

# MENU



L'  
ARTE  
DI  
VIVERE



ALLERGENS

## **Benvenuti a Trentanove !**

At Trentanove you taste the pure character of Italian cuisine: both honest and refined, and prepared exclusively with daily fresh products.



## **Trentanove, che festa !**

The Italian food culture has long brought families together, including in Trentanove. At any time of the day, we serve true Italian flavor, conceived by an Italian mind and crafted by purebred Italians. All the dishes you get on your plate here originate in our kitchen, fresh and handmade.





*A LARGE GROUP?*

Please limit the number of different dishes.

## PER CONDIVIDERE

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## TO SHARE

<b>Formaggi misto</b> 	<b>21</b>
Range of Italian cheese	
<b>Salumi italiani</b>	<b>22.5</b>
Range of Italian cured meat	
<b>Salumi - formaggi italiani</b>	<b>24.5</b>
Range of Italian cured meat and cheese	
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<b>Bruschette pomodorini, mozzarella e basilico (4 pieces)</b> 	<b>17.5</b>
Bruschetta with tomato, mozzarella and basil	
<b>Bruschette Trentanove (4 pieces)</b>	<b>22</b>
Bruschetta of chef's choice	
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<b>Stuzzichini Trentanove</b>	<b>39</b>
Cured meat, calamari, bruschetta, cheese	<b>2 people</b>

# ANTIPASTI FREDDI

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## COLD STARTERS

<b>Carpaccio di un assortimento di barbabietole</b> 	<b>21</b>
Carpaccio of an assortment of beets	
<b>Carpaccio di manzo con pinoli, rucola e parmigiana</b>	<b>22.5</b>
Thinly sliced beef with pine nuts, rocket salad and parmesan cheese	
<b>Carpaccio di avocado con mix di cereal</b> 	<b>23</b>
Carpaccio of avocado with a mix of grains	
<b>Carpaccio Trentanove</b>	<b>25.5</b>
Beef carpaccio with wild mushroom and truffle	
<b>Vitello tonnato</b>	<b>24.5</b>
Finely sliced veal medallion with tuna	
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<b>Tartare di manzo</b>	<b>23.5</b>
Hand-cut beef tartare	
<b>Tartare di capesante</b>	<b>26</b>
Scallop tartare	
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<b>Stracciatella con acciughe, porri e sedano</b>	<b>24</b>
Stracciatella with anchovies, leeks and celery	
<b>Burrata con bresoala, figi e noci</b>	<b>26</b>
Burrata with bresoala, figs and walnuts	
<b>Cannelloni di avocado e tartara di tonno</b>	<b>27</b>
Cannelloni with avocado and tuna tartare	

## ANTIPASTI CALDI

### WARM STARTERS

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<b>Calamari fritti</b>	<b>19.5</b>
Fried calamari with home-made tartare	
<b>Melanzane con mix di cereali e pomodoro</b> ♻️	<b>22</b>
Eggplant with a mix of grains and tomato	
<b>Parmigiana di melanzane</b> ♻️	<b>23.5</b>
Lasagna of eggplant and Parmesan cheese with a tomato sauce	
<b>Polpo grigliato con menta, nduja e crema di patate</b>	<b>25.5</b>
Grilled octopus with mint, nduja and potato cream	
<b>Burrata al forno con coppa e salsa di tartuffo</b>	<b>26</b>
Oven-baked burrata with coppa and truffle sauce	

## MENU PRANZO

### LUNCH MENU

12H - 15H

<b>Ask for the lunch menu of the day</b>	<b>34</b>
Starter + main course + coffee or tea	


# ZUPPA

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## SOUP

<b>Sautè di vongole</b>	<b>21.5</b>
Clam soup with cherry tomatoes	
<b>Zuppa alla pescatore</b>	<b>25.5</b>
Fish soup	




# RISOTTO

<b>Risotto ai funghi di bosco e tartuffo</b> 	<b>27</b>
Risotto with forest mushrooms and truffle	
<b>Risotto con salsiccia e zafferano</b>	<b>29</b>
Risotto with sausage and saffron	
<b>Risotto mare e monti</b>	<b>34.5</b>
Risotto with seafood and mushrooms	

