

# 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*

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

Zucchini flan with porcini mushrooms and “Ubriaco di Treviso” cheese  
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€

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Salt cod, potato and citrus croquettes on a pea and lemon cream\*  
18€

Cantabrian anchovies, warm “tigella” bread and chive butter  
18€

Red prawn and burrata sphere,  
raspberry coulis and crispy rice chips\*  
23€

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\* 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 3.50

## *First courses*

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

Mantuan-style pumpkin and amaretti ravioli with butter and sage  
18€

Pappardelle with porcini mushrooms  
20€

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Tagliolini with sea urchin pulp and mullet bottarga\*  
22€

“Rummo” spaghetti with veraci clams  
23€

Vialone Nano risotto with the champenoise method,  
Tuscan chilli caciotta and red prawn carpaccio\*  
28€

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## *Main courses*

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

Rabbit loin wrapped in Pata Negra pancetta, Ligurian-style with  
thyme, potatoes and Riviera olives  
22€

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

Veal ossobuco with Milanese risotto  
28€

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Meagre\* in a light stew with escarole, yellow cherry tomatoes,  
Taggiasca olives and capers  
23€

Oven-baked turbot\* fillet with artichokes in two textures  
and Treviso radicchio  
24€

Milanese-style fried octopus\* with aubergine pesto, mint and sesame  
25€

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

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**trefor** café

## *From the grill*

Bavarian beef Scottona steak (250g)  
with homemade 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 grammi)

Bavarian beef Scottona T-bone steak\*\* (minimum 1,2 kg approx.)  
8€ (100 grammi)

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

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\* These products may be frozen or blast chilled

\*\* Our meats are carefully selected and dry-aged for a minimum of 25–30 days  
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## *Side dishes*

Leaf salad 6€

Mixed salad with cherry tomatoes 7€

Cherry tomato salad € 7

French fries\* 7€

Golden potatoes 8€

Sautéed vegetables 8€

Broccoli sautéed in Apulian style € 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

**Contadina salad (warm) 14€**

Mixed salad, chicken breast pieces, green beans\*, potatoes

**Omega3 salad 15€**

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

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**trefor** café

# Ingredients

## OUR BREAD

Type 1 flour, Manitoba flour, cherry tomatoes, olives, walnuts, oregano, salt, extra virgin olive oil, sourdough starter

## 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

### Zucchini flan with porcini mushrooms and shaved Ubriaco cheese

Zucchini, flour, milk, eggs, Grana Padano PDO, Ubriaco cheese, extra virgin olive oil, garlic, porcini mushrooms, salt, pepper

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

Langhirano PDO prosciutto crudo, Burrata

### Citrus-flavoured salt cod croquettes\*

Salt cod, extra virgin olive oil, sunflower oil, flour, salt, pepper, potatoes, citrus zest, tapioca starch, milk, eggs, breadcrumbs, peas, parsley

### Cantabrian anchovies

Cantabrian anchovies, milk, butter, brewer’s yeast, type 00 flour, water, extra virgin olive oil, salt, pepper, lard

### Red prawn and burrata sphere\*

Burrata, red prawn, raspberries, sugar, rice paper, extra virgin olive oil, salt, lemon zest

### 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 pumpkin and amaretti ravioli

Eggs, type 000 flour, pumpkin, butter, amaretti biscuits, Grana Padano PDO, salt, pepper, garlic, rosemary, sage, extra virgin olive oil, mustard

### Handmade tagliatelle with porcini mushrooms

Eggs, type 000 flour, porcini mushrooms, garlic, bay leaf, butter, white wine, meat stock, Grana Padano PDO

### Tagliolini with sea urchin pulp and bottarga\*

Eggs, type 000 flour, butter, shellfish stock, sea urchin pulp, mullet bottarga, extra virgin olive oil, salt, pepper

### Spaghetti with veraci clams\*

Durum wheat flour, garlic, white wine, veraci clams

### Vialone Nano risotto with red prawns\*

Vialone Nano rice, shallot, butter, red prawn, chilli caciotta, broth, Grana Padano PDO, sulphites



# 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

### Rabbit loin

Rabbit loin, Riviera olives, potatoes, butter, Pata Negra pancetta, white wine, thyme, garlic, salt, pepper, extra virgin olive oil

### 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 PDO, Vialone Nano rice, rosemary, sage, lemon zest, extra virgin olive oil, veal ossobuco, beef stock, salt, pepper, type 00 flour

### Meagre stew\*

Meagre, celery, carrots, onion, garlic, escarole, olives, yellow tomatoes, capers, oil, salt, pepper

### Turbot fillet\*

Turbot, type 00 flour, butter, garlic, artichokes, white wine, early Treviso radicchio, extra virgin olive oil, salt, pepper

### Milanese-style fried octopus\*

Octopus, breadcrumbs, eggs, flour, aubergines, garlic, sesame, mint, extra virgin olive oil, salt, 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 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

### 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

### Cherry tomato salad

### French fries\*

Potatoes, sunflower oil, salt

### Golden potatoes

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

### 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, garlic

## SAUCES

### Béarnaise sauce

Sunflower seed 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

### Contadina salad

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

### Omega3 salad

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



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, garlic, oil, oregano

### **MARGHERITA 8.50€**

Tomato, mozzarella, basil

### **NAPOLI 9€**

Tomato, mozzarella, anchovies, oregano

### **DIAVOLA 11€**

Tomato, mozzarella, hot salami

### **CALZONE (FOLDED PIZZA) 11€**

Tomato, mozzarella, cooked ham

### **QUATTRO STAGIONI 11.50€**

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

### **PRIMAVERA 11.50€**

Tomato, buffalo mozzarella, cherry tomatoes, basil

### **ORTOLANA 11.50€**

Tomato, mozzarella, baked vegetables  
(eggplant, zucchini, peppers)

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

4€



**trefor** café

Service Charge 3.50

## *Our special pizzas*

### **VESUVIO 11€**

Mozzarella fiordilatte cheese, sautéed broccoli rabe,  
neapolitan pork sausage

### **DEL CONTADINO 11€**

Mozzarella fiordilatte cheese, sweet gorgonzola cheese, pears,  
walnuts

### **DELIZIOSA 11.50€**

Mozzarella fiordilatte cheese, tomato, bacon,  
baked 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 12€**

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

### **GAMBEROSA 13€**

Tomato, mozzarella fiordilatte cheese, chives, baked zucchini

### **RUSTIC HARMONY 12.50€**

Tomato, mozzarella fiordilatte cheese, porchetta,  
roasted potatoes, crushed almonds



**trefor** café

## *Our special pizzas*

### **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, yellow sauce, 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.



**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, 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

**Ortolana:** 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, baked 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, baked zucchini, grilled zucchini

**Rustic harmony:** Soft wheat flour, wholemeal flour, semolina flour, salt, extra virgin olive oil, sourdough, tomato, mozzarella fiordilatte cheese, porchetta, roasted potatoes, rosemary, garlic, crushed almonds

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

**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

**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 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*

### **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



**trefor** 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**

**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

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

## *Italian bubbles*

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



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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



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## *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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App. Trefor Cafè SDM



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