

MENU'

A series of light brown silhouettes of people sitting at a table, engaged in dining. Some are holding glasses, others are eating. The silhouettes are positioned along the bottom edge of the page, creating a sense of a social gathering.

trefor café

APPETIZERS

**Salad of baby octopus* and prawns tails* with
pine cone beans and apple vinegar**

€ 15

**Tuna* and marinated salmon* tartare with coffee
and our Russian salad**

€ 16

Our own way seafood salad on lemon gel

€ 18

Beef tartare, asparagus and parmesan cream

€ 14

**Green appetizer with coloured fruits, chopped
pistachio and lemon cream**

€ 15

**Knife-cut 24-month Langhirano ham
with apulian burrata and gnocco
cooked in the oven**

€ 16



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FIRST DISHES

**Venere black rice with scampi tails*,
asparagus and seafood sauce**

€ 15

**Ravioli with redfish, potatoes and leeks with
cream of zucchini and bottarga**

€ 16

**Spaghetti Senatore Cappelli with mussels,
clams and razor clams**

€ 18

Tuscan pici with bacon, pecorino romano and dried egg

€ 14

**Maccheroncini al torchio with 3 tomatoes,
burrata and fresh basil**

€ 14

**Potato gnocchi with 'nduja, rocket
and black olives**

€ 15



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SECOND COURSES

Fried squid* and shrimps*

€ 18

**Seared octopus*, soft potatoes and
crunchy salted walnuts**

€ 19

**Slice of croaker*, clams, mussels and
yellow datterino tomatoes**

€ 20

**Bavarian heifer steak with 3 sauces and
golden potatoes**

€ 20

**Very tender Iberian Pluma with
asparagus and port cream**

€ 22

**"Milanese" cutlet with pistachios,
rocket and tomato**

€ 24



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GRILL

Bavarian heifer burger 250 gr, plate with fries

€ 15

**Fillet of Angus 250 gr. with Bernese sauce
and misticanza salad**

€ 20

**Rib eye steak or Florentine
served on a plate of Himalayan salt with sauces
and golden potatoes**

€ 6 (100 grams)

SIDE DISHES

Golden potatoes with rosemary or fried

€ 5

Mixed salad

€ 5

Grilled vegetables

€ 5

Sautéed vegetables in a pan

€ 6



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OUR SALADS

Nizzarda

**Tuna, cherry tomatoes, olives, hard-boiled eggs,
anchovies, potatoes and green beans,
mixed salad**

€ 9

Greca

**Greek feta, black olives, tomato, cucumbers,
oregano, mixed salad**

€ 9

Vivaldi

**Burrata, bresaola, walnuts, candied tomato, green
salad**

€ 10

Omega3

**Smoked salmon, avocado, almonds, cherry
tomatoes and mixed salad**

€ 10

* These products could be frozen or blast chilled

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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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TRADITIONAL PIZZA

MARINARA euro 6
Tomato, garlic, oil, oregano

MARGHERITA euro 7,50
Tomato, mozzarella, basil

NAPOLI euro 8
Tomato, mozzarella, anchovies, oregano

PIZZA FRITTA euro 9
Tomato, mozzarella

CALZONE euro 9
Tomato, mozzarella, cooked ham

DIAVOLA euro 9
Tomato, mozzarella, hot salami

VEGETARIANA euro 9,50
Tomato, mozzarella, grilled eggplant, zucchini, peppers

PRIMAVERA euro 9,50
Tomato, buffalo mozzarella, cherry tomatoes, basil

QUATTRO STAGIONI euro 9,50
Tozzarella, tomato, cooked ham, black olives,
mushrooms, artichokes

OUR SPECIAL PIZZA

FRESELLA euro 9,50
Tomato, buffalo mozzarella, cherry tomatoes,
tuna in oil, olives, basil

SARDA euro 9,50
Tomato, mozzarella, sardinian seasoned sausage,
sardinian pecorino

