

# 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*

Caprese a modo nostro:

Buffalo mozzarella DOP, tomato and strawberry tartare  
16€

Beef Tartare with poached egg and steamed asparagus  
18€

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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Creamed Salt Cod\* in filo pastry cannolo, pistachio crumble and  
sweet-and-sour Tropea onion compote  
16€

Cantabrian Anchovies with brioche bread and mountain butter  
18€

Seafood Raw Selection:

Scallop carpaccio\*, red prawn tartare\*,  
squid tagliatelle\* and tuna tataki\* with seasonal fruits  
24€

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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€

Tuscan Pici “Gricia” Style with crispy bread crumble  
16€

Potato Gnocchi with Bra beef sausage and baby spinach  
18€

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Spaghetti with Chili, Cantabrian anchovies,  
squid\*, parsley and lemon zest  
18€

Ravioli filled with swordfish\* and artichokes,  
served with Genovese-style seafood sauce  
18€

Vialone Nano Risotto with scallops\* and red prawn tartare\*  
22€

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**trefor** café

## *Main courses*

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

20€

Slow-Cooked Veal Cheek with its jus,  
creamy potato and jumbo asparagus

24€

Veal Milanese “dressed” with arugula and cherry tomatoes

28€



Turbot with Orange\* served with fennel and olives

24€

Grilled Octopus\* with sweet potato purée and Bombay sauce espuma

26€

Fried Seafood prawns\*, squid\* and zucchini

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  
24€

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€

Buttered Spinach 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

**Caesar salad 14€**

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

**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

### Caprese

Buffalo mozzarella DOP, tomatoes, strawberries, extra virgin olive oil, salt, pepper, basil

### Beef Tartare

Beef, eggs, lemon, lemon zest, extra virgin olive oil, asparagus, salt, pepper

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

Langhirano PDO prosciutto crudo, Burrata

### Creamed Salt Cod\* in Filo Pastry

Salt cod, milk, olive oil, garlic, wheat flour (type 00), pistachios, sugar, wine vinegar, Tropea onion, sunflower oil

### Cantabrian anchovies with Brioche and Butter

Cantabrian anchovies, olive oil, butter, wheat flour (type 00), eggs, milk, brewer’s yeast, sugar

### Raw Seafood Selection

Squid, tuna, scallop, red prawn, fresh fruit, extra virgin olive oil, salt, pepper, 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

### Pici “Gricia”

Semolina flour, wheat flour (type 00), guanciale, Pecorino Romano, sourdough starter, extra virgin olive oil, salt, black pepper

### Gnocchi with Sausage and Spinach

Potatoes, wheat flour (type 00), eggs, Bra beef sausage, spinach, baby spinach, Grana Padano DOP, butter, extra virgin olive oil, salt, pepper, nutmeg

### Spaghetti with Chili, Anchovies and Squid

Semolina flour, chili pepper, anchovies, squid, parsley, lemon zest, olive oil, garlic

### Ravioli with Swordfish and Artichokes

Swordfish, artichokes, garlic, wheat flour (type 000), eggs, tomato paste, shellfish, octopus, squid, tomato, parsley, basil, onion, white wine

### Vialone Nano risotto with red prawns\*

Vialone Nano rice, shallot, vegetable broth, fish stock, butter, Grana Padano DOP, scallops, white wine, red prawn, citrus zest, extra virgin olive oil, salt



# 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

### Slow-Cooked Veal Cheek

Veal cheek, onion, carrots, brown sauce, wheat flour, white wine, potatoes, milk, Grana Padano DOP, butter, asparagus, extra virgin olive oil, herbs, salt, pepper

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

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

### Turbot\* with Orange

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

### Turbot fillet\*

Turbot fillet, orange, olives, white wine, flour, fish stock, fennel, extra virgin olive oil, salt, pepper

### Grilled Octopus\*

Octopus, plant-based cream, butter, sweet potato, Bombay sauce (see sauces), extra virgin olive oil, salt, pepper

### Fried Seafood (Prawns\*, Squid\* and Zucchini)

Squid, prawns, wheat flour (type 00), sunflower oil, zucchini, 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

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

### 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

### Buttered Spinach

Spinach, butter

## 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

### Bombay Sauce

Plant-based cream, curry, turmeric, cumin, onion, salt, pepper, extra virgin olive oil

### Caesar Sauce

Water, rapeseed oil, partially skimmed yogurt, alcohol vinegar, sugar, onions, salt, aged grated cheese (with egg lysozyme), modified starch, milk proteins, spices (including celery), lemon juice from concentrate, thickener (xanthan gum)

## 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

### Caesar salad

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

### 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!



**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

### **ORTOLANA 11.50€**

Tomato sauce, cow's milk mozzarella cheese,  
baked vegetables (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, taggiasca 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, baked 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



## *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, baked 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.



# Additions

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



## 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

**Ortolana:** 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, crescenza cheese

**Deliziosa:** soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, cow's milk mozzarella cheese, tomato, pancetta, baked 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, straciatella 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, baked 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, straciatella cheese, Cantabrian anchovies, lemon zest, basil

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



## SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

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

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

**2. Crustaceans** and crustacean products.

**3. Eggs** and egg products.

**4. Fish** and fish products, except:

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

**5. Peanuts** and peanut products.

**6. Soybeans** and soybean products, except:

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

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

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

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

**9. Celery** and celery products.

**10. Mustard** and mustard products.

**11. Sesame seeds** and sesame seed products.

**12. Sulphur dioxide** and **sulphites** in concentrations above 10 mg/kg or 10 mg/litre in terms of total SO<sub>2</sub> from calculated for products as offered ready for consumption or reconstituted in accordance with the instructions of the Manufacturers.

**13. Lupins** and lupin products.

**14. Molluses** and **shellfish** products.

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



# *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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- (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

# 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*

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

## *Italian bubbles*

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



**trefor** café

## *Northern Italian white wines*

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



## *Central Italian white wines*

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

## *Southern Italian white wines*

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



**trefor** café

## *Northern Italian red wines*

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

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

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

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

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

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

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



**trefor café**

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



**trefor** café

## *Central Italian red wines*

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