

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

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€

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€

* 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€

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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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)

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€

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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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



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!



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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



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Our special pizzas

MORTAZZA 12.50€

Mortadella, stracciatella cheese, crushed pistachios

GIRASOLE 12,50€

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

GAMBEROSA 13€

Tomato sauce, cow's milk mozzarella cheese, chives, shrimp, 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.



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 €



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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, stracciatella cheese, crushed pistachios

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

Gamberosa: soft wheat flour, wholemeal flour, semolina flour, extra virgin olive oil, salt, sourdough, tomato, cow's milk mozzarella cheese, chives, prawns, 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, stracciatella cheese, Cantabrian anchovies, lemon zest, basil

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



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

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

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

2. Crustaceans and crustacean products.

3. Eggs and egg products.

4. Fish and fish products, except:

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

5. Peanuts and peanut products.

6. Soybeans and soybean products, except:

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

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

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

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

9. Celery and celery products.

10. Mustard and mustard products.

11. Sesame seeds and sesame seed products.

12. Sulphur dioxide and **sulphites** in concentrations above 10 mg/kg or 10 mg/litre in terms of total SO₂ from calculated for products as offered ready for consumption or reconstituted in accordance with the instructions of the Manufacturers.

13. Lupins and lupin products.

14. Molluses and **shellfish** products.

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



Our desserts



trefor café

Our desserts

Risveglio €10

(Gluten free-lactose free)

Our signature gluten-free and lactose-free tiramisù

Oblio €10

Mixed berry mousse, vanilla crème anglaise, almond crumble, and fresh mint notes

Lemon €11

(Gluten free)

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

Preludio €13

Our chocolate trilogy served with mixed berries



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Our desserts

Sinfonia €13

(Gluten free)

Hazelnut mousse with a Nutella ganache center and salted caramel sauce

Ieri & oggi €13

Apple strudel through two lenses: traditional & warm alongside modern & chilled

Sfiziosità €15

Pastry selection: mini ricotta cannolo, cream puff with chantilly cream, mille-feuille with pastry cream and berries, caprese cake bite, and a small cocoa cone filled with hazelnut cream



trefor café

Our dessert wines

Tre Filer - sweet wine from overripe grapes

Cà dei Frati winery (Lombardy)

GLASS €8 BOTTLE €35

Vin Santo from Chianti

Frescobaldi winery (Tuscany)

GLASS €8 BOTTLE €35

Sour cherry wine

Velenosi winery (Marche)

GLASS €8 BOTTLE €45

White Acininobili passito

Maculan winery (Veneto)

GLASS €12 BOTTLE €60



Our spirits

Dianise - Sambuca

(Berta distillery)

€8

Di Rosè - Rosolio

(Berta distillery)

€8

Di Mombaruzzo - Amaretto

(Berta distillery)

€8

Convento di San Giovanni - Amaro Riserva

(Berta distillery)

€8



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Our grappas

Grape marc grappa from Lugana

(Ca' dei Frati)

€6

Grape marc grappa from Amarone

(Ca' dei Frati)

€8



Ingredients and allergens

Risveglio*: whole eggs, granulated sugar, cornstarch, lactose-free mascarpone, lactose-free cream, unsweetened cocoa powder, gelatine, coffee, glucose, food coloring, dark chocolate, cocoa butter

Lemon*: whole eggs, whole milk, granulated sugar, lemon zest and juice, gelatine, fresh heavy cream, green apple, basil, blueberries, almond flour, hazelnut flour, potato starch, butter, unsweetened cocoa powder, food coloring

Preludio: whole eggs, whole milk, granulated sugar, fresh heavy cream, fresh mixed berries, pastry flour (type 00), unsweetened cocoa powder, vanilla, gelatine, butter, food coloring

Sinfonia*: whole eggs, granulated and powdered sugar, hazelnuts, whole milk, fresh heavy cream, white chocolate, gelatine, dark chocolate, unsweetened cocoa powder, potato starch, butter, Maldon sea salt

Oblio: cream cheese, granulated sugar, fresh heavy cream, gelatine, butter, fresh mixed berries, lemon, almond flour, pastry flour (type 00), whole milk, vanilla, mint

Ieri & oggi: apples, egg yolk, granulated sugar, pastry flour (type 00), lemon, brown sugar, whole milk, pine nuts, cinnamon, fresh heavy cream, gelatine, butter, raisins, rum, sunflower oil

Sfizioosità: whole eggs, granulated, brown and powdered sugar, butter, pastry flour (type 00), whole milk, cornstarch, dark chocolate, fresh ricotta cheese, lemon, almond flour, vanilla, fresh fruit, fresh heavy cream, unsweetened cocoa powder, chopped pistachios, white chocolate, hazelnuts, potato starch, vegetable oil

*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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3. Eggs and egg products.

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5. Peanuts and peanut products.

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- (a) refined soybean oil and fat (*);
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Wines