# PASTE

## CLASSICHE

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<b>Spaghetti pomodoro</b> 	<b>20.5</b>
Spaghetti with tomato sauce and basil	
<b>Penna all'arrabiata</b> 	<b>20.5</b>
Penne in a spicy tomato sauce	
<b>Ravioli ricotta, spinaci e pomodoro</b> 	<b>23.5</b>
Ravioli filled with ricotta cheese and spinach in a tomato sauce	
<b>Tagliatelle al ragu con costole di manzo</b>	<b>26.5</b>
Tagliatelle with beef rib pieces	
<b>Linguine vongole e pomodorini</b>	<b>27.5</b>
Linguine with clams and cherry tomatoes	
<b>Linguine pescatore</b>	<b>32.5</b>
Linguine with mussels, clams, calamari, scampi and cherry tomatoes	

## SCELTA DELLO CHEF

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<b>Ravioli ripieni di melanzane in un brodo di pomodorini</b> 	<b>27</b>
Ravioli stuffed with eggplant in a broth of cherry tomatoes	
<b>Paccheri con polpo, capparri pomodorini e olive taggiasche</b>	<b>29.5</b>
Paccheri with octopus, capers, tomatoes and Taggiasche olives	
<b>Trofie con cime di rapa, salsiccia al finocchio e peperoni grigliato</b>	<b>26</b>
Trofie with turnip greens, fennel sausage and grilled peppers	
<b>Panciotti con girolles, formaggio fontina e crumble di noci grigliate</b>	<b>28</b>
Pasta stuffed with girolles mushrooms, fontina cheese and grilled crumble of nuts	
<b>Scrigni ripieni di capesante e salsa di pomodoro giallo</b>	<b>29</b>
Pasta stuffed with scallops and yellow tomato sauce	

# PESCE

These dishes are served with  
pasta aglio olio or oven-baked potatoes.

## SEAFOOD

<b>Pesce del giorno alla mediterranea</b>	<b>34</b>
Catch of the day with cherry tomatoes, capers and olives	
<b>Pesce spada in crosta di menta</b>	<b>34</b>
Swordfish with a mint crust	
<b>Tonno alla griglia con salsa al lime</b>	<b>42</b>
Grilled tuna with a lime dressing	
<b>Gamberoni alla griglia con brodo di crostacei</b>	<b>39</b>
Grilled prawns with a shellfish broth	
<b>Aragosta con pomodori ciliegini</b>	<b>44</b>
Lobster with cherry tomatoes	

## SUPPLEMENTI CARNI & PESCE

<b>Insalata mista</b>	<b>5</b>
<i>Mixed salad</i>	
<b>Verdure alla griglia</b>	<b>7</b>
<i>Grilled vegetables</i>	

## SALSE DI PESCE

- **hot sauce**    *White wine sauce*
- **cold sauce**    *Tartare / Mayonnaise*



# CARNI

## MEAT

These dishes are served with  
pasta aglio olio or oven-baked potatoes.

<b>Scaloppina di pollo con funghi</b>	<b>29</b>
Thinly sliced chicken breast with mushrooms	
<b>Scaloppina al limone</b>	<b>31.5</b>
Thinly sliced veal with lemon sauce	
<b>Scaloppina milanese</b>	<b>32.5</b>
Thinly breaded veal with rocket salad and cherry tomatoes	
<b>Scaloppina alla pizzaiola</b>	<b>33.5</b>
Thinly sliced veal with a tomato sauce of capers, anchovies and Taggiasca olives	
<b>Ossobuco Trentanove</b>	<b>33.5</b>
Veal shank in a tomato sauce	
<b>Rib eye con verdure di stagione e rosmarino</b>	<b>38.5</b>
Rib eye with seasonal vegetables and rosemary	
<b>Agnello marinato con miele di menta</b>	<b>39.5</b>
Lamb marinated with mint honey	
<b>Tagliata di manzo con rucola, pomodorini e parmigiano</b>	<b>43</b>
Fried Irish filet pur with rocket salad, cherry tomatoes and parmesan cheese	
<b>Tomahawk alla griglia</b>	<b>89</b>
Grilled Tomahawk steak	<b>2 people</b>

