

# trefor caffè

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 build 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*

Beef carpaccio: thinly sliced beef with fennel shavings, pink grapefruit, cucumber, served in a crispy Grana Padano PDO basket

16€

White zucchini parmigiana: layered zucchini with lime zest, fiordilatte mozzarella, fresh mint, and almond crumble

16€

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

21€

Focaccia from our wood-fired oven

4€



Cantabrian anchovies with Tuscan herb-cured lard spread, served with warm focaccia from our wood-fired oven

18€

Crispy Argentinian prawns: panko-breaded Argentinian prawns\*, served with lime mayo and lamb's lettuce

18€

Trio of tartare: red prawn\* tartare with gin & tonic gel and pineapple, bluefin tuna\* tartare with mojito gel and passion fruit, salmon\* tartare with spritz gel and avocado

28€



\* These products may be previously frozen or blast chilled in compliance with food safety regulations  
Grana Padano PDO is protected designation cheese from Italy  
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 3.50

## *First courses*

Maccheroncino pasta with three-tomato sauce, stracciatella cheese and basil  
16€

Stir-fried black venus rice with vegetable confetti,  
lemon zest, ginger, and soy sauce  
16€

Two-tone ravioli stuffed with eggplant, sun-dried tomato  
and smoked provola cheese, served on a red bell pepper cream  
with crunchy "crusco" pepper flakes  
18€

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Trofie pasta with squid\*, cuttlefish\*, artichoke cream and parsley pesto  
18€

Vialone Nano risotto with citrus, mint powder, and salmon\* tartare  
20€

Homemade fettuccine with lobster tail\*, shellfish reduction  
and Pachino cherry tomatoes (PGI)  
28€

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## *Main courses*

Aromatic marinated pork ribs, slow-cooked for 36 hours with French fries  
20€

Crispy suckling pig saddle with red berry sauce and potato rösti  
22€

Veal Milanese “dressed” with arugula and cherry tomatoes  
28€

Lamb chops “Scottadito” marinated in cardamom  
and served with steamed asparagus  
28€

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Fried lemon-battered cod\* served with fennel and marinated orange salad  
21€

Mixed Seafood Fry Fried baby squid\*, Argentinian prawns\* and zucchini  
26€

Grilled octopus tentacle\* with a velvety chickpea purée  
and crunchy salted walnuts  
26€

Oven-baked sea bream\* or sea bass\* (approx. 700g)  
30€

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## *From the grill*

Bavarian beef Scottona steak (250g)  
with béarnaise sauce and golden potatoes  
23€

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

Bavarian beef Scottona rib steak (approx. 500g)  
7€ (100 g)

Bavarian beef Scottona T-bone steak (minimum 1,2 kg approx.)  
7€ (100 g)

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Gilthead sea bream\* or European sea bass\* (approx. 700g)  
30€

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## *Side dishes*

Leaf salad 6€

Mixed salad with cherry tomatoes 7€

French fries 7€

Golden potatoes 8€

Sautéed vegetables 8€

Potato and green bean salad with extra virgin olive oil and salt 8€

## *Large salads (insalatone)*

**Nizzarda salad 12€**

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

**Greek salad 12€**

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

**Omega3 salad 14€**

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

**Caesar salad 14€**

Mixed greens, chicken, Grana Padano PDO, crispy bacon, toasted bread, Caesar dressing

**Trentina salad 15€**

Iceberg lettuce, carne salada from Trentino (cured beef), red cabbage, walnuts, apples, Trentingrana PDO

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**trefor** café

# Ingredients

## STARTERS

### Beef Carpaccio

Beef topside, fennel, extra virgin olive oil, lemon, pink grapefruit, cucumber, Grana Padano PDO, salt, pepper

### White Zucchini Parmigiana

Zucchini, lime zest, mozzarella, mint, 00 flour, sunflower seed oil, Grana Padano PDO, almonds, salt, pepper, extra virgin olive oil

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

Langhirano PDO prosciutto crudo, burrata

### Cantabrian anchovies

Cantabrian anchovies, Colonnata lard, rosemary, sage, garlic, type 1 flour, wholemeal flour, extra virgin olive oil, salt, sourdough, semolina flour, oregano

### Crispy Argentinian prawns

Argentinian prawns, 00 flour, wheat flour, brewer's yeast, egg, sunflower seed oil, lime, corn salad, salt, pepper, extra virgin olive oil, sparkling water

### Trio of Tartare

Red prawn, bluefin tuna, salmon, agar agar, gin, tonic water, rum, lime, mint, cane sugar, passion fruit, avocado, pineapple, Aperol, Prosecco, orange, gelatine, extra virgin olive oil, lemon, 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

