A detailed botanical illustration in a dark teal color, featuring several flowers of various shapes and sizes, some in full bloom and some as buds, along with a vase containing them. The style is reminiscent of 19th-century scientific or artistic sketches.


menù
alla carta

/ italiano
/ english

PalazzoTRONCONI

www.palazzotronconi.com





menù
alla carta

/ italiano

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antipasti della casa

- Selezione di salumi e formaggi locali, ricotta, treccia di bufala, olive, verdure di stagione (Gratin, al forno, grigliate e fritte dorate), frittata e bruschetta

€ 16

- Uova con fonduta di grana

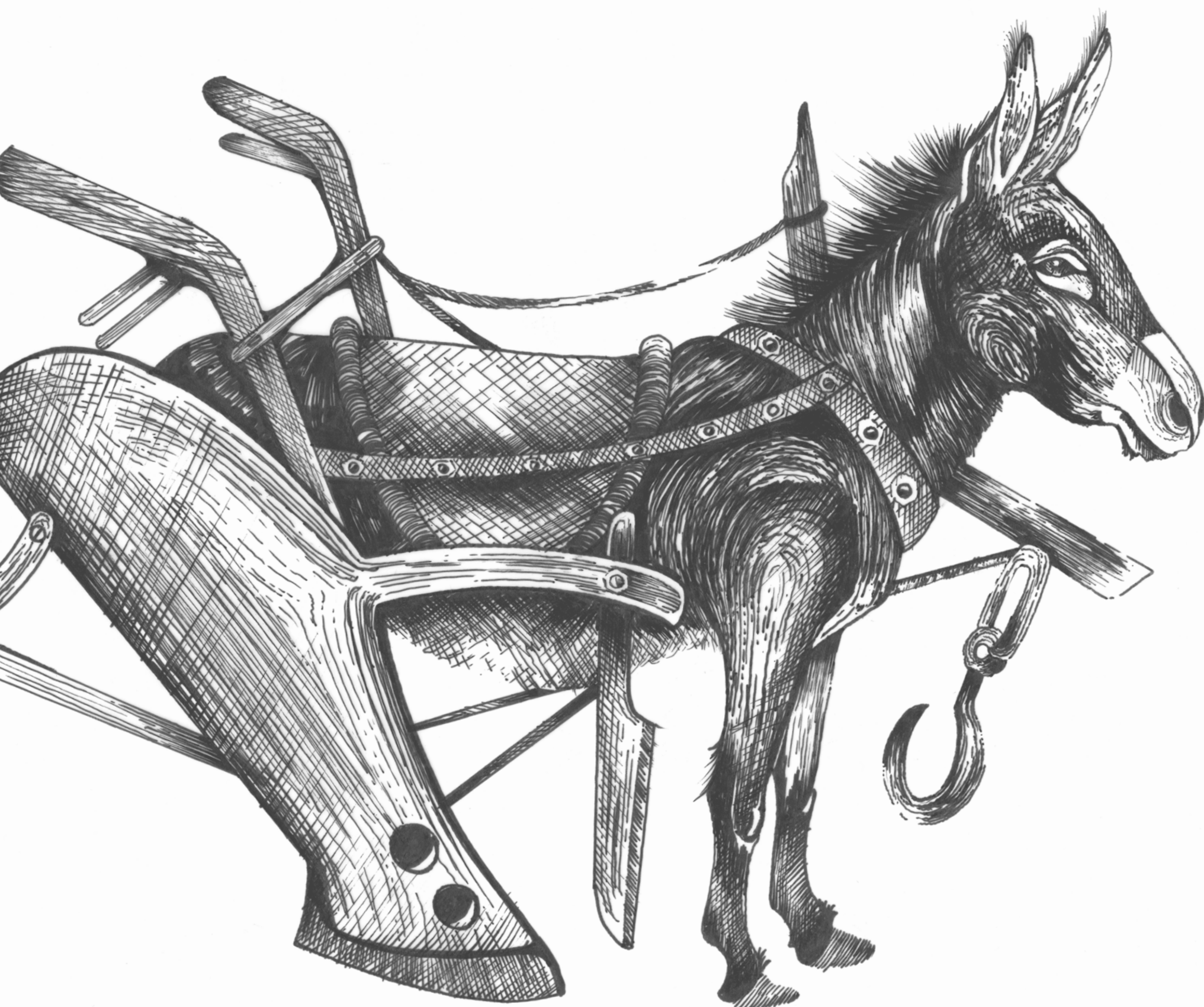
€ 10

- Crostone con verdura di stagione, cipolla caramellata e liquido di pecorino

€ 8

- Panzanella contadina
(pane, strusciato al pomodoro, basilico e olio evo)

