

trefor café

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

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

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

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

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

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

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



Appetisers

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

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€

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€

* 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€

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€

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€

* These products may be frozen or blast chilled

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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)

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

* 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

* These products may be frozen or blast chilled

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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



Pizzas

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

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



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Our classic pizzas

MARINARA 7€

Tomato, garlic, oil, oregano

MARGHERITA 8.50€

Tomato, mozzarella, basil

NAPOLI 9€

Tomato, mozzarella, anchovies, oregano

DIAVOLA 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



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.



Additions

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



INGREDIENTS AND ALLERGENS

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

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

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

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

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

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

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

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 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.



Our desserts



trefor café

Our desserts

Coffee break, €10

(Gluten free-lactose free)

Our gluten-free and lactose-free tiramisù

Fake cheese, €10

Cheesecake with a heart of lemon-scented syruped peaches on wholemeal shortcrust crumbs and amaretti biscuits

Lemon, €11

(Gluten free)

Lemon bavarois, sweet green apple and basil sauce, meringues and blueberries

Cubik, €11

(Gluten free)

Our Caprese cake with white chocolate and vanilla ganache



Our desserts

Perla, €12

Dark chocolate bavarois with salted caramel and raspberries

Esotik, €12

Tropical cream: mango, lime, coconut and avocado

Sfiziosità, €15

Selection platter with ricotta cannolo, cream puffs with Chantilly, mille-feuille with custard and red berries, coconut bon bon, rocher bon bon, and mini filled doughnut



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



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



Ingredients and allergens

Coffee break*: whole eggs, granulated sugar, corn starch, lactose-free mascarpone and cream, coffee, unsweetened cocoa powder, glucose, gelatine, dark chocolate, cocoa butter, food colouring

Fake cheese: cream cheese, granulated sugar, fresh cream, gelatine, butter, peaches, lemon, wholemeal flour, dark chocolate, cocoa butter, amaretti, food colouring

Lemon*: whole eggs, whole milk, granulated sugar, lemon zest and juice, gelatine, fresh cream, green apple, basil, blueberries, cocoa powder, double zero flour

Cubik*: whole eggs, granulated sugar, hazelnut and almond flour, butter, cocoa powder, dark chocolate, potato starch, flavourings and baking powder, icing sugar, food colouring, white chocolate, sugar paste, glucose, gelatine

Perla: whole eggs, whole milk, granulated sugar, fresh cream, raspberries, double zero flour, cocoa powder, gelatine, butter, food colouring

Esotik: whole eggs, lard, granulated sugar, double zero flour, lime, coconut flour, desiccated coconut, mango, whole milk, potato starch, fresh cream, white chocolate, food colouring, avocado, orange, lemon, brown sugar, gelatine, butter

Sfiziosità: whole eggs, granulated and icing sugar, butter, double zero flour, Manitoba flour, whole milk, corn starch, dark chocolate, fresh ricotta, lemon, vanilla, fresh fruit, fresh cream, brewer's yeast, lard, cocoa powder, chopped pistachios, white chocolate, hazelnuts, desiccated coconut

*Prepared with gluten-free/lactose-free ingredients; however, we cannot completely exclude traces due to possible cross-contamination



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

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Wines



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Glass

WHITE WINES € 6,00

Inzolia DOC

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

Tarra Noa – Vermentino di Gallura DOCG

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

RED WINES € 6,00

Nero d’Avola DOC

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

Montebiotto - Collina del Milanese IGT

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

ROSÈ WINES € 6,00

Rosa dei Frati Riviera del Garda Classico DOC

Region: Lombardia – Cellar: Cà dei Frati

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

BUBBLES € 7,00

Prosecco Motivo – Superiore millesimato DOCG

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

Veuve Ambal Crémant de Bourgogne Cuvée Brut– Metodo Champenoise

Grape variety: Chardonnay, Pinot nero – 12.5% vol

Veuve Ambal Crémant de Bourgogne Rosé – Metodo Champenoise

Grape variety: Chardonnay, Pinot nero – 12% vol



trefor café

Fug

Regaleali Bianco di Sicilia DOC

€ 15,00

Region: Sicilia – Cellar: Tasca d’almarita

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

Ronchedone - RED

€ 17,00

Region: Lombardia – Cellar: Cà dei Frati

Grape variety: Marzemino, Sangiovese, Cabernet 13% vol

Franciacorta Cuvée Prestige Brut DOCG - BUBBLES

€ 24,00

Region: Lombardia – Cellar: Cà Del Bosco

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



trefor café

French bubbles

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

Italian bubbles

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



trefor café

Northern Italian white wines

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



Central Italian white wines

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

Southern Italian white wines

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



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Northern Italian red wines

La Monella Barbera del Monferrato frizzante DOC € 26,00
Region: Piemonte – Cellar: Braida Giacomo Bologna – Grape variety: Barbera 14% vol

Roverone Riserva Rosso IGT Colline Milanesi € 27,00
Region: Lombardia – Cellar: Nettare dei Santi
Grape variety: Barbera, Croatina, Merlot, Cabernet 13,5% vol

Pinot Nero Blauburgunder DOC € 32,00
Region: Südtirol Alto Adige – Cellar: Kellerei Meran
Grape variety: Pinot Nero 13,5% vol

Ronchedone € 32,00
Region: Lombardia – Cellar: Cà dei Frati
Grape variety: Marzemino, Sangiovese, Cabernet 13% vol

Dolcetto d’Alba “Rossana” € 35,00
Region: Piemonte – Cellar: Ceretto – Grape variety: Dolcetto 13,5% vol

“Piana” Barbera d’Alba DOC € 36,00
Region: Piemonte – Cellar: Ceretto – Grape variety: Barbera 13,5% vol

Nebbiolo d’Alba “Bernardina” € 40,00
Region: Piemonte – Cellar: Ceretto – Grape variety: Nebbiolo 13,5% vol



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



trefor café

Central Italian red wines

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



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Southern Italian red wines

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

Rosè wines

Rosa dei Frati Riviera del Garda Classico DOC	€ 27,00
Region: Lombardia – Cellar: Cà dei Frati	
Grape variety: Groppello, Marzemino, Sangiovese e Barbera 12,5% vol	
I Pianali rosato Tenuta Argentiera	€ 30,00
Region: Toscana – Cellar: Tenuta Argentiera	
Grape variety: Cabernet Sauvignon, Syrah 13,5% vol	

SOME REFERENCES MAY BE OUT OF STOCK



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