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## SALSE DI CARNE

- **hot sauce**    *Meat sauce / Red wine sauce / Pizzaiola sauce*
- **cold sauce**    *Tartare / Mayonnaise*

# BAMBINI

## KIDS

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<b>Spaghetti pomodoro</b> 🌿	<b>13</b>
Spaghetti with tomato sauce and basil	
<b>Garganelli alla vegetariana</b> 🌿	<b>14.5</b>
Penne with seasonal vegetables	
<b>Rigatone al ragu con costole di manzo</b>	<b>16</b>
Rigatoni al ragu with beef rib pieces	



# DOLCI

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## DESSERT

<b>Scroppino</b>	<b>14.5</b>
Lemon sorbet with a dash of prosecco, vodka and limoncello	
<b>Dame blanche</b>	<b>14.5</b>
Vanilla ice cream with warm chocolate sauce	
<b>Tiramisu</b>	<b>15.5</b>
Ladyfingers soaked with coffee and mascarpone	
<b>Semifredo alle amarene e meringa</b>	<b>15</b>
Semifredo with amarena cherries and meringue	
<b>Cornetto con ricotta, cioccolato, pere e cardamomo</b>	<b>16</b>
Croissant with ricotta, chocolate, pear and cardamom	
<b>Torta con panna cotta a lime</b>	<b>16</b>
Panna cotta tartlet with lime	
<b>Cannoli con spuma di agrumi, crumble e vaniglia</b>	<b>17</b>
Cannoli with citrus foam, crumble and vanilla	
<b>Formaggi misto</b>	<b>21</b>
Range of Italian cheese	

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## DESSERT WINE

<b>Planeta</b>	<b>9.5</b>
Passito di Noto	

*BEVANDA*



*CARTA DEI VINI*  
Ask for our wine menu.

## BOLLICINE

	0,375 L	BICCHIERE	BOTTIGLIA
<b>Prosecco Belstar</b> Brut		8.5	44
<b>Prosecco Belstar</b> Rosato		8.5	44
<b>Moscato d'Asti Doc</b> 100% Moscato (sweet)			47
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<b>Ca'Del Bosco</b> Cuvée Prestige	40	14	75
<b>Ferrari Perlé</b> Brut			85
<b>Ferrari Perlé</b> Rosé			95

## CHAMPAGNE

		BOTTIGLIA
<b>Veuve Clicquot</b>		105
<b>Veuve Clicquot Rosé</b>		115
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<b>Ruinart Blanc de Blancs</b>		125

## VINI DELLA CASA

	BICCHIERE	BOTTIGLIA
<b>Vino bianco</b> <i>white wine</i> Viabore, Trebbiano, Marche	5.8	34
<b>Vino rosato</b> <i>rosé wine</i> Viabore, Marche	5.8	34
<b>Vino rosso</b> <i>red wine</i> Viabore, Rosso Piceno, Marche	5.8	34

# APERITIVI

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## APERITIFS

<b>Della Casa</b> – Amara Spritz	<b>10.5</b>
<b>Cynar</b>	<b>7.5</b>
<b>Gancia</b>	<b>7.5</b>
<b>Rosso Antico</b>	<b>7.5</b>
<b>Porto</b> – red or white	<b>7.5</b>
<b>Sherry dry</b>	<b>7.5</b>
<b>Ricard</b>	<b>7.5</b>
<b>Campari</b>	<b>7.5</b>
<b>Campari Spritz</b>	<b>11</b>
<b>Kir</b>	<b>8</b>
<b>Kir Royal</b> – prosecco	<b>9.5</b>
<b>Negroni</b>	<b>13</b>
vermouth, gin, Campari	
<b>Negroni Sbagliato</b>	<b>13</b>
vermouth, Campari, prosecco	