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SCAPECE euro 9,50

**Mozzarella, marinated courgettes, anchovies, mint,
lemon zest**

RUFFIANA euro 9,50

Mozzarella, walnuts, rocket, dried tomatoes, crescenza

TRICOLORE euro 10,00

Buffalo mozzarella, cherry tomatoes, basil sauce

GAMBEROSA euro 10,50

Tomato, mozzarella, chives, prawns, grilled zucchini

MORTAZZA euro 10.50

Mortadella, stracciatella cheese, pistachio cream

AMALFI euro 11,50

**Mozzarella, raw from Langhirano (24 months), lemon
zest, ginger**

GHIOTTA euro euro 12.00

**Mozzarella, sauteed broccoli with garlic, oil and chili,
crispy bacon, pecorino cream**

FOCACCELLA euro 12,50

**Raw Langhirano, cheese (24 months), burrata
stracciatella, cherry tomatoes**

OTTAVA MERAVIGLIA euro 15,00

**Yellow cherry tomatoes, tuna tartare, red onion,
buffalo burrata, basil, capers**

If requested all our pizzas can be prepared with whole wheat flour
All pizzas can contain allergens products, you can see the list in this
menu and you can ask to the staff for any information

The ingredients of our pizzas are subjected to the market and it's
availability because we use only high quality and fresh
ingredients, using the same criterious that we use in our restaurant

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OUR DESSERTS

Tiramisu

**Pamper with black cherries and
pistachio grains**

Flower cheese

Delight with 3 chocolates

Ingot

Harmony with pear and rum essence

euro 7



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INGREDIENTS

APPETIZERS

Baby octopus salad * and prawn tails * with pine cone beans and apple cider vinegar: baby octopus, prawns, beans, apple cider vinegar, garlic, salt, pepper, extra virgin olive oil

Tuna * and marinated salmon * tartare with coffee with our Russian salad: beef, salt, sugar, coffee, salmon, tuna, mayonnaise, potatoes, carrots, peas, extra virgin olive oil

Our own way seafood salad on lemon gel: lemon, sugar, corn starch, eggs, octopus *, shrimp *, squid *, mussels, cherry tomatoes, extra virgin olive oil, salt, pepper 24-month

Knife-cut 24-month Langhirano ham with apulian burrata and gnocco cooked in the oven: milk, cream, curd, salt, whole wheat flour, sourdough, extra virgin oil, tomatoes, salad, oregan, raw ham wheat flour 0 type

Green appetizer with coloured fruits, chopped pistachio and lemon cream : sugar, lemon, star anise, pineapple, kiwi, berries, strawberries, asparagus, cucumber, fennel, carrots, eggs, butter, starch, chopped pistachios

Beef tartare with knife, asparagus and parmesan in cream: beef pulp, extra virgin olive oil, lemon, asparagus, cream, parmesan, salt, pepper



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FIRST DISHES

Ravioli with redfish, potatoes and leeks with cream of zucchini and bottarga: eggs, 00 flour, potatoes, leeks, redfish, extra virgin olive oil, zucchini, salt, pepper

Spaghetti Senatore Cappelli with mussels, clams and razor clams: garlic, oil, white wine, semolina, clams, mussels, razor clams

Black rice with scampi tails *, asparagus and seafood sauce: scampi extract, scampi, asparagus, black rice, tabasco, worchester sauce, salt, extra virgin olive oil

Potato gnocchi with 'nduja, rocket and black olives: flour, potatoes, eggs, salt, pepper, butter, 'nduja, rocket, black olives, oil

Tuscan pici with bacon, pecorino romano and dehydrated egg: semolina, pepper, pecorino romano, bacon, marinated egg, sugar, salt, extra virgin olive oil

Maccheroncini al torchio with 3 tomatoes, burrata cheese and fresh basil: eggs, flour, salt, stracciatella, basil, cherry tomatoes, peeled tomatoes, dried tomatoes, garlic, oil.

SECOND DISHES

Slice of croaker *, clams, mussels and yellow datterino

tomatoes: extra virgin olive oil, garlic, mussels, croaker, yellow tomato, clams

Fried squid* and shrimps*: 00 flour, seed oil, squid *, shrimp *

Seared octopus *, soft potatoes and crunchy salted walnuts:

octopus, potato, extra virgin olive oil, walnuts, salt, sugar

"Milanese" cutlet with pistachios, rocket and cherry tomato:

veal, eggs, breadcrumbs, wheat flour, seed oil, pistachios, clarified butter, soy, salt, pepper, cherry tomato, rocket

Very tender Iberian pluma with asparagus and port cream:

pork pluma, oil, thyme, salt, asparagus, port, brown stock

Bavarian heifer steak with 3 sauces and golden potatoes:

beef, breadcrumbs, fine herbs, potatoes

GRILL

Angus fillet 250 gr. with Bernese sauce and misticanza salad:

beef, salt, extra virgin olive oil, sauces, salad

Rib eye steak or Florentine served on a plate of Himalayan salt with sauces and golden potatoes:

beef, potatoes, salt, extra virgin olive oil, sauc

Bavarian heifer burger 250 gr per plate with fries:

beef, extra virgin olive oil, Bernese sauce, mayonnaise, potatoes, salt, pepper

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SALADS

Vivaldi: mixed salad, burrata, walnuts, cherry tomatoes, sugar, salt, garlic, thyme, bresaola