€ 8





primi piatti*

- Tortello cacio e pepe
con burro e salvia € 13
- Tonnarelli alle melanzane
cotte a bassa temperatura
e pesto al basilico € 13
- Ravioli di stracciata di bufala
ai 3 pomodorini di stagione e basilico € 13
- Fettuccina al nero casertano
ripassata in padella su crema di cacio € 13



secondi piatti*

- Straccetti di vitellone al rosmarino,
rucola e grana € 13
- Guancia di vitellone brasata al Rustica
Progenie bianco con patate brasate € 14
- Tagliata di vitello
con contorno di stagione € 16
- Polpette al sugo e patate al forno € 11
- Stracotto di bufalotto con verdura
di stagione saltata in padella € 13

I secondi verranno serviti con contorno

dolci*

- Zabaione al passito EVA € 4
- Gelato vaniglia / cioccolato € 4
- Cheesecake con amaretto,
ricotta di pecora e visciole € 6
- Tiramisù € 6
- Zuppa inglese € 6
- Crostata di visciole € 4





N.B.

.....

*** Prodotti lavorati e conservati
in negativo**

.....

Tutte le pietanze possono contenere:
latte, uova e farina

**Comunicare eventuali
intolleranze o allergie**

.....

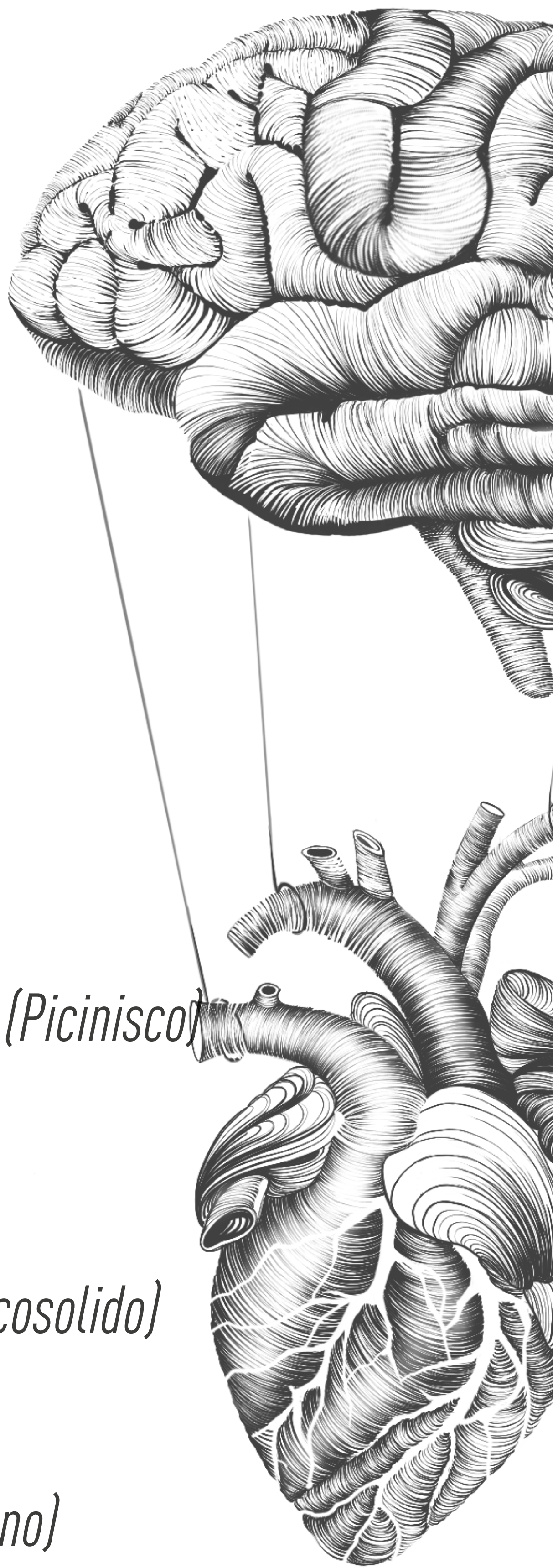
fornitori

- **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

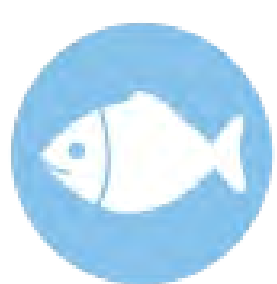


CROSTACEI
e prodotti a base di crostacei



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)

A detailed botanical illustration in a dark teal color, featuring several flowers with intricate petal patterns and a small bud. The flowers are arranged around a plate with a decorative rim. The background is a solid light teal color.

