

menù alla carta

/ italiano
/ english

PalazzoTRONCONI

www.palazzotronconi.com



menù alla carta

/ italiano

PalazzoTRONCONI

www.palazzotronconi.com



antipasto tronconi

Selezione di salumi e formaggi
locali, ricotta di pecora, mozzarella
di bufala, olive Itrane, frittata,
bruschette e sfizi dello chef

€ 16

Uova al * tartufo

€ 10

Carpaccio di bufaletto,
olio, limone e finocchietto *

€ 10

Antipasto Tronconi vegetariano

€ 14



primi piatti*



Tortelli al liquido di pecorino,
burro e salvia

€ 15

Gnocchi al Blù di capra

€ 15

Ravioli di stracciata di bufala
di Amaseno al datterino giallo

€ 15

Fusilloni con caponata di verdure

€ 12

Fettuccine al pesto di basilico

€ 13



secondi piatti*

Stracotto di bufaletto

€ 14

Pollo al rosmarino

€ 14

Coniglio in casseruola

€ 14

Arista di maiale locale

€ 14

Baccalà alla Gaetana

€ 13

**I secondi verranno serviti
con contorno**

dolci*

Tiramisù

€ 7

Zuppa Inglese

€ 6

Zabaione

€ 4

Crostata

€ 4





N.B.

.....

*** Prodotti lavorati e conservati
in negativo**

.....

Tutte le pietanze possono contenere:
latte, uova e farina

**Comunicare eventuali
intolleranze o allergie**

.....

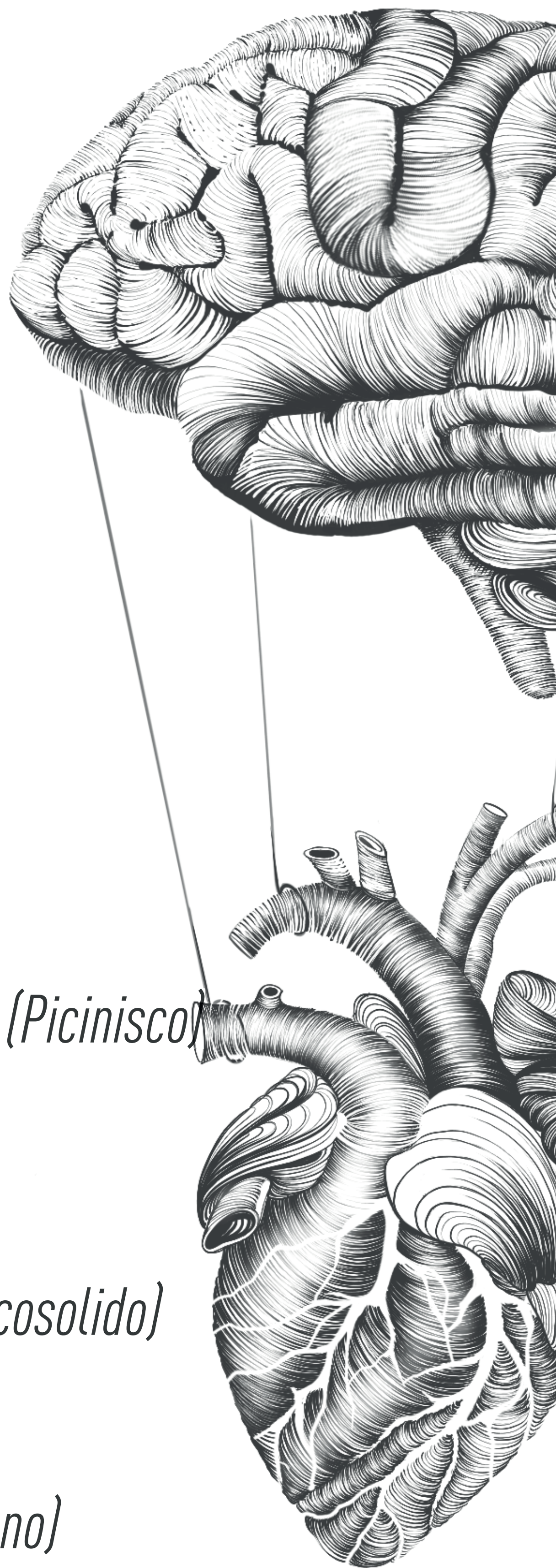
fornitori

- **Azienda agricola Arcese Antonio** *(Arce)*
Formaggi di pecora
- **Caseificio La stella di Amaseno**
Latticini di bufala
- **La bottega del Macellaio
di Roberto Cedrone** *(Casalvieri)*
Carni e salumi
- **Macelleria Lancia** *(Rocca d'Arce)*
Carni e salumi
- **Fattoria Lauretti** *(Amaseno)*
Carni e salumi di bufala
- **Forno Tomassi** *(Arce)*
Pane