Greek: Greek feta, black olives, tomato, cucumbers, oregano, mixed salad

Omega3: smoked salmon, avocado, almonds, cherry tomatoes, mixed salad

Nicoise: tuna, cherry tomatoes, olives, hard-boiled eggs, anchovies, potatoes and green beans, mixed salad

SAUCES

Bernese sauce: sunflower oil, eggs, gherkins, wine vinegar, salt, mustard, sugar, lemon, parsley, onions, spices, lactic acid (fermented sugars)

Barbecue sauce: tomato, sugar, wine vinegar, pineapple, brandy vinegar, salt, corn starch, spices (with mustard), rapeseed oil

Baconnaise sauce: soy oil, alcohol vinegar, tomato, egg, sugar, garlic, starch, salt, mustard, spices, herbs, onion, thickener, preservatives, antioxidants

INGREDIENTS AND ALLERGENS

QUATTRO STAGIONI mozzarella, tomato, cooked ham, black olives, mushrooms, artichokes

PRIMAVERA tomato, buffalo mozzarella, cherry tomatoes, basil

VEGETARIANA tomato, mozzarella, grilled eggplant, zucchini, peppers

DIAVOLA tomato, mozzarella, hot salami

CALZONE tomato, mozzarella, cooked ham

PIZZA FRITTA tomato, mozzarella

NAPOLI tomato, mozzarella, anchovies, oregano

MARGHERITA tomato, mozzarella, basil

MARINARA tomato, garlic, oil, oregano

FRESELLA tomato, buffalo mozzarella, cherry tomatoes, tuna in oil, olives, basil

SARDA tomato, mozzarella, sardinian seasoned sausage, sardinian pecorino

SCAPECE mozzarella, marinated courgettes, anchovies, mint, lemon zest

RUFFIANA mozzarella, walnuts, rocket, dried tomatoes, crescenza

TRICOLORE buffalo mozzarella, cherry tomatoes, basil sauce

GAMBEROSA tomato, mozzarella, chives, prawns, grilled zucchini

MORTAZZA mortadella, stracciatella cheese, pistachio cream

AMALFI mozzarella, raw from Langhirano (24 months), lemon zest, ginger

GHIOTTA mozzarella, sauteed broccoli with garlic, oil and chili, crispy bacon, pecorino cream

FOCACCELLA raw Langhirano, cheese (24 months), burrata stracciatella, cherry tomatoes

OTTAVA MERAVIGLIA yellow cherry tomatoes, tuna tartare, red onion, buffalo burrata, basil, capers

INGREDIENTS

Tiramisu: eggs, sugar, mascarpone, milk, cream, isinglass, 00 flour, dark chocolate, coffee

Pamper: cream, condensed milk, pistachio paste, isinglass, black cherries, pistachio grains

Flower cheese: spreadable cheese, cream, blueberries, powdered sugar, muesli, butter, coconut flour

Delight: eggs, sugar, starch, bitter cocoa, dark chocolate, milk chocolate, white chocolate, isinglass, cream, egg yolks

Ingot: egg yolks, white sugar, soy milk, cinnamon, lemon, brown sugar, starch, red fruits

Harmony: cream, white sugar, vanilla, isinglass, pear, starch, butter, rum essence, white chocolate, dark chocolate, cocoa butter, food coloring

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CHAMPAGNE

	70,00
- Veuve Cliquot Ponsardin Brut, gradi 12%..... Francia, "Veuve Cliquot" Uva: Pinot nero, Pinot Meunier, Chardonnay	105,00
- Ruinart Blanc de blancs, gradi 12%..... Francia, "Ruinart" Uva: chardonnay	250,00
-Krug Grand Cuvée gradi 12,5%..... Francia "Krug" Uva: Pinot nero, Chardonnay, Pinot Meunier	