### Stir-fried black venus rice

Venus rice, lemon zest, ginger, soy sauce, tabasco, asparagus, zucchini, peas, carrots, cherry tomatoes, shallots

### Two-Tone Ravioli

Eggs, 00 flour, aubergines, dried tomatoes, smoked provola, Grana Padano PDO, tomato, extra virgin olive oil, food colouring, salt, pepper, peppers, shallots, butter, breadcrumbs

### Trofie Pasta with Seafood

Re-milled durum wheat semolina flour, quid, cuttlefish, artichokes, parsley, garlic, white wine, brandy, extra virgin olive oil, salt, pepper

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

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

### Fettuccine with lobster tail

00 flour, eggs, lobster, onions, carrots, tomato paste, tomato, shellfish, Pachino cherry tomatoes PGI



# Ingredients

## MAIN COURSES

### BBQ RIBS

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

### Crispy suckling pig saddle

Crispy suckling pig saddle, meat stock, white wine, rosemary, red fruits, potatoes, extra virgin olive oil, salt, pepper

### Veal milanese “dressed” with rocket and cherry tomatoes

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

### Lamb chop “Scottadito” marinated with cardamom and steamed asparagus

Lamb chop, cardamom seeds, asparagus, extra virgin olive oil, salt, pepper, butter

### Fried lemon-battered cod\*

Cod, 00 flour, lemon zest, sparkling water, fennel, oranges, sunflower oil, lemon juice, salt, pepper, extra virgin olive oil

### Mixed Seafood Fry

Baby squid, argentinian prawns, 00 flour, sunflower oil, zucchini, salt, pepper

### Grilled Octopus Tentacle\*

Octopus, chickpeas, sesame seeds, sasame oil, tomato, spring onion, walnuts, sugar, salt, extra virgin olive oil, pepper

### Baked sea bream or sea bass

Sea bream or sea bass, aromatic herbs, salt, pepper, extra virgin olive oil, any changes of the day

## FROM THE GRILL

### Bavarian beef Scottona steak with Béarnaise sauce and golden potatoes

Beef, salt, extra virgin olive oil, potatoes, garlic, rosemary, Béarnaise 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

### Grilled sea bream\* or sea bass\*

Sea bream or sea bass, aromatic herbs, EVO oil, salt, and pepper





# 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

### Potato and green bean salad

Potato, green bean, extra virgin olive oil, salt

## 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

### Salsa Caesar

Egg, vinegar, sunflower oil, lemon juice, white wine, salt, pepper, Grana Padano PDO

### Dijon Mustard

Brown mustard seeds, vinegar, salt, citric acid

## LARGE SALADS

### Nizzarda salad

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

### Greek salad

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

### Omega3 salad

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

### Caesar salad

Green salad, chicken, Grana Padano PDO, bacon, toasted bread e Caesar sauce (see sauces)

### Trentina salad

Iceberg lettuce, carne salada, red cabbage, walnuts, apples, Trentingrana PDO, extra virgin oil, salt, pepper



**trefor** café

# 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!



**trefor** café

## *Our classic pizzas*

### **MARINARA 7€**

Tomato sauce, garlic, oil, oregano

### **MARGHERITA 8.50€**

Tomato sauce, cow's milk mozzarella cheese, basil

### **NAPOLI 9€**

Tomato sauce, cow's milk mozzarella cheese,  
anchovies, oregano

### **DIAVOLA 11€**

Tomato sauce, cow's milk mozzarella cheese, hot salami

### **CALZONE (FOLDED PIZZA) 11€**

Tomato sauce, cow's milk mozzarella cheese, cooked ham

### **QUATTRO STAGIONI 11.50€**

Cow's milk mozzarella cheese, tomato sauce, cooked ham,  
black olives, mushrooms, artichokes

### **PRIMAVERA 11.50€**

Tomato sauce, buffalo mozzarella cheese,  
cherry tomatoes, basil

### **VEGETARIANA 11.50€**

Tomato sauce, cow's milk mozzarella cheese,  
grilled eggplant, zucchini, peppers

### **FOCACCIA FROM OUR WOOD-FIRED OVEN**

4€



**trefor** café

Service Charge 3.50

## *Our special pizzas*

### **FRESELLA 10.50€**

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

### **TRICOLORE 11€**

Buffalo mozzarella cheese, cow's milk mozzarella cheese,  
cherry tomatoes, basil sauce

