

CAFÉ
TRUSSARDI

giancarlo perbellini

KITCHEN

“Passatelli” in prawn broth and roasted daikon	14
Crispy “riso al salto” and bolognese sauce	14
Warm spaghetti salad, tomato sauce and pecorino cheese foam	14 V
Steamed bread, raw and cooked beef and wasabi mayonnaise	14
Meatballs with tomato and basil sauce	14
Shoulder lamb, chicory and smoked provola cheese	15
Egg, tomato sauce, parmesan and basil foam	14 V
Radicchio salad, pears, walnuts and mustard	13 V
Artichoke and chicory salad, Parmesan and anchovy powder	14
Borlotti beans foam, puffed rice and balsamic vinegar	14 V
Carrot carrot carrot	14 V
Fried squid and horseradish sour cream	15
Prawn burger with confit tomato mayonnaise	15
Focaccia with anchovies, caprino cheese and fresh chives	15
Cod salad, corn cream and polenta chips	15
Cheese selection with fruit and jam	18 V
Plose water 0,5 L	2,5
BioPlose soft drinks	5
Buttiga Pils/Blanche/IPA beer	8
Coffee Torrefazione Giamaica	2,5
Bitter	5
Cover charge	2,5

Some dishes may contain allergens. Our wait staff is available to provide any information on the nature and origin of our food. The items marked with a V are vegetarian.

DESSERTS

Perbellini millefeuille	12
“Like a strudel”	10
Tiramisù	10
Vanilla crème brûlée	10
Carrot cake and egnog foam	10

WINES

Prosecco Biancavigna “Selezione Perbellini”	7	42
Franciacorta Sullali Blanc de Blancs	10	54
Trento DOC Ferrari Perlé “Selezione Trussardi”	14	80
Champagne Trousset Guillemart “Selezione Perbellini”	17	95
Soave Classico Prà	7	42
Sauvignon Tiefenbrunner “Merus”	8	48
Riesling Trocken Red Stone	8	48
Pinot Grigio Primosic	9	54
Bourgogne Blanc Vincent Girardin	14	80
Valpolicella Classico Mazzi	7	42
Valpolicella Superiore Fumanelli	9	54
Langhe Nebbiolo Parusso	9	54
Bolgheri Rosso “Ferrugini” Chiappini	9	54
Beaujolais “Pierres Dorées” Jean Francois Coquard	8	48

The wine selection is available by the glass and bottle. For more options, please consult our wine list.