines

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



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Northern Italian red wines

La Monella Barbera del Monferrato frizzante DOC € 26,00

Region: Piemonte – Cellar: Braida Giacomo Bologna – Grape variety: Barbera 14% vol

Roverone Riserva Rosso IGT Colline Milanesi € 27,00

Region: Lombardia – Cellar: Nettare dei Santi

Grape variety: Barbera, Croatina, Merlot, Cabernet 13,5% vol

Pinot Nero Blauburgunder DOC € 32,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape variety: Pinot Nero 13,5% vol

Ronchedone € 32,00

Region: Lombardia – Cellar: Cà dei Frati

Grape variety: Marzemino, Sangiovese, Cabernet 13% vol

Dolcetto d’Alba “Rossana” € 35,00

Region: Piemonte – Cellar: Ceretto – Grape variety: Dolcetto 13,5% vol

“Piana” Barbera d’Alba DOC € 36,00

Region: Piemonte – Cellar: Ceretto – Grape variety: Barbera 13,5% vol

Nebbiolo d’Alba “Bernardina” € 40,00

Region: Piemonte – Cellar: Ceretto – Grape variety: Nebbiolo 13,5% vol



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Spargola Valpolicella superiore DOC	€ 42,00
Region: Piemonte – Cellar: Cà de Ronchi	
Grape variety: Corvina, Cornione, Rondinella 14% vol	
Valpolicella Ripasso DOC	€ 48,00
Region: Piemonte – Cellar: Cà de Ronchi	
Grape variety: Corvina, Cornione, Rondinella 15% vol	
Amarone della Valpolicella DOCG	€ 70,00
Region: Piemonte – Cellar: Cà de Ronchi	
Grape variety: Corvina, Cornione, Rondinella 16% vol	
Bricco dell’Uccellone Barbera d’Asti DOCG	€ 80,00
Region: Piemonte – Cellar: Braida Giacomo Bologna – Grape variety: Barbera 16% vol	
Barolo DOCG	€ 88,00
Region: Piemonte – Cellar: Ceretto – Grape variety: Nebbiolo 14% vol	



trefor café

Central Italian red wines

Kerria Lacrima di Morro d'Alba DOC	€ 30,00
Region: Marche – Cantina: Garofoli	
Grape variety: Lacrima di Morro d'Alba 13,5% vol	
Poggio ai Ginepri – Tenuta Argentiera	€ 30,00
Region: Toscana – Cellar: Tenuta Argentiera	
Grape variety: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot 14,5% vol	
Villa Donoratico Bolgheri Tenuta Argentiera	€ 55,00
Region: Toscana – Cellar: Tenuta Argentiera	
Grape variety: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot 13,5% vol	
Rosso di Montalcino	€ 110,00
Region: Toscana – Cellar: Tenuta Biondi Santi	
Grape variety: Sangiovese 13,5% vol	
Argentiera 2021 Bolgheri superiore	€ 120,00
Region: Toscana – Cellar: tenuta Argentiera	
Grape variety: Cabernet Sauvignon, Merlot, Cabernet Franc 14% vol	
Brunello di Montalcino	€ 240,00
Region: Toscana – Cellar: Tenuta Biondi Santi	
Grape variety: Sangiovese 13,5% vol	
Ventaglio 2018 Tenuta Argentiera	€ 360,00
Region: Toscana – Cellar: tenuta Argentiera	
Grape variety: Cabernet Franc, Cabernet Sauvignon 14,5% vol	



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Southern Italian red wines

Nero d'Avola DOC € 24,00

Region: Sicilia – Cellar: Tasca d'Almerita – Grape variety: Nero d'Avola 13% vol

Il Bruno dei Vespa Primitivo di Manduria DOC € 32,00

Region: Puglia – Cantina: Bruno Vespa – Grape variety: Primitivo 13% vol

Cannonau di Sardegna DOC - inkibi € 34,00

Region: Sardegna – Cellar: Sarajai – Grape variety: Cannonau 13% vol

Irpinia Aglianico DOC € 34,00

Region: Campania – Cellar: Di Meo – Grape variety: Aglianico 13% vol

Rosè wines

Rosa dei Frati Riviera del Garda Classico DOC € 27,00

Region: Lombardia – Cellar: Cà dei Frati

Grape variety: Groppello, Marzemino, Sangiovese e Barbera 12,5% vol

I Pianali rosato Tenuta Argentiera € 30,00

Region: Toscana – Cellar: Tenuta Argentiera

Grape variety: Cabernet Sauvignon, Syrah 13,5% vol

SOME REFERENCES MAY BE OUT OF STOCK



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