

APPETIZERS

Pumpkin flan and alpine toma cheese fondue €11
Creamy egg, raschera and black truffle €13
Veal with tuna cooked to pink point and ancient tuna sauce €13
Moscardino in Mediterranean stew €14
Chiacchiera Patanegra lard, honey and walnuts €14

FIRST

Agnolotto del plin, parmigiano reggiano, smoked black tea,
Langhe hazelnuts €12
Square ravioli of the Piedmontese tradition €14
Egg Tajarin with Cervere leeks and sausage €14
Kamut macaroni, crunchy vegetables and Apulian stracciatella €14

SECONDS

Tagliatelle with croaker ragout, almonds and dill €15
Pumpkin cream soup, tonka bean, smoked almond milk €13
Cacciatore style chicken fricandò €16
Grilled sea bream, liquorice and sautéed fennel €18
Nebbiolo braised pork cheek and mountain potatoes €18
Cod, Barolo reduction and crunchy spinach €18
Veal breadsticks and mayonnaise with Dijon mustard and honey €22

SALADS

CAESAR

Green salad, grilled chicken, croutons, parmesan flakes and caesar sauce €10

NICE

Green salad, eggs, tuna, anchovies, potatoes, cherry tomatoes, olives €11

AVOCADO

Mixed salad, prawns, avocado, tomato, walnuts €12

SIDE DISHES

Mixed salad €5
Baked potatoes €5
Grilled vegetables €7

*some products can be frozen at source

La Pizza

Tredatre

RISTORANTE / PIZZERIA

DOUGH FOR CELIAC PEOPLE + €3

NAPLES €8.5

tomato puree, fior di latte mozzarella, capers, anchovies, basil and oregano

FOUR SEASONS €9.50

tomato puree, fior di latte mozzarella, cooked ham, mushrooms, olives and artichokes

CAPRICCIOUS €11.50

tomato puree, fior di latte mozzarella, cooked ham, mushrooms, olives and spicy salami

GERMAN €7.5

tomato puree, fior di latte mozzarella and frankfurters

HAM AND MUSHROOMS €9

tomato puree, fior di latte mozzarella, cooked ham and champignon mushrooms

MARGHERITA €7

tomato puree, fior di latte mozzarella and fresh basil

MARINARA €6.50

tomato puree, garlic, oil and oregano

MUSHROOMS €8.5

tomato puree, fior di latte mozzarella and champignon mushrooms

RIVIERA €8

tomato puree, fior di latte mozzarella and Riviera olives

COOKED HAM €9.50

tomato puree, fior di latte mozzarella and cooked ham

FOUR CHEESES €10

tomato puree, mozzarella fior di latte, gorgonzola, fontina and parmesan

DEVIL €8.50

tomato puree, fior di latte mozzarella and spicy salami

ORTOLANA €10.50

tomato puree, fior di latte mozzarella, aubergines, courgettes and peppers

I Calzoni

CLASSIC CALZONE €8.50

fior di latte mozzarella, tomato puree and cooked ham

NEAPOLITAN CALZONE €11.50

fior di latte mozzarella, tomato puree, cow's milk ricotta, Naples salami, cooked ham and parmesan

UMBY CALZONE €10.50

fior di latte mozzarella, tomato puree, champignon mushrooms, cooked ham and salami spicy

SERVICE AND COVERAGE €2.50

La Speciali

Tredatre

RISTORANTE / PIZZERIA

ISLANDER €12.50

fresh tomato, Riviera olives, capers, anchovies, basil, oregano and buffalo mozzarella

PARMESAN €9.50

tomato puree, fresh basil, fior di latte mozzarella, parmesan and aubergines

TREDATRE €10.50

trevisana, fresh sausage, fior di latte mozzarella, leeks and smoked scamorza

MICHEL €10

fior di latte mozzarella, gorgonzola, leeks and fresh sausage

QUEEN €12

tomato puree, fresh tomato, buffalo mozzarella, parmesan, basil

VITTORIO €10.50

fior di latte mozzarella, fresh tomato, courgettes, smoked scamorza, fresh sausage, parmesan