BOLLICINE ITALIANE

	30,00
- Prosecco superiore anno 2019 gradi 11,5% Veneto "Borgo Molino" Uva: Vitigno Borgo Molino	44,00
- Franciacorta Prestige Cuveé Brut anno 2018 gradi 12% Veneto "Ca'del Bosco" Uva: Chardonnay, Pinot nero, Pinot bianco	44,00
- Ferrari Perlé Brut anno 2019 gradi 12% Trentino Alto Adige "Ferrari" Uva: Chardonnay Trento DOC	53,00
- Franciacorta "zero" Millesimato anno 2015 gradi 12,5% Veneto "Ca dei Ronchi" Uva: Chardonnay, Pinot nero	55,00
- Franciacorta "rosè" Millesimato anno 2015 gradi 12,5% Veneto "Ca dei Ronchi" Uva: Pinot nero	70,00
- Franciacorta Prestige Saten Brut anno 2018 gradi 13% Veneto "Ca'del Bosco" Uva: Chardonnay, Pinot bianco	

VINI BIANCHI NORD ITALIA

	24,00
- Lugana anno 2018 gradi 13,5% Veneto "Ca' dei Frati" Uva: Turbiana	26,00
- Müller Turgau anno 2018 gradi 12,5% Trentino Alto Adige "Tramin" Uva: Müller Turgau	27,00
- Trebes anno 2018 gradi 13,5% Friuli Venezia Giulia "Attems" Uva: Ribolla gialla	

- Sauvignon anno 2018 gradi 13%	29,00
Trentino Alto Adige "Tramin" Uva: Sauvignon	
- Selida anno 2018 gradi 14%.....	30,00
Trentino Alto Adige "Tramin" Uva: Gewurtztraminer	
- Villa Sparina (Gavi di Gavi) anno 2018 gradi 12,5%	32,00
Piemonte "Villa Sparina" Uva: Cortese	
- Blangè anno 2018 gradi 13%	33,00
Piemonte "Ceretto" Uva: Roero Arneis	

VINI BIANCHI CENTRO ITALIA

- Macrina anno 2018 gradi 13%	24,00
Marche "Garofoli" Uva: Verdicchio	
- Gale anno 2018 gradi 12,5%	24,00
Marche "Garofoli" Uva: Passerina	
- Amarela anno 2018 gradi 12,5%	24,00
Marche "Garofoli" Uva: Pecorino	
- Massovivo (Ten. Ammiraglia) anno 2018 gradi 12,5%	24,00
Toscana "Frescobaldi" Uva: Vermentino	
- Pomino bianco anno 2018 gradi 12,5%	24,00
Toscana "Frescobaldi" Uva: Chardonnay, Pinot bianco	

VINI BIANCHI SUD ITALIA

- Fiano anno 2018 gradi 13,5%	25,00
Campania "Nativ" Uva: Fiano	
- Greco anno 2018 gradi 13,5%	25,00
Campania "Nativ" Uva: Greco	
- Falanghina anno 2018 gradi 13%	25,00
Campania "Nativ" Uva: Falanghina	
- Vermentino "Argiolas" anno 2020 gradi 12,5%.....	30,00
Sardegna "Costa Molino" Uva: Vermentino	

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| - Il Salinaro anno 2018 gradi 13,5% | 28,00 |
| Sicilia "Pellegrino" Uva: Grillo | |

DALLA FRANCIA

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| - Baron De L anno 2017 gradi 12,5% | 145,00 |
| Francia - Loira Uva: Sauvignon | |

VINI ROSE'

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| - Flaro anno 2018 gradi 12%..... | 26,00 |
| Puglia "Futura 14 di Bruno Vespa" Uva: Negramaro, Aleatico | |
| - Alie (Ten. Ammiraglia) anno 2018 gradi 13% | 29,00 |
| Toscana "Frescobaldi" Uva: Syrah, Vermentino | |

VINI ROSSI NORD ITALIA

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| - Lagrein anno 2018 gradi 13% | 25,00 |
| Trentino Alto Adige "Tramin" Uva: Lagrein | |
| - Pinot nero anno 2018 gradi 13% | 30,00 |
| Trentino Alto Adige "Tramin" Uva: Pinot nero | |
| - Campofiorin (rosso veronese) anno 2016 gradi 13% | 30,00 |
| Veneto "Masi" Uva: Corvina, Rondinella, Molinara | |
| - Sassella (Valtellina Superiore) anno 2017 gradi 13,5%..... | 30,00 |
| Lombardia "Conti Sertoli Salis" Uva: Chiavennasca, Nebbiolo | |
| - Toar (Valpolicella Superiore) anno 2015 gradi 13%..... | 31,00 |
| Veneto "Masi" Uva: Corvina, Rondinella, Oseleta | |
| - Sabbioso anno 2010 gradi 13,5% | 31,00 |
| Lombardia "Az. Agricola La Guarda" Uva: Sangiovese | |
| - Ronchedone anno 2013 gradi 13% | 32,00 |
| Lombardia "Ca' dei Frati" Uva: Marzemino, Sangiovese, Cabernet | |