### **ZINGARA 11€**

Buffalo mozzarella cheese, cow's milk mozzarella cheese,  
cherry tomatoes, olives, bell peppers, capers, oregano

### **SCAPECE 11.50€**

Cow's milk mozzarella cheese, marinated zucchini,  
anchovies, mint, lemon zest

### **RUFFIANA 11.50€**

Cow's milk mozzarella cheese, walnuts, aragula,  
sun-dried tomatoes, crescenza cheese

### **DELIZIOSA 11.50€**

Cow's milk mozzarella cheese, tomato sauce, bacon,  
grilled zucchini, Grana Padano PDO cheese

### **SARDA 12€**

Tomato sauce, cow's milk mozzarella cheese,  
aged sardinian sausage, sardinian pecorino cheese

### **FRIED PIZZA 13€**

Tomato sauce, Cow's milk mozzarella cheese



**trefor** café

## *Our special pizzas*

### **MORTAZZA 12.50€**

Mortadella, stracciatella cheese, crushed pistachios

### **GIRASOLE 12,50€**

Cow's milk mozzarella cheese, zucchini flowers, Parmesan cheese cream, cherry tomatoes, truffle-infused oil

### **GAMBEROSA 13€**

Tomato sauce, cow's milk mozzarella cheese, chives, shrimp, grilled zucchini

### **AMALFI 13.50€**

Cow's milk mozzarella cheese, 24-month aged Parma raw ham (PDO), lemon zest, ginger

### **FOCACCELLA 14.50€**

24-month aged Parma raw ham (PDO), burrata stracciatella cheese, cherry tomatoes, extra virgin olive oil

### **CANTABRICA 15€**

Stracciatella cheese, Cantabrian anchovies, lemon zest

### **SETTIMO CIELO 18€**

Cow's milk mozzarella cheese, burrata cheese, smoked swordfish, sun-dried tomatoes, chives, basil oil

All our pizzas are made with a dough that includes: soft wheat flour, whole wheat flour, semolina, salt, extra virgin olive oil, and natural sourdough starter.

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.



**trefor** café

## 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 €



**trefor** café

## INGREDIENTS AND ALLERGENS

**Marinara:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough tomato, garlic, oregano

**Margherita:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, fresh basil

**Napoli:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, anchovies, oregano

**Diavola:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, spicy salami

**Calzone (folded pizza):** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, cooked ham

**Quattro stagioni:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, tomato, cooked ham, black olives, mushrooms, artichokes

**Primavera:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, cherry tomatoes, fresh basil

**Vegetariana:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, sweet peppers, zucchini, aubergines

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

**Fresella:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, buffalo mozzarella cheese, cherry tomatoes, tuna in oil, olives, basil

**Tricolore:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, buffalo mozzarella cheese, cow's milk mozzarella cheese, cherry tomatoes, basil sauce

**Zingara:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, buffalo mozzarella cheese, cow's milk mozzarella cheese, cherry tomatoes, taggiasca olives, peppers, capers, oregano

**Scapece:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, marinated zucchini with garlic, anchovies, mint, wine vinegar, lemon zest

**Ruffiana:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, walnuts, rocket, dried tomatoes, crecenza cheese

**Deliziosa:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, tomato, pancetta, grilled zucchini, Grana Padano cheese (PDO)

**Sarda:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, tomato, seasoned pork sausage from Sardinia, sardinian pecorino cheese

**Fried pizza:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese

**Mortazza:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, mortadella, stracciatella cheese, crushed pistachios

**Girasole:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, zucchini flowers, parmesan cheese cream, cherry tomatoes, truffle-infused oil

**Gamberosa:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, chives, prawns, grilled zucchini

**Amalfi:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, 24-month aged Parma raw ham (PDO), lemon zest, ginger

**Focaccella:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, 24-month aged Parma raw ham (PDO), lemon zest, ginger

**Cantabrica:** soft wheat flour, wholemeal flour, semolina, salt, extra virgin olive oil, sourdough, yeast, stracciatella cheese, Cantabrian anchovies, lemon zest, basil

**Settimo cielo:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, italian buffalo cheese cream, smoked swordfish, dried tomatoes, chives, basil oil



## 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 SO<sub>2</sub> 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*

### **Indeciso, €10**

Can't decide on dessert? This option lets you taste and share a selection of sweets from our menu: just choose the ones that start with a vowel. A little mystery, a lot of flavor!

### **Immortale, €10**

(Gluten free-lactose free)

The Commutative Property of Dessert. Just like in math, changing the order doesn't change the result: no matter the shape or style, the unique and irresistible flavor of tiramisù always stays the same.