fornitori

- **Fattoria Maiuri** *(Ceprano)*
Formaggi di mucca
- **PolSELLi** *(Arce)*
Farine
- **Azienda agricola Pacitti** *(Picinisco)*
Formaggi di pecora
- **Az. Agricola Capramara
di Simone Samuele** *(Pescosolido)*
Formaggi di capra e tartufi
- **Lab. Agr. Ciociaro** *(Ceccano)*
Verdure Bio



allergeni



FRUTTA A GUSCIO



SEDANO e prodotti a base di sedano



SENAPE e prodotti a base di senape



SEMI DI SESAMO
e prodotti a base di semi di sesamo



ANIDRIDE SOLFOROSA e solfiti
in concentrazioni superiori a 10mg/kg

allergeni



LUPINI e prodotti a base di lupini



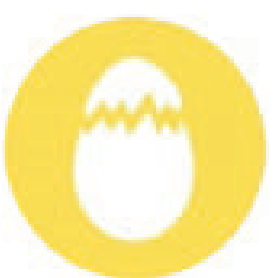
MOLLUSCHI
e prodotti a base di molluschi



CEREALI CONTENENTI GLUTINE

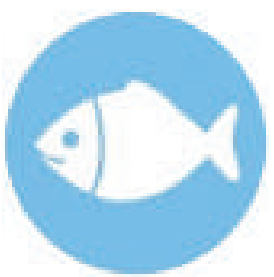


CROSTACEI
e prodotti a base di crostacei



UOVA e prodotti a base di uova

allergeni



PESCE

e prodotti a base di pesce



ARACHIDI

e prodotti a base di arachidi



SOIA

e prodotti a base di soia



LATTE

e prodotti a base di latte (incluso lattosio)



à la carte menu

/ english

PalazzoTRONCONI

www.palazzotronconi.com



tronconi starter

Selection of local cured meats
and cheeses, sheep's ricotta,
buffalo mozzarella, Itrana olives,
omelette, bruschetta and
the chef's delicacies