à la carte menu

/ english

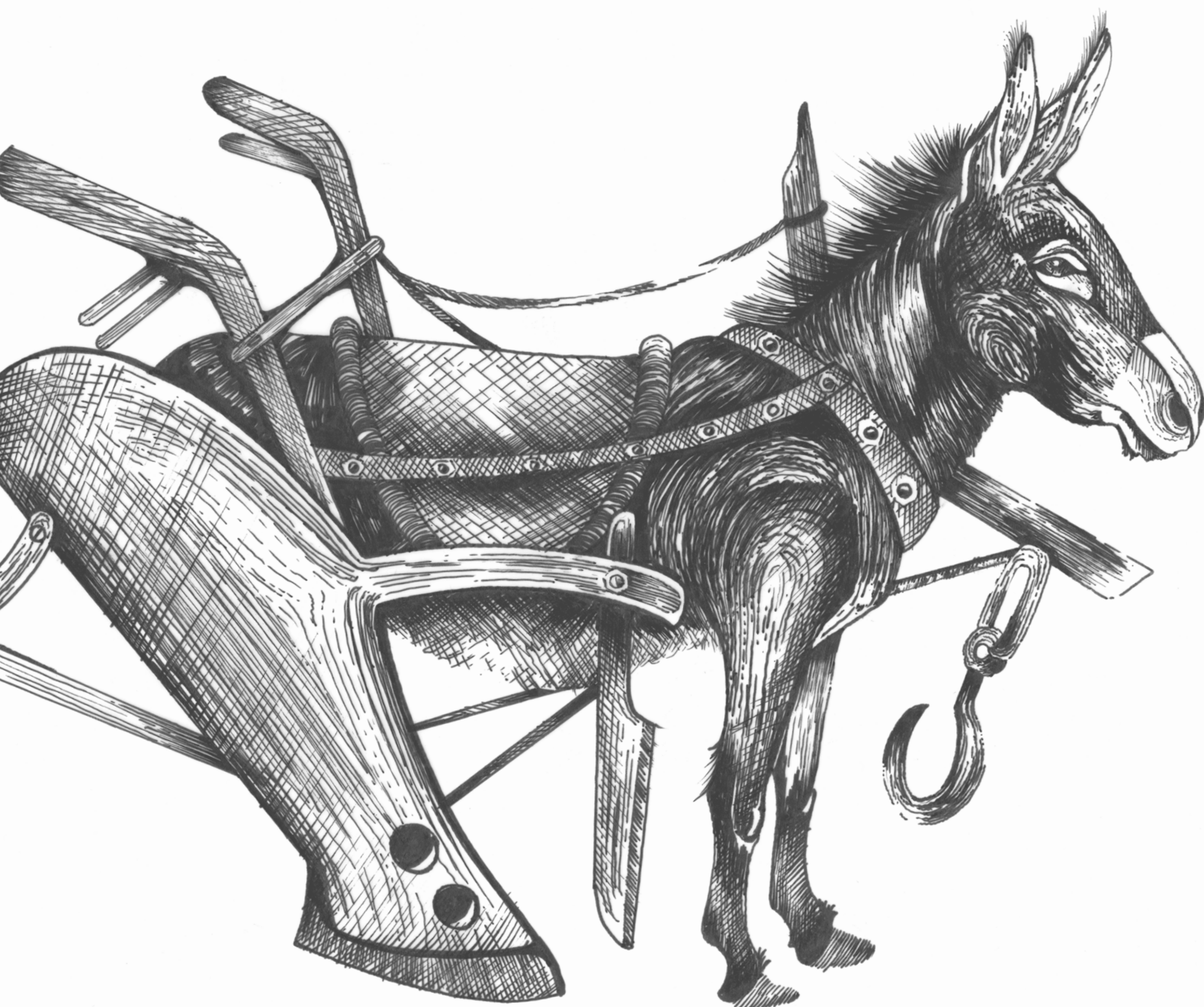
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tronconi starter