- Dolcetto d'Alba (Rossana) anno 2017 gradi 13.5%	32,00
Piemonte "Cantine Ceretto" Uva: Dolcetto	
- Barbera d'Alba (Piana) anno 2016 gradi 13,5%	36,00
Piemonte "Cantine Ceretto" Uva: Barbera	
- Nebbiolo d'Alba (Michet) anno 2017 gradi 14%	37,00
Piemonte "Marchesi di Barolo" Uva: Nebbiolo	
- Dolcetto d'Alba (Bosset) anno 2017 gradi 14%	38,00
Piemonte "Marchesi di Barolo" Uva: Dolcetto	
- Nebbiolo d'Alba (Bernardina) anno 2017 gradi 14%	40,00
Piemonte "Cantine Ceretto" Uva: Nebbiolo	
- Valpolicella superiore (Spargola) anno 2016 gradi 14%	41,00
Veneto "Cà dei Ronchi" Uva: corvina, corninone e rondinella	
- Barbera d'Alba (Peiragal) anno 2016 gradi 14,5%	42,00
Piemonte "Marchesi di Barolo" Uva: Barbera	
- Valpolicella Ripasso Docg anno 2014 gradi 14%	48,00
Veneto "Az. Cà dei Ronchi" Uva: Corvina, Rondinella	
- Amarone della Valpolicella Docg anno 2011 gradi 16%	70,00
Veneto "Az. Cà dei Ronchi" Uva: Corvina, Rondinella	

VINI ROSSI CENTRO ITALIA

- Lambrusco Marcello anno 2018 gradi 10,5%	19,00
Emilia Romagna "Giacobazzi" Uva: Lambrusco di Sorbara	
- Morellino di Scansano anno 2018 gradi 13,5%	21,00
Toscana "La Rasola" Uva: Sangiovese, Ciliegiolo, Malvasia	
- Terre more (Rosso della Maremma) anno 2017 gradi 13,5%	24,00
Toscana "Frescobaldi" Uva: Cabernet Sauvignon, Syrah	
- Tenuta castiglioni anno 2016 gradi 13%	28,00
Toscana "Frescobaldi" Uva: Sangiovese, Cab. Sauvignon, Merlot	
- Nipozzano anno 2016 gradi 13%	30,00
Toscana "Frescobaldi" Uva: Sangiovese, Cabernet, Cab. Frank	

- Campo ai Sassi (Rosso di Montalcino) anno 2017 gradi 13% 30,00
Toscana "Frescobaldi" Uva: Sangiovese
- Roggio del filare anno 2015 gradi 14,5% 50,00
Marche "Velenosi" Uva: Montepulciano

VINI ROSSI SUD ITALIA

- Vulkà (Etna rosso) anno 2016 gradi 13% 23,00
Sicilia "Nicosia" Uva: Nerello mescalese, Nerello cappuccio
- Primitivo del Salento (il Bruno di Vespa) anno 2018 gradi 14% 24,00
Puglia "Futura 14 di Bruno Vespa" Uva: Primitivo
- Cannonau anno 2016 gradi 13% 28,00
Sardegna "Cherchi" Uva: Cannonau
- Irpinia Aglianico anno 2017 gradi 13% 28,00
Campania "Mastroberardino" Uva: Aglianico
- Primitivo di Manduria (il Bruno di Vespa) anno 2018 gradi 14% 30,00
Puglia "Futura 14 di Bruno Vespa" Uva: Primitivo
- Pago dei Fusi Taurasi anno 2008 gradi 13,5% 54,00
Puglia "Terredora" Uva: Aglianico 100%

MEZZE BOTTIGLIE DA 375 ML.

VINO BIANCO

- Villa Sparina (Gavi di Gavi) anno 2018 gradi 12,5% 16,00
Piemonte "Villa Sparina" Uva: Cortese

VINO ROSSO

- Ronchedone anno 2013 gradi 13% 17,00
Lombardia "Ca' dei Frati" Uva: Marzemino, Sangiovese, Cabernet