€ 16

Truffled * eggs

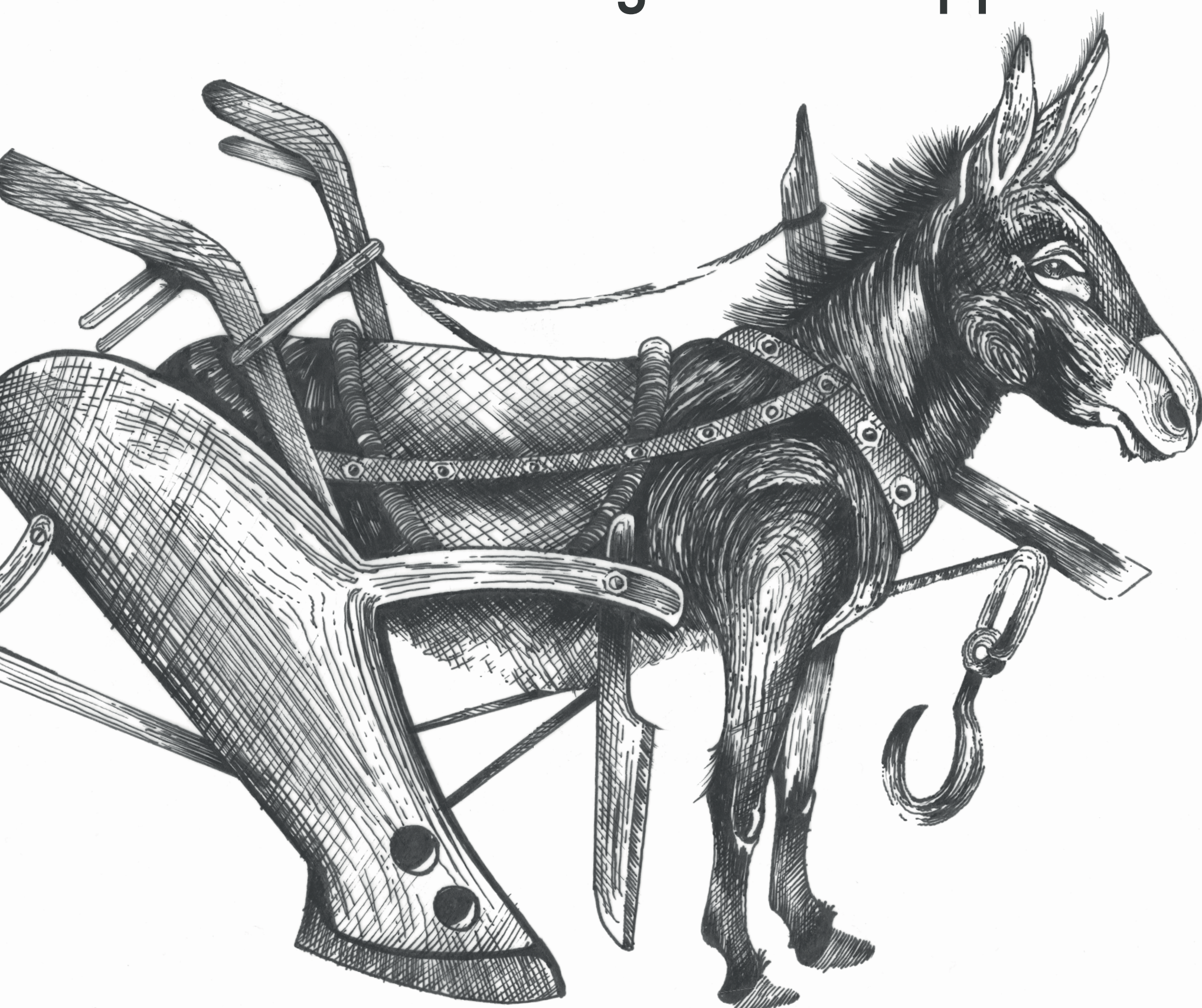
€ 10

Young buffalo carpaccio with
olive oil, lemon, and wild fennel

€ 10

“Tronconi” vegetarian appetizer

€ 14



first courses*



Tortelli with pecorino cheese
sauce, butter and sage

€ 15

Gnocchi with goat's blue cheese

€ 15

Ravioli filled with Amaseno
buffalo stracciata, with yellow
datterino tomato

€ 15

Fusilloni with vegetable caponata

€ 12

Fettuccine with basil pesto

€ 13



main courses*

Braised young buffalo

€ 14

Rosemary chicken

€ 14

Pot-roasted rabbit

€ 14

Local pork loin

€ 14

Codfish Gaeta-style

€ 13

**Main Courses will be served
with side dish**

desserts*

Tiramisu

(Traditional dessert with espresso, mascarpone, and cocoa powder)

€ 7

Zuppa Inglese

(Traditional Italian layered dessert with Alchermes, sponge cake, and custard cream)

€ 6

Zabaglione (Italian egg custard)

€ 4

Crostata

(Traditional Italian rustic tart filled with homemade fruit jam)

€ 4





PLEASE NOTE

*** Products are processed and stored at sub-zero temperatures**

All dishes may contain milk, eggs, or flour.

Please inform us of any intolerances or allergies.

