

trefor caffè

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

Trefor Cafè was built in 1561 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

Focaccia from our wood-fired oven

4€

Carrot and Ginger Flan served on Jerusalem artichoke cream with shavings of 36-month-aged DOP “Vacche Rosse” Parmigiano Reggiano

16€

Golden-Fried Camembert
with redcurrant sauce* and caramelised pears

18€

30-month aged Prosciutto Crudo “Excelso” from Langhirano PDO
with Burrata cheese from Gioia del Colle

22€

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

16€

Seafood Catalan-Style Salad:
octopus*, cuttlefish*, prawns*, celery, cherry tomatoes
and sweet-and-sour IGP red onion from Tropea

22€

Seafood Trio au Gratin: scallops*, langoustines* and king prawns*

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€

Pumpkin Gnocchi with Valdostana cheese fondue,
amaretti biscuits and Maldon sea salt
18€

Venison and Cocoa Ravioli tossed in venison jus and
Nebbiolo wine reduction, with 70% dark chocolate shavings
21€

Fresh Tonnarelli Cacio e Pepe with black truffle from Norcia
24€



Vialone Nano Risotto creamed with potato purée, paprika and
smoked provola cheese, topped with sautéed octopus*
22€

Rummo Spaghetti with red mullet*, clarified fish stock,
citrus gin and bergamot
23€



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Main courses

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

20€

Bordelaise-Style beef cheek with grilled polenta

24€

Veal Milanese “dressed” with arugula and cherry tomatoes

28€

Veal ossobuco with Milanese risotto

30€



Beer-battered cod* with basil served with sautéed porcini mushrooms

24€

Porchetta-Style Monkfish* stuffed with Taggiasca olives and tender
potato, served on a thyme-scented chickpea purée

24€

Fried prawns*, calamari* and courgettes

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

Contadina salad (warm) 14€

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

Omega3 salad 15€

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

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Ingredients

OUR BREAD

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

STARTERS

Focaccia

Soft wheat flour, wholemeal flour, semolina, salt, extra virgin olive oil, sourdough yeast

Carrot and ginger flan with Jerusalem artichoke cream

Carrots, whole eggs, fresh cream, DOP Parmigiano Reggiano, shallot, butter, type 00 flour, ginger, salt, white pepper, nutmeg, breadcrumbs, Jerusalem artichoke, vegetable stock, cream, extra-virgin olive oil, pepper, sprouts

Golden-fried Camembert with redcurrant sauce and caramelised pears

Camembert, type 00 flour, eggs, breadcrumbs, sunflower oil, salt, pepper, redcurrants, sugar, apple cider vinegar, honey, water, Williams pears, butter, brown sugar, lemon juice

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

Seafood Catalan-style salad

Octopus, cuttlefish, prawns, celery, datterini cherry tomatoes, IGP red onion from Tropea, red wine vinegar, sugar, extra-virgin olive oil, salt, pepper, lemon juice, parsley

Seafood trio au gratin

Breadcrumbs, butter, garlic, parsley, lemon zest, white wine, tomato paste, salt, pepper, scallops, langoustines, king prawns, extra-virgin olive oil

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

Pumpkin gnocchi with Valdostana fondue

Mantuan pumpkin, potatoes, type 00 flour, eggs, salt, nutmeg, DOP Fontina cheese from the Aosta Valley, whole milk, butter, amaretti biscuits, Maldon sea salt, pepper

Venison and cocoa ravioli

Venison, carrot, onion, butter, unsweetened cocoa, brown stock, thyme, bay leaf, juniper, salt, pepper, eggs, type 00 flour, red wine, butter, 70% dark chocolate

Fresh tonnarelli cacio e pepe with black truffle from Norcia

Durum wheat flour, eggs, DOP Pecorino Romano, pepper, black truffle

Vialone Nano risotto with potato cream, paprika, smoked provola and sautéed octopus

Vialone Nano rice, octopus, potatoes, smoked paprika, vegetable stock, lemon, extra-virgin olive oil, butter, salt, pepper, smoked provola cheese, DOP Grana Padano

Rummo spaghetti with red mullet

Spaghetti, red mullet, gin, bergamot-infused oil, bergamot zest, Timut pepper, 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

Bordelaise-style beef cheek with grilled polenta

Beef cheek, red wine, celery, onion, carrots, garlic, thyme, rosemary, bay leaf, tomato paste, brown stock, extra-virgin olive oil, salt, pepper, polenta, butter, flour