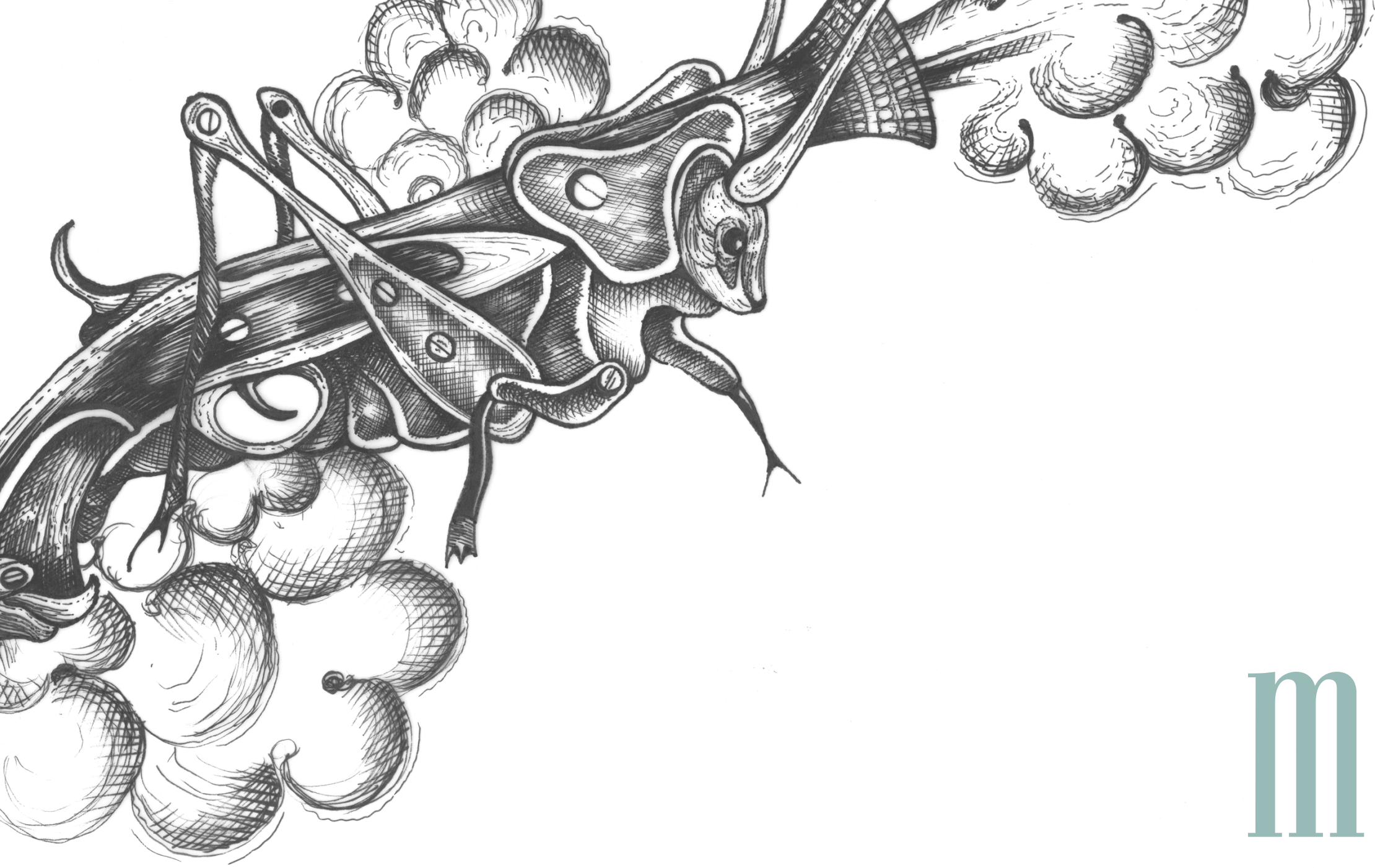
- Selection of local cured meats and cheeses, ricotta, buffalo mozzarella, olives, seasonal vegetables (gratin, baked, grilled, and fried), omelette, and bruschetta € 16
- Eggs with parmesan fondue € 10
- Crostone (toasted bread) with seasonal greens, caramelized onions, and pecorino cheese fondue € 8
- Panzanella with fresh tomatoes, basil and olive oil € 8





first courses*

- Cacio e pepe tortello
with butter and sage € 13
- Tonnarelli with slow cooked
eggplant and basil pesto € 13
- Buffalo mozzarella cheese ravioli
with tomatoes and fresh basil € 13
- Fettuccina with black casertana pig
with cheese cream € 13



main courses*

- Rosemary veal strips
with rocket and Grana cheese € 13
- Braised veal cheek in Rustica Progenie
white wine with roasted potatoes € 14
- Sliced veal steak
with seasonal side dish € 16
- Meatballs with tomato sauce
and baked potatoes € 11
- Buffalo stew with stir fried vegetables € 13

Main Courses will be served with side dish

desserts*

- Zabaione with passito wine "EVA" € 4
- Vanilla / chocolate ice cream € 4
- Cheesecake with Amaretto, fresh sheep ricotta and sour cherries € 6
- Tiramisù € 6
- Zuppa inglese (sponge cake, cream, chocolate) € 6
- Sour Cherry Tart € 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.