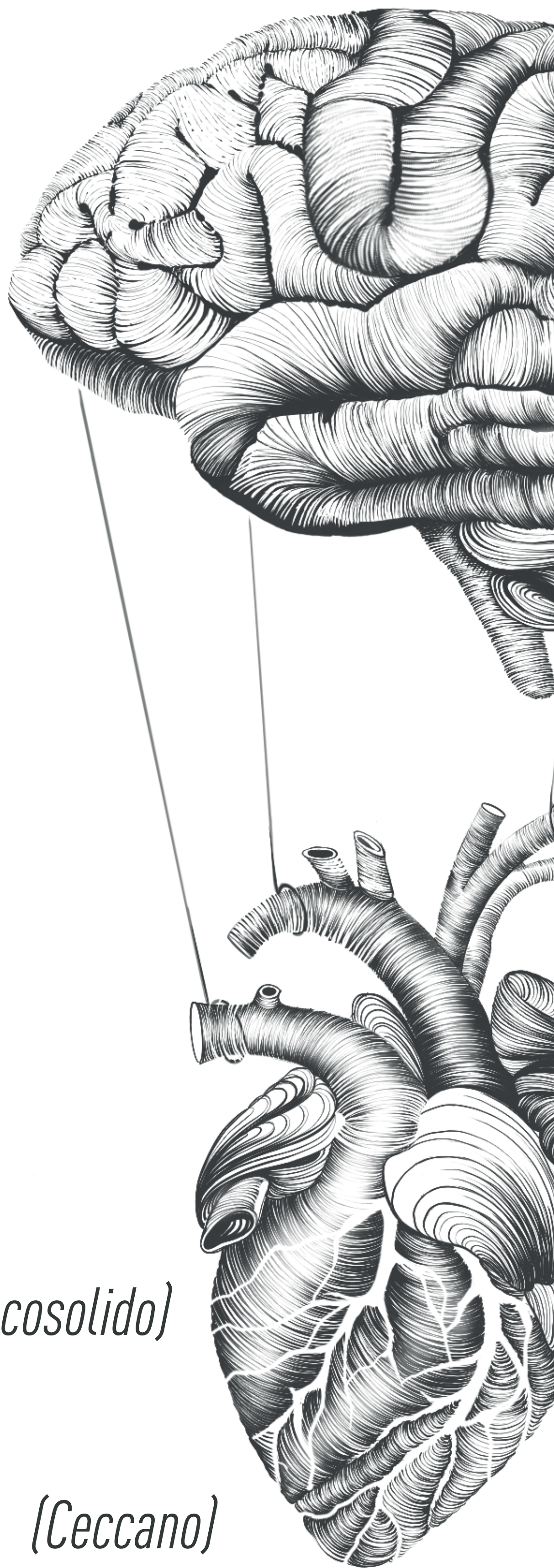
our local suppliers

- **Farm Arcese Antonio** *(Arce)*
Sheep cheese
- **Cheese dairy “The Star of Amaseno”**
Buffalo milk dairy products
- **The Butcher’s Shop
by Roberto Cedrone** *(Casalvieri)*
Meats and cured meats
- **Lancia Butchery** *(Rocca d’Arce)*
Meats and cured meats
- **Lauretti Farm** *(Amaseno)*
Buffalo meat and cured meats
- **Tomassi Bakery** *(Arce)*
Freshly baked bread



our local suppliers

- **Maiuri Farm** *(Ceprano)*
Cow's milk cheeses
- **PolSELLi Mill** *(Arce)*
Traditional flours
- **Pacitti Farm** *(Picinisco)*
Sheep's milk cheeses
- **Capramara Farm**
by Simone Samuele *(Pescosolido)*
Goat cheeses and truffles
- **Ciociaro Agricultural Lab** *(Ceccano)*
Organic vegetables



allergens



NUTS



CELERY

and products made from celery



MUSTARD

and products made from mustard



SESAME SEEDS

and products made from sesame seeds



SULPHUR DIOXIDE and sulphites
in concentrations above 10 mg/kg

allergens



LUPINS

and products made from lupins



MOLLUSCS

and products made from molluscs

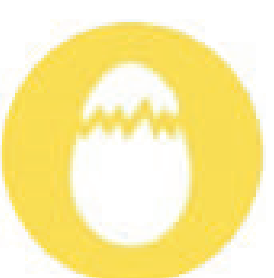


CEREALS CONTAINING GLUTEN



CRUSTACEANS

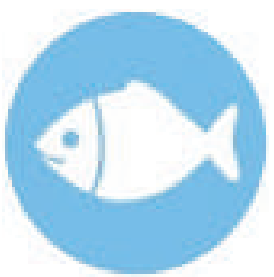
and products made from crustaceans



EGGS

and products made from eggs

allergens



FISH

and products made from fish



PEANUTS

and products made from peanuts



SOYBEANS

and products made from soybeans



MILK

and milk-based products (including lactose)