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

Beer-battered cod with basil and sautéed porcini mushrooms

Cod, pale beer, type 00 flour, cornflour, basil, salt, pepper, sunflower oil, porcini mushrooms, garlic, bay leaf, extra-virgin olive oil, parsley

Porchetta-style monkfish, stuffed with Taggiasca olives and tender potato

Monkfish, potatoes, taggiasca olives, pancetta, chickpeas, tomato passata, garlic, thyme, extra-virgin olive oil, salt, pepper, vegetable stock

Fried prawns, calamari and courgettes

Calamari, prawns, type 00 flour, sunflower oil, courgettes, 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, 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

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



Our desserts



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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



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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



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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

Sfziosità: 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

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.



Wines

A WINE FOR EVERY DISH

"Classic pairings" are those that always work; here are the basic rules to keep in mind:

SPARKLING WINES	For appetizers, or even for the entire meal. Always a great choice!
WHITE WINES	Medium-bodied and aromatic, they pair well with fish-based dishes and white meats.
RED WINES	Light-bodied, they can also be paired with fish. Structured, they pair perfectly with meat-based dishes
ROSÉ WINES	Suitable for both fish-based dishes, particularly shellfish, and white meats

THE THREE STAGES OF A WINE TASTING

1. Visual Examination

- Inclination: Tilt the glass at a 45-degree angle against a white background.
- Color: Observe the hue and clarity. Young red wines tend toward purple, while mature ones lean toward garnet; young white wines are greenish or straw-yellow, whereas more developed whites tend toward gold.
- Consistency: Gently swirl the wine to observe the "arches" or "tears" (legs) running down the sides of the glass; the slower and thicker they are, the greater the wine's structure and alcohol content.

2. Olfactory Examination

- First sniff: Smell the wine while it is still to detect the most volatile aromas.
- Second sniff: Swirl the glass to aerate the wine and release deeper aromas. (Don't do this with sparkling wines!)
- Aroma families: Identify primary aromas (derived from the grape variety, such as floral or fruity notes), secondary aromas (from fermentation, such as yeast or bread crust), and tertiary aromas (from barrel maturation and aging, such as spice, wood, or tobacco).

3. Gustatory Examination (Taste)

- First sip: Take a small amount of wine into your mouth and move it around to "coat" your palate.
- Flavors and sensations: evaluate freshness (acidity), savoriness (saltiness), softness (sugars and alcohol), and hardness or astringency (tannins in red wines).
- Persistence: pay attention to the length of the aftertaste—that is, how many seconds the flavors remain perceptible after swallowing.

FOR FURTHER INSIGHTS, PLEASE FEEL FREE TO ASK OUR DINING ROOM STAFF



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French bubbles

Veuve Ambal Crémant de Bourgogne Cuvée Brut – Méthode Champenoise € 35,00
Grape varieties: Chardonnay, Pinot nero 12,5% vol

Veuve Ambal Crémant de Bourgogne Rosé – Méthode Champenoise € 35,00
Grape varieties: Chardonnay, Pinot nero 12% vol

Perrier-Jouët Grand Brut – Champagne € 120,00
Grape varieties: 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
Cellar: Baron De Ladoucette
Grape variety: Sauvignon Blanc 12,5% vol



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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 varieties: Chardonnay, Pinot nero, Pinot bianco 12% vol

Franciacorta Zerò Millesimato DOCG € 53,00
Region: Veneto – Cellar: Cà De Ronchi
Grape varieties: 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 varieties: Chardonnay, Pinot bianco 13% vol



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Northern Italian white wines

I Frati Lugana DOC

€ 27,00

Region: Lombardia – Cellar: Cà De Frati

Grape Variety: Turbiana, 13.5% vol

On the nose: fragrant floral and citrus notes

Pinot Grigio Festival DOC

€ 28,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape Variety: Pinot Grigio, 13.5% vol

On the nose: aromatic and fruity, with notes of apple

Sauvignon Blanc Festival DOC

€ 30,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape Variety: Sauvignon Blanc, 14% vol

On the nose: notes of aromatic herbs and nettle

Gewürztraminer Festival DOC

€ 32,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape Variety: Aromatic Traminer, 14% vol