PINK WOMAN €10

fior di latte mozzarella, cooked ham, fresh basil, cow's milk ricotta, parmesan and basil

FARMER €10.50

fresh tomato, broccoli, potatoes, champignon mushrooms and fresh basil

CALABRIA €10

tomato puree, fior di latte mozzarella, spicy 'nduja, Tropea onion and fresh basil

BUFFALO €11.50

buffalo mozzarella, fresh tomato and basil

BURRATA €13

tomato puree, burrata, sausage, fresh basil

SAUSAGE AND FRIARIELLI €10.50

fresh sausage, mozzarella fior di latte, broccoli

IT IS WORTH €12.50

fior di latte mozzarella, raw ham, walnuts and artichokes

TYROLEAN €11.50

fior di latte mozzarella, smoked scamorza, spek

DELICATE €9.5

fior di latte mozzarella, stracchino, rocket, parmesan flakes

SABAUDA €10

fior di latte mozzarella, fresh cherry tomatoes, rocket

CONVERSATION €10

fior di latte mozzarella, stracchino, speck and courgettes

MARSEILLE €10

tomato puree, fior di latte mozzarella, Tropea onion, spicy salami, gorgonzola

SERVICE AND COVERAGE €2.50

Le Focacce

Tredatre

RISTORANTE / PIZZERIA

SIMPLE FOCACCIA €4

FOCACCIA BRUSCHETTA €7

cherry tomato, fresh basil, garlic and oregano

RAW HAM FOCACCIA €12

FOCACCIA SABAUDA €12

cherry tomato, buffalo mozzarella, rocket and parmesan flakes

MORTADELLA FOCACCIA €12

burrata and pistachios

BURRATA FOCACCIA €12

cherry and fresh basil

TASTY FOCACCIA €12

fior di latte mozzarella, raw ham and olive pâté

ADDITIONS

ROCKET or TREVISANA €1.50

FRESH TOMATO €1.50

SLICED €2

BUFFALO MOZZARELLA €2.50

FIOR DI LATTE MOZZARELLA REINFORCEMENT €1

BURRATA €3.50

SERVICE AND COVERAGE €2.50

Tiramisu heart

Try one of the most loved classics: the Heart of Tiramisu with dark chocolate. Intense and soft flavor of tiramisu in a delicious variant. An experience to be enjoyed to the full.

Greedy Basket

An irresistible dessert for any occasion: it is a delicious basket with a heart of cream and strawberries, enriched with a delicious berry sauce. For a first-class presentation, the Dolce for a perfect choice.

ZEPPOLE di "giù"

Our delicious Zeppole are prepared by hand with a heart of cream and strawberries covered with a soft custard. Delicious and of quality, a sweetness that you can taste with a spoonful.

Fruit Triumph

Our home-made fruit cake is an authentic treat. A shortcrust pastry base with a choice of seasonal fruit finished with a perfect icing. The result is a tasty and tasty fruit cake, ready to triumph on your table!

Enchanted Strawberries

The strawberry cup is one of the most iconic desserts: with its ice cream creamy vanilla and maraschino strawberries, accompanied by a waffle crunchy, this recipe is destined to be remembered. Its biscuit base ensures a sweet balance of flavors and the mix of fruits makes every bite delightful.

Coffee Panna Cotta

Enjoy our panna cotta spoon covered with coffee reduction. A delight made with top quality ingredients, perfect for anyone have a passion for exceptional desserts. Coffee offers a contrast in flavor refreshing to the soft dessert.