### **Incantevole, €10**

A taste of summer in one bite. Like a picture of the beach, sea, and sun, this dessert captures the essence of summer with lemon bavarian cream, orange gel, and a delicate touch of coconut.

### **Illusione, €10**

(Gluten free)

A healthy illusion. This vitamin-rich fruit is perfect for breakfast or dessert! Banana meets chocolate and Baileys in this light bavarian cream, making indulgence feel almost guilt-free.

### **Insolita, €12**

A cheesecake with a twist. What if we told you our cheesecake has buffalo mozzarella in its creamy base? Unusual but true! Blended with honey and walnuts, and paired with figs: a flower often mistaken for a fruit, it's an unexpected delight.



## *Our desserts*

### **Voyage, €12**

A Parisian dream. Close your eyes: you're in Paris. Eiffel Tower, Moulin Rouge, baguettes... and Mille-feuille. Layers of crispy puff pastry and vanilla-lemon pastry cream earn it a spot among the world's top desserts.

### **Ludopatia, €12**

A Sicilian gamble. We took a risk with this reinterpretation of the classic Sicilian cannolo. The shell has changed, but the fresh, creamy heart keeps the authentic island flavors intact.

### **Infinito, €13**

(Gluten free)

A sweet universe. The cosmos leaves us in awe: planets, stars, galaxies... But what if it were dessert? We imagined it in three chocolates with a wild berry gelato center. Because the world wouldn't be the same without chocolate.

### **Irresistibile, €13**

The cherry on top, literally. Firm, juicy, and irresistible. Our cherry dessert hides a delicate mousse and a heart with two textures under its deep red robe. Pure temptation.



## *Our dessert wines*

### **Tre Filer - sweet wine from overripe grapes**

Cà dei Frati winery (Lombardy)

GLASS €7     BOTTLE €35

### **Vin Santo from Chianti**

Frescobaldi winery (Tuscany)

GLASS €7     BOTTLE €35

### **Diamante D'Almerita passito 2023**

Tenuta Regaleali winery (Sicily)

GLASS €7     BOTTLE €35

### **Sour cherry wine**

Velenosi winery (Marche)

GLASS €8     BOTTLE €45

### **White Acininobili passito**

Maculan winery (Veneto)

GLASS €18     BOTTLE €80



## *Our spirits*

### **Dianise - Sambuca**

(Berta distillery)

€6

### **Di Rosè - Rosolio**

(Berta distillery)

€6

### **Di Mombaruzzo - Amaretto**

(Berta distillery)

€6

### **Di Nero - Coffee cream**

(Berta distillery)

€6

### **28 San Nicolao - Amaro**

(Berta distillery)

€6

### **Convento di San Giovanni - Amaro Riserva**

(Berta distillery)

€6



**trefor** café

## *Our grappas*

**Raccontami - Aged grappa**

**Great special selection**

(Berta distillery - Vespa winery)

€10

**Grape marc grappa from Lugana**

(Ca' dei Frati)

€5

**Grape marc grappa from Amarone**

(Ca' dei Frati)

€7



**trefor** café

## *Ingredients and allergens*

Full ingredient lists available on request. All desserts are made with fresh, high-quality products.

Below is a quick overview of the key ingredients used:

### **Immortale**

Eggs, sugar, free mascarpone & cream, coffee, cocoa, corn starch, rice flour, tapioca starch

### **Incantevole**

Eggs, sugar, milk, cream, butter, orange, lemon, shredded coconut, flour, lard, agar agar, spirulina

### **Illusione**

Egg.yolk, sugar, milk, butter, cream, white chocolate, cocoa, banana, Baileys, corn starch

### **Insolita**

Cream cheese, buffalo mozzarella cheese, cream, lemon, vanilla, walnuts, honey, figs, flour, sunflower oil

### **Voyage**

Flour, butter, corn starch, vanilla, lemon, milk, hazelnuts

### **Ludopatia**

Flour, brown sugar, honey, butter, ricotta cheese, orange, pistachio paste, lemon

### **Infinito**

Eggs, milk, cream, cocoa butter, white chocolate, dark chocolate, vanilla, wild berries

### **Irresistibile**

Eggs, milk, white chocolate, cream, cherries & sour cherries, condensed milk, lemon



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

**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 SO<sub>2</sub> 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.





# *Wines*



**trefor** café



## **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: Groppello, 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*

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

## *Italian bubbles*

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



**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



**trefor** café

## *Central Italian white wines*

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

## *Southern Italian white wines*

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



**trefor** café

## *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



**trefor café**

**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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Trefor Cafè San Donato Milanese



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