trefor café



WHITE WINES € 6,00

Inzolia DOC

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

Tarra Noa – Vermentino di Gallura DOCG

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

RED WINES € 6,00

Nero d’Avola DOC

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

Montebiotto - Collina del Milanese IGT

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

ROSÈ WINES € 6,00

Rosa dei Frati Riviera del Garda Classico DOC

Region: Lombardia – Cellar: Cà dei Frati

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

BUBBLES € 7,00

Prosecco Motivo – Superiore millesimato DOCG

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

Veuve Ambal Crémant de Bourgogne Cuvée Brut– Metodo Champenoise

Grape variety: Chardonnay, Pinot nero – 12.5% vol

Veuve Ambal Crémant de Bourgogne Rosé – Metodo Champenoise

Grape variety: Chardonnay, Pinot nero – 12% vol



trefor café

Fug

Regaleali Bianco di Sicilia DOC

€ 15,00

Region: Sicilia – Cellar: Tasca d'almarita

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

Ronchedone - RED

€ 17,00

Region: Lombardia – Cellar: Cà dei Frati

Grape variety: Marzemino, Sangiovese, Cabernet 13% vol

Franciacorta Cuvée Prestige Brut DOCG - BUBBLES

€ 24,00

Region: Lombardia – Cellar: Cà Del Bosco

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



trefor café

French bubbles

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

Italian bubbles

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



trefor café

Northern Italian white wines

Verdeco Collina del Milanese IGT € 20,00

Region: Lombardia – Cellar: Nettare dei Santi

Grape variety: Chardonnay Verdea 12% vol

I Frati Lugana DOC € 27,00

Region: Lombardia – Cellar: Cà De Frati

Grape variety: Turbiana 13,5% vol

Pinot Grigio Festival DOC € 28,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape variety: Pinot Grigio 13,5% vol

Sauvignon Blanc Festival DOC € 30,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape variety: Sauvignon Blanc 14% vol

Gewürztraminer Festival DOC € 32,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape variety: Traminer aromatico 14% vol

Blangè Airnes Langhe DOC € 36,00

Region: Piemonte – Cellar: Ceretto

Grape variety: Roero Arnais 13% vol



trefor café

Central Italian white wines

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

Southern Italian white wines

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



trefor café

Northern Italian red wines

La Monella Barbera del Monferrato frizzante DOC € 26,00

Region: Piemonte – Cellar: Braida Giacomo Bologna – Grape variety: Barbera 14% vol

Roverone Riserva Rosso IGT Colline Milanesi € 27,00

Region: Lombardia – Cellar: Nettare dei Santi

Grape variety: Barbera, Croatina, Merlot, Cabernet 13,5% vol

Pinot Nero Blauburgunder DOC € 32,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape variety: Pinot Nero 13,5% vol

Ronchedone € 32,00

Region: Lombardia – Cellar: Cà dei Frati

Grape variety: Marzemino, Sangiovese, Cabernet 13% vol

Dolcetto d’Alba “Rossana” € 35,00

Region: Piemonte – Cellar: Ceretto – Grape variety: Dolcetto 13,5% vol

“Piana” Barbera d’Alba DOC € 36,00

Region: Piemonte – Cellar: Ceretto – Grape variety: Barbera 13,5% vol

Nebbiolo d’Alba “Bernardina” € 40,00

Region: Piemonte – Cellar: Ceretto – Grape variety: Nebbiolo 13,5% vol



trefor café

Spargola Valpolicella superiore DOC € 42,00

Region: Piemonte – Cellar: Cà de Ronchi

Grape variety: Corvina, Cornione, Rondinella 14% vol

Valpolicella Ripasso DOC € 48,00

Region: Piemonte – Cellar: Cà de Ronchi

Grape variety: Corvina, Cornione, Rondinella 15% vol

Amarone della Valpolicella DOCG € 70,00

Region: Piemonte – Cellar: Cà de Ronchi

Grape variety: Corvina, Cornione, Rondinella 16% vol

Bricco dell’Uccellone Barbera d’Asti DOCG € 80,00

Region: Piemonte – Cellar: Braida Giacomo Bologna – Grape variety: Barbera 16% vol

Barolo DOCG € 88,00

Region: Piemonte – Cellar: Ceretto – Grape variety: Nebbiolo 14% vol



trefor café

Central Italian red wines

Kerria Lacrima di Morro d'Alba DOC € 30,00

Region: Marche – Cantina: Garofoli

Grape variety: Lacrima di Morro d'Alba 13,5% vol

Poggio ai Ginepri – Tenuta Argentiera € 30,00

Region: Toscana – Cellar: Tenuta Argentiera

Grape variety: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot 14,5% vol

Villa Donoratico Bolgheri Tenuta Argentiera € 55,00

Region: Toscana – Cellar: Tenuta Argentiera

Grape variety: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot 13,5% vol

Rosso di Montalcino € 110,00

Region: Toscana – Cellar: Tenuta Biondi Santi

Grape variety: Sangiovese 13,5% vol

Argentiera 2021 Bolgheri superiore € 120,00

Region: Toscana – Cellar: tenuta Argentiera

Grape variety: Cabernet Sauvignon, Merlot, Cabernet Franc 14% vol

Brunello di Montalcino € 240,00

Region: Toscana – Cellar: Tenuta Biondi Santi

Grape variety: Sangiovese 13,5% vol

Ventaglio 2018 Tenuta Argentiera € 360,00

Region: Toscana – Cellar: tenuta Argentiera

Grape variety: Cabernet Franc, Cabernet Sauvignon 14,5% vol



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Southern Italian red wines

Nero d'Avola DOC

€ 24,00

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

Il Bruno dei Vespa Primitivo di Manduria DOC

€ 32,00

Region: Puglia – Cantina: Bruno Vespa – Grape variety: Primitivo 13% vol

Cannonau di Sardegna DOC - inkibi

€ 34,00

Region: Sardegna – Cellar: Sarajai – Grape variety: Cannonau 13% vol

Irpinia Aglianico DOC

€ 34,00

Region: Campania – Cellar: Di Meo – Grape variety: Aglianico 13% vol

Rosè wines

Rosa dei Frati Riviera del Garda Classico DOC

€ 27,00

Region: Lombardia – Cellar: Cà dei Frati

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

I Pianali rosato Tenuta Argentiera

€ 30,00

Region: Toscana – Cellar: Tenuta Argentiera

Grape variety: Cabernet Sauvignon, Syrah 13,5% vol

SOME REFERENCES MAY BE OUT OF STOCK



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Trefor Cafè San Donato Milanese



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App. Trefor Cafè SDM



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