On the nose: a floral bouquet with notes of rose, mint, and lemon balm

Blangè Airnes Langhe DOC

€ 36,00

Region: Piemonte – Cellar: Ceretto

Grape Variety: Roero Arneis, 13% vol

On the nose: distinct fruity hints of apple and pear



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Central Italian white wines

Amarela Passerina Colline Marchigiane IGT € 25,00

Region: Marche – Cellar: Garofoli – Grape Variety: Passerina, 12.5% vol

On the nose: fresh, fruity notes of apple, pear, and acacia

Macrina Verdicchio dei Castelli di Jesi DOC Classico Superiore € 26,00

Region: Marche – Cellar: Garofoli – Grape Variety: Verdicchio, 13.5% vol

On the nose: distinct hints of white-fleshed fruit and lemon zest

Pecorino DOC Gale € 27,00

Region: Marche – Cellar: Garofoli – Grape Variety: Pecorino, 12.5% vol

On the nose: intense notes of fruit (mango and melon) and citrus blossoms

Southern Italian white wines

Fiano di Avellino DOCG € 30,00

Region: Campania – Cellar: Di Meo – Grape Variety: Fiano, 12.5% vol

On the nose: intense and fruity (peach, lychee, and citrus) with mineral notes

Greco di Tufo DOCG € 30,00

Region: Campania – Cellar: Di Meo – Grape Variety: Fiano, 12.5% vol

On the nose: intense and fruity (peach, lychee, and citrus) with mineral notes

Campania Falanghina € 30,00

Region: Campania – Cellar: Di Meo – Grape Variety: Falanghina, 12.5% vol

On the nose: a strong floral bouquet, followed by apple, lychee, dried fruit, and thyme

Su' Imari Vermentino di Sardegna DOC € 30,00

Region: Sardegna – Cellar: Su' entu – Grape Variety: Vermentino, 13% vol

On the nose: fresh, fragrant aromas of ripe yellow-fleshed fruit and wildflowers

Alastro Menfi DOC € 30,00

Region: Sicilia – Cellar: Planeta – Grape Varieties: Grecanico, Sauvignon Blanc, 12.5% vol

On the nose: notes of aromatic mountain herbs and flowers, citrus, melon, and peach



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Northern Italian red wines

La Monella Barbera del Monferrato frizzante DOC - 2025 Vintage € 26,00

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

On the nose: notes of cherry and blackberry with a delicate floral touch of violet and rose hip

Pinot Nero Blauburgunder DOC - 2024 Vintage € 32,00

Region: Südtirol Alto Adige – Cellar: Kellerei Meran

Grape Variety: Pinot Nero (Pinot Noir), 13.5% vol

On the nose: notes of cherry, raspberry, and wild strawberry

Ronchedone - 2023 Vintage € 32,00

Region: Lombardia – Cellar: Cà dei Frati

Grape Varieties: Marzemino, Sangiovese, Cabernet, 13% vol

On the nose: hints of red and black forest fruits with balsamic notes

Dolcetto d’Alba “Rossana” - 2024 Vintage € 35,00

Region: Piemonte – Cellar: Ceretto – Grape Variety: Dolcetto, 13.5% vol

On the nose: red fruits and floral notes of violet

“Piana” Barbera d’Alba DOC - 2024 Vintage € 36,00

Region: Piemonte – Cantina: Ceretto – Grape Variety: Barbera, 13.5% vol

On the nose: a vinous, fragrant aroma of red fruit, cherry, and raspberry

Nebbiolo d’Alba “Bernardina” - Available vintages 2023-2024 € 40,00

Region: Piemonte – Cellar: Ceretto – Grape Variety: Nebbiolo, 13.5% vol

On the nose: ripe red-fleshed fruit, with intense floral notes



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Spargola Valpolicella superiore DOC - Vintages available 2017-2019 € 42,00

Region: Piemonte – Cellar: Cà de Ronchi

Grape varieties: Corvina, Cornione, Rondinella – 14% vol

On the nose: the essence of Valpolicella, characterized by red berries and cherries

Valpolicella Ripasso DOC - 2017 Vintage € 48,00

Region: Veneto – Cellar: Cà de Ronchi

Grape varieties: Corvina, Cornione, Rondinella – 15% vol

On the nose: intensely spicy notes

Amarone della Valpolicella DOCG - Vintages available 2011-2013 € 70,00

Region: Veneto – Cellar: Cà de Ronchi

Grape varieties: Corvina, Cornione, Rondinella – 16% vol

On the nose: a powerful and complex floral bouquet, with notes of cooked fruit and jam

