

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€

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€

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)

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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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



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



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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 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

Time, €10

(Gluten free-lactose free)

It's always the right time to enjoy the timeless Tiramisù

Duetto, €10

(Gluten free-lactose free)

Soft pistachio cake on an éclair filled with chocolate cream, garnished with black cherries

Falò, €10

Crema catalana with cinnamon shortbread sticks and whipped caramel ganache

Caldo abbraccio (Warm Embrace), €10

(Gluten free)

Dark chocolate soufflé with a soft heart, served with orange and non-alcoholic Aperol foam

Cadeaux, €11

(Gluten free)

Delicate ricotta mousse with pears and chocolate chips, on a soft hazelnut base



Our desserts

Trilogia (Trilogy), €13

(Gluten free)

Our three-chocolate mousse with strawberry sauce and wild berry ice cream

Sfogliami (Layer Me), €13

Traditional millefoglie with lemon and vanilla custard, topped with fresh fruit

Made in Italy, €14

Pizza is an Italian icon worldwide – and here, it becomes dessert!

Lightly sweet charcoal pizza base, strawberry sauce, white chocolate flakes with puffed rice, crispy meringues, caramelized pistachios, candied pineapple, and basil-infused apple

Sfiziosità (Temptations), €15

A small pastry selection including: custard-filled cream puff, ricotta cannolo, chocolate cream horn, fruit tartlet, and rum-soaked babà



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



tre for café

Ingredients and allergens

Time*: Whole eggs, white granulated sugar, lactose-free mascarpone and cream, coffee, unsweetened cocoa, glucose, gelatin, dark chocolate

Duetto: Cream, granulated sugar, vanilla, milk, pistachio paste and grains, whole eggs, type 00 wheat flour, butter, gelatin, dark chocolate, corn starch, black cherries

Falò: Whole milk, eggs, granulated sugar, corn starch, type 00 wheat flour, lemon, cinnamon, brown sugar, alcohol, butter

Caldo abbraccio*: Whole eggs, granulated sugar, butter, dark chocolate, orange, Aperol, agar agar

Cadeaux*: Eggs, granulated sugar, hazelnut flour, butter, baking powder, ricotta, cream, vanilla, lemon, pears, gelatin, dark chocolate, potato starch, food coloring, mint

Trilogia*: Eggs, powdered and granulated sugar, potato starch, cocoa powder, vanilla, whole milk, cream, chocolate (dark, milk, white), cocoa butter, gelatin, food coloring, strawberries, wild berries (raspberries, blackberries, blueberries, redcurrants)

Sfogliami: Type 00 wheat flour, butter, granulated and powdered sugar, egg yolks, whole milk, corn starch, vanilla, lemon, fresh fruit

Made in Italy: Type 00 wheat flour, Manitoba flour, activated charcoal, granulated and powdered sugar, salt, brewer's yeast, strawberries, lemon, pistachios, white chocolate, egg whites, pineapple, apple, basil, puffed rice, food coloring

Sfizioosità: Eggs, granulated, brown and powdered sugar, butter, type 00 flour, milk, corn starch, dark chocolate, ricotta, lemon, vanilla, fresh fruit, brewer's yeast, lard, cocoa powder, Manitoba flour, pistachios

*Prepared with gluten-free/lactose-free ingredients. However, we cannot guarantee the absence of trace contamination due to cross-contact.



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

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- (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.



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

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

Italian bubbles

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

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	



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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