## MARTINI

<b>Martini Bianco</b>	<b>7.5</b>
<b>Martini Rosso</b>	<b>7.5</b>
<b>Martini Fiero</b>	<b>7.5</b>
<b>Martini Bellini</b>	<b>9.5</b>
Peach-flavoured prosecco	
<b>Martini Fiero &amp; Tonic</b>	<b>9.5</b>
<b>Martini Bianco Spritz</b>	<b>10.5</b>
Martini, prosecco, lime and mint	
<b>Martini Fiero Spritz</b>	<b>10.5</b>
Martini, prosecco and orange	

## APEROL

<b>Aperol</b>	<b>7.5</b>
<b>Aperol Vino Bianco</b>	<b>9.5</b>
<b>Aperol Spritz</b>	<b>10.5</b>
<b>Limoncello Spritz</b>	<b>12.5</b>

## NON ALCOLICO

<b>Crodino</b>	<b>6</b>
<b>Martini Nolo Vibrante</b>	<b>6</b>
<b>Martini Nolo Floreale</b>	<b>6</b>
<b>Martini Nolo Vibrante &amp; Tonic</b>	<b>8</b>
<b>Martini Nolo Floreale &amp; Tonic</b>	<b>8</b>

## GIN-TONICA

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<b>Bombay Sapphire Gin</b>	<b>13.5</b>
+ Acqua Tonica San Pellegrino	
<b>Buss №509 Raspberry Gin</b>	<b>15.5</b>
+ Acqua Tonica San Pellegrino	
<b>Double You Gin Wilderen</b>	<b>15.5</b>
+ Fever-Tree Elderflower Tonic	
<b>Gin Mare</b>	<b>15.5</b>
+ Fever-Tree Mediterranean Tonic	
<b>Hendrick's Gin</b>	<b>15.5</b>
+ Fever-Tree Indian Tonic	
<b>Etneum Volcanic Premium</b>	<b>15.5</b>
+ Fever-Tree Mediterranean Tonic	

## MOCKTAILS

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<b>Violet Sour</b>	<b>10</b>
SP Limonata, violet, cinnamon	
<b>Zero Zero</b>	<b>11</b>
Fever-Tree Ginger Beer, lime juice, Crodino	
<b>Virgin Mojito</b>	<b>12</b>
Non-alcoholic rum, lime juice, mint	

# TE

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## **Green Tea**

**4.2**

Pure Leaf Green Tea Jasmine is a green tea delicately scented with jasmine flower.

## **Camomilla**

**4.2**

Pure Leaf Chamomile is a tea with a soft taste of pure, mild chamomile.

## **Rooibos**

**4.2**

Pure Leaf Rooibos is a rooibos tea from the western regions of South Africa.

## **English Breakfast**

**4.2**

Pure Leaf English Breakfast is a balanced blend of Assam and Rwanda black tea.

## **Earl Grey**

**4.2**

Pure Leaf Earl Grey is a black tea with bergamot, lemon peel, flower petals.

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## **Fresh Mint Tea**

**5.8**

## **Fresh Ginger Tea**

**5.8**



## CAFFÈ

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<b>Caffè lungo</b> Coffee	<b>3.8</b>
<b>Espresso</b> Small coffee	<b>3.8</b>
<b>Doppio Espresso</b> Double espresso	<b>4.2</b>
<b>Macchiato</b> Espresso with a dash of milk	<b>4.2</b>
<b>Decaffeinato</b> Decaffeinated	<b>3.8</b>
<b>Cappuccino</b> Coffee with steamed milk	<b>4.2</b>
<b>Latte Macchiato</b> Latte	<b>4.2</b>
<b>Caffé Correto</b> Espresso with a dash of sambuca or grappa	<b>6</b>
<b>Caffè Amaretto</b> Coffee with amaretto and whipped cream	<b>10.5</b>
<b>Irish Coffee</b> Coffee with whiskey and whipped cream	<b>11</b>