Bricco dell'Uccellone Barbera d'Asti DOCG - 2020 Vintage € 80,00

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

On the nose: intense and complex, with red fruits, spices, vanilla, and licorice

Barolo DOCG - 2020 Vintage

Region: Piemonte – Cellar: Ceretto – Grape variety: Nebbiolo – 14% vol € 88,00

On the nose: notes of red fruit preserved in spirits, flower petals, and spices



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Central Italian red wines

- Kerria Lacrima di Morro d'Alba DOC - 2025 Vintage** € 30,00
Region: Marche – Cellar: Garofoli
Grape Variety: Lacrima di Morro d'Alba, 13.5% vol
On the nose: fresh and lively aromas, with notes of roses, violets, plums, and ripe cherries
- Le Crocine IGT Bolgheri- 2024 Vintage** € 36,00
Region: Toscana – Cellar: Tenuta Marzichi Lenzi
Grape Varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, 13.5% vol
On the nose: releases scents of ripe fruit, balsamic notes, resins, and herbal touches
- Insoglio del cinghiale IGT - 2024 Vintage** € 45,00
Region: Toscana – Cellar: Tenuta del Biserno
Grape Varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, 13.5% vol
On the nose: spicy notes and wild berries, with delicate hints of roasting and toasted elements
- Rosso di Montalcino - 2021 Vintage** € 110,00
Region: Toscana – Cellar: Tenuta Biondi Santi
Grape Variety: Sangiovese, 13.5% vol
On the nose: a fine and fragrant bouquet, with notes of red fruit and a floral touch
- Argentiera Bolgheri superiore - 2021 Vintage** € 120,00
Region: Toscana – Cellar: tenuta Argentiera
Grape Varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, 14% vol
On the nose: aromas of forest floor and plum preserves
- Brunello di Montalcino - 2018 Vintage** € 240,00
Region: Toscana – Cellar: Tenuta Biondi Santi
Grape Variety: Sangiovese, 13.5% vol
On the nose: hints of forest floor, oriental spices, and sweet notes of chocolate leather
- Ventaglio Tenuta Argentiera - Annata 2018** € 360,00
Regione: Toscana – Cantina: tenuta Argentiera
Grape Variety: Cabernet Franc, Cabernet Sauvignon; 14.5% vol.
On the nose: notes of mint and eucalyptus, with aromas of cinnamon and red fruits



trefor café

Southern Italian red wines

Plumbago Menfi DOC - 2023 Vintage

€ 25,00

Region: Sicilia – Cellar: Planeta – Grape Variety: Nero d'Avola, 13.5% vol

On the nose: a rich and pleasant bouquet with fruity and spicy notes

Su' Anima Cannonau di Sardegna DOC - 2024 Vintage

€ 32,00

Region: Sardegna – Cellar: Su'Entu – Grape Variety: Cannonau, 14% vol

On the nose: all the scents of the Mediterranean scrub (maquis), red fruits, and resin

Villa Santera - Primitivo di Manduria DOC - 2023 Vintage

€ 32,00

Region: Puglia – Cellar: Leone De Castris – Grape Variety: Primitivo, 14.5% vol

On the nose: fruity notes of sour cherries and plums, with a sharp spiciness of ginger and vanilla

Etna Rosso DOC Contrada Feudo di Mezzo - 2024 Vintage

€ 35,00

Region: Sicilia – Cellar: Planeta – Grape Variety: Nerello, 13.5% vol

On the nose: a delicate bouquet with hints of red fruits



trefor café

Rosè wines

Rosa dei Frati Riviera del Garda Classico DOC

€ 29,00

Region: Lombardia – Cellar: Cà dei Frati

Grape varieties: Groppello, Marzemino, Sangiovese, and Barbera – 12.5% vol

On the nose: hints of hawthorn blossoms, green apple, almond, and wild cherry

Rissoa

€ 34,00

Region: Toscana – Cellar: Campo di Sasso

Grape varieties: Cabernet Franc, Syrah – 13% vol

On the nose: notes of yellow-fleshed fruit with nuances of chamomile and orange blossom