Appetizers

SPRITZ APEROL, CAMPARI, ST. GERMAIN €5

GLASS OF WHITE, RED, ROSE WINE starting from €4

Bitters and Spirits

BITTERS €4

GRAPPAS €5

AGED GRAPPA €5.50

WHISKEY €6

AGED WHISKEYS (Talisker, Caol Ila, Oban) €7

MYRTLE €3.50

LIMONCELLO €3.50

AMARO DEL CAPO €3.50

VODKA €5

RUM €5

AGED RHUM €6.50

LIQUEURS €5

The Wine Cellar Tredatre

RISTORANTE / PIZZERIA

CLASSIC METHOD

Franciacorta

TENUTA MONTENISA SATÈN DONNA CORA €40

Marchesi Antinori

MONTENISA BLANC'D BLANCS ESTATE €30

Marchesi Antinori

ESTATE MONTENISA CUVÉE ROYAL BRUT €28

Marchesi Antinori

Alta Langa

ALTA LANGA BLANC'D BLANC €30

Cocchi

ALTA LANGA RÖSA €30

Cocchi

ALTA LANGA TOTO CORDE €28

Cocchi

CHARMAT METHOD

COCCHI BRUT PIEDMONT DOC €18

Cocchi

PACKAGES €30

Col de' Salici

PROSECCO DI VALDOBBIADENE EXTRA DRY MILL €18

Col de' Salici

PROSECCO DI VALDOBBIADENE BRUT MILL €18

Col de' Salici

CHAMPAGNE

PHILIPPONNAT GRAND BLANC €100

PHILIPPONNAT RESERVE ROSÉ €75

PHILIPPONNAT ROYAL RESERVE BRUT €55

SPARKLING WINES

VINTAGE BRUT CLASSIC METHOD €30

Donnafugata

BRUT SPARKLING WINE €15

Falesco

RED WINES

BAROLO "BUSSIA" €80

Prunotto

BARBARESCO €40

Prunotto

BAROLO €50

Prunotto

NEBBIOLO LANGHE GIBLIN €25

Ca' Viola

NEBBIOLO D'ALBA "OCCHETTI" €25

NICE BANSELLA €22

Prunotto

BARBERA D'ALBA €18

Prunotto

BARBERA D'ASTI "LA FRANCA" €17

White Brothers

SWEET ALBA €16

Prunotto

RUCHÈ €20

Drool

PINOT NOIR €20

Les crêtes

PINOT NOIR €19

Colterenzio

TIGNANELLO €130

Antinori

PIAN DELLE VIGNE

BRUNELLO DI MONTALCINO €65

Antinori

IL BURCIATO BOLGHERI €35

Antinori

ORGANIC RUBY €17

Bulichella

SABAZIO ROSSO DI MONTEPULCIANO €16

Antinori

MERLOT €18

Colterenzio

CABERNET SAUVIGNON €18

Colterenzio

CARIGNANO DEL SULCIS €20

Saraja

CANNONAU DI SARDINIA DOC €17

Saraja

A THOUSAND AND ONE NIGHTS €65

Donnafugata

RED WINES 1/2 BOTTLE

SWEET ALBA €9

Prunotto

BARBERA D'ASTI "FIULOT" €8

Prunotto

PINOT NOIR €10

Colterenzio

CHIANTI CLASSICO "PEPPOLI" €10

Antinori

"SHERAZADE" NERO D'AVOLA €9

Donnafugata

ALLERGENS

Tredatre
RISTORANTE / PIZZERIA

Food allergies or intolerances, request information on our menu

information to customers about the presence of ingredients or ingredients in foods

technological aids considered allergens or their derivatives

customers are advised that in prepared foods and drinks

administered may be contained in the adjuvant ingredients

considered allergens

list of allergen ingredients used in this exercise present in the attachment two from the EU range number 1169/2001 substances produced which cause

energy or intolerances

- cereals containing gluten and derived products

(wheat, wheat, rye, barley, oats, spelt, kamut)

- shellfish products made from shellfish

- eggs and egg products

- fish and fish-based products

- peanuts and peanut-based products

- soy and soy-based products

- milk and milk-based products

- nuts and derivatives

(almonds, hazelnuts and walnuts, pecan cashew from Brazil, pistachios,

- macadamia nuts)

- celery and celery-based products

- mustard and mustard-based products

- sesame seeds and sesame-based products

- sulphites in concentrations greater than 10 mg per kg-

- molluscs and mollusc-based products

one of our representatives is at your disposal to provide support or information