## SAN PELLEGRINO

<b>Acqua Panna</b>	25cl	<b>3.6</b>
Still water	50cl	<b>6.2</b>
	1l	<b>10.6</b>
<b>San Pellegrino</b>	25cl	<b>3.6</b>
Sparkling water	50cl	<b>6.2</b>
	1l	<b>10.6</b>
<b>San Pellegrino Aranciata</b>		<b>3.8</b>
<b>San Pellegrino Limonata</b>		<b>3.8</b>
<b>San Pellegrino Acqua Tonica</b>		<b>3.8</b>

## BEVANDE FREDDE

<b>Coca-Cola</b>		<b>3.6</b>
<b>Coca-Cola Zero</b>		<b>3.6</b>
<b>Lipton Ice Tea</b>		<b>3.8</b>
<b>Lipton Ice Tea Green</b>		<b>3.8</b>
<b>Minute Maid Orange</b>		<b>3.8</b>
<b>Fever-Tree Indian Tonic</b>		<b>5</b>
<b>Fever-Tree Elderflower Tonic</b>		<b>5</b>
<b>Fever-Tree Mediterranean Tonic</b>		<b>5</b>
<b>Fever-Tree Ginger Beer</b>		<b>6</b>

## BIRRE

<b>Affligem 0.0%</b>	33cl	<b>5</b>
<b>Peroni</b>	33cl	<b>3.8</b>
<b>Moretti</b>	33cl	<b>4.2</b>
<b>Liefmans Kriek</b>	25cl	<b>4.6</b>
<b>Grimbergen Blonde</b>	33cl	<b>5.4</b>
<b>Grimbergen Brown</b>	33cl	<b>5.4</b>
<b>Duvel</b>	33cl	<b>5.6</b>

# DIGESTIVI

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## DIGESTIFS

<b>Limoncello Bongiorno</b>	<b>7</b>
<b>Sambuca Molinari</b>	<b>8.5</b>
<b>Baileys</b>	<b>8.5</b>
<b>Amaretto Disaronno</b>	<b>8.5</b>
<b>Amaretto Di Mombaruzzo Berta</b>	<b>8.5</b>
<b>Averna</b>	<b>7.5</b>
<b>Montenegro</b>	<b>7.5</b>
<b>Vecchio Amaro Del Capo</b>	<b>7.5</b>
<b>Frangelico Hazelnootlikeur</b>	<b>7.5</b>
<b>Vecchia Romagna - brandy</b>	<b>8</b>
<b>Grand Marnier</b>	<b>8.5</b>
<b>Mirto</b>	<b>8.5</b>
<b>Amara Rossa</b>	<b>9</b>
<b>Amaro Di Berta</b>	<b>10.5</b>

## GRAPPA

<b>Berta Grappa Villa Prato</b> white	<b>8.5</b>
<b>Berta Grappa Villa Prato</b> dark - Reserva	<b>9</b>
<b>Berta Grappa Elisi</b> dark - barrique	<b>10</b>
<b>Berta Grappa Tre Soli Tre</b> dark - barrique	<b>15</b>

## RUM

<b>Bacardi Carta Blanca</b>	<b>7.5</b>
<b>Bacardi 4Y</b>	<b>7.5</b>
<b>Zacapa Centenario 23 Years</b>	<b>13.5</b>

## VODKA

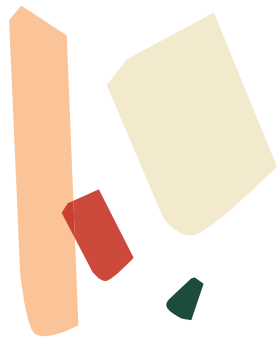
<b>Eristoff Vodka</b>	<b>7.5</b>
<b>Grey Goose</b>	<b>8.5</b>

## COGNAC

<b>Bisquit Cognac V.S.</b>	<b>8</b>
<b>Hennessy V.S.</b>	<b>10</b>

## WHISKEY

<b>William Lawson's</b> Blended Scotch Whiskey	<b>7.5</b>
<b>Jack Daniel's</b> single barrel-bourbon	<b>8.5</b>
<b>Macallan</b> 12 years fine oak-single malt scotch	<b>12</b>



TRENTANOVE

GASTRONOMIA ITALIANA