trefor café

Fug

I Frati Lugana DOC - WHITE

€ 17,00

Region: Lombardia – Cellar: Cà De Frati

Grape Varieties: Marzemino, Sangiovese, Cabernet – 13% vol

Ronchedone - RED

€ 17,00

Region: Lombardia – Cellar: Cà dei Frati

Grape Varieties: Marzemino, Sangiovese, Cabernet – 13% vol

Franciacorta Cuvée Prestige Brut DOCG - SPARKLING

€ 24,00

Region: Lombardia – Cellar: Cà Del Bosco

Grape Varieties: Chardonnay, Pinot Noir, Pinot Blanc – 12% vol

ALCUNE REFERENZE POTREBBERO ESSERE ESAURITE



trefor café

Drinks

SAN BENEDETTO MINERAL WATER

Originating in the Venetian Alps, this water travels a long path—absorbing minerals and trace elements along the way—before reaching a naturally protected underground reservoir.

Still or sparkling 500 cl € 1,80

Still or sparkling 750 cl € 2,50

SOFT DRINKS (IN GLASS BOTTLES) € 3,00

SOFT DRINKS (IN CANS) € 3,00

OUR DRAFT BEERS

ICHNUSA FILTRATA Sardinian tradition 4.7% ABV – Small € 4,00 | Medium € 6,00

Flavor: Full-bodied and refreshing, with herbal notes and hints of Mediterranean scrub, complemented by fruity undertones ranging from apricot to citrus

BALADIN IPA India Pale Ale 5,5% ABV – Medium € 6,50

Flavor: Highly hopped with a moderate, pleasant bitterness; smooth on the palate, featuring citrus notes of mandarin and bergamot. Balanced, smooth, and highly drinkable

LA MALEDETTA DEL BORGO Belgian Ale\Amber Ale 6,2% ABV – Medium € 7,00

Taste: A honeyed opening with notes of caramel that evolve into citrusy, resinous, and spicy hints, balanced by a pleasantly bitter finish

BOTTLED BEERS (0.33 L)

ICHNUSA NON FILTRATA (Unfiltered) – Sardinian tradition – 5% ABV € 4,50

CORONA EXTRA – 4,5% ABV € 5,00

LEFFE AMBRATA (Amber) – Double Malt – 6,6% ABV € 5,50

BECK'S BLUE NON ALCOHOLIC € 5,00

CAFÉ SELECTION

Coffee – € 2,00

Decaffeinated Coffee – € 2,20

Coffee with a splash of liqueur (*Caffè corretto*) – € 2,50

Barley/Ginseng Coffee – Small € 2,20 – Large € 2,50



trefor café

Wines by the Glass

WHITE WINES € 6,00

Alastro Menfi DOC - GRECANICO

Region: Sicilia – Cellar: Planeta – Grape Variety: Grecanico, Sauvignon Blanc, 12.5% vol
On the nose: notes of mountain herbs and aromatic flowers, citrus, melon, and peach

Su' Imari Vermentino di Sardegna DOC

Region: Sardegna – Cellar: Su' entu – Grape Variety: Vermentino, 13% vol
On the nose: fresh, fragrant aromas of ripe yellow-fleshed fruit and wildflowers

RED WINES € 6,00

Plumbago Menfi DOC - NERO D'AVOLA

Region: Sicilia – Cellar: Planeta – Grape Variety: Nero d'Avola, 13.5% vol
On the nose: a rich, pleasant bouquet with fruity and spicy notes

Villa Santera – Illivia NEGROAMARO Salento IGT

Region: Puglia – Cellar: Leone De Castris – Grape Variety: Primitivo, 14.5% vol
On the nose: notes of wild berries combined with hints of spice and earth

ROSÉ WINES € 6,00

Rosa dei Frati Riviera del Garda Classico DOC

Region: Lombardia – Cellar: Cà dei Frati
Grape Varieties: Gropello, Marzemino, Sangiovese, and Barbera, 12.5% vol
On the nose: hints of hawthorn blossoms, green apple, almond, and wild cherry

SPARKLING WINES € 7,00

Prosecco Motivo – Superiore millesimato DOCG

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

Veuve Ambal Crémant de Bourgogne Cuvée Brut – Méthode Champenoise

Region: Francia – Grape varieties: Chardonnay, Pinot nero 12.5% vol

Veuve Ambal Crémant de Bourgogne Rosé – Méthode Champenoise

Region: Francia – Grape varieties: Chardonnay, Pinot nero 12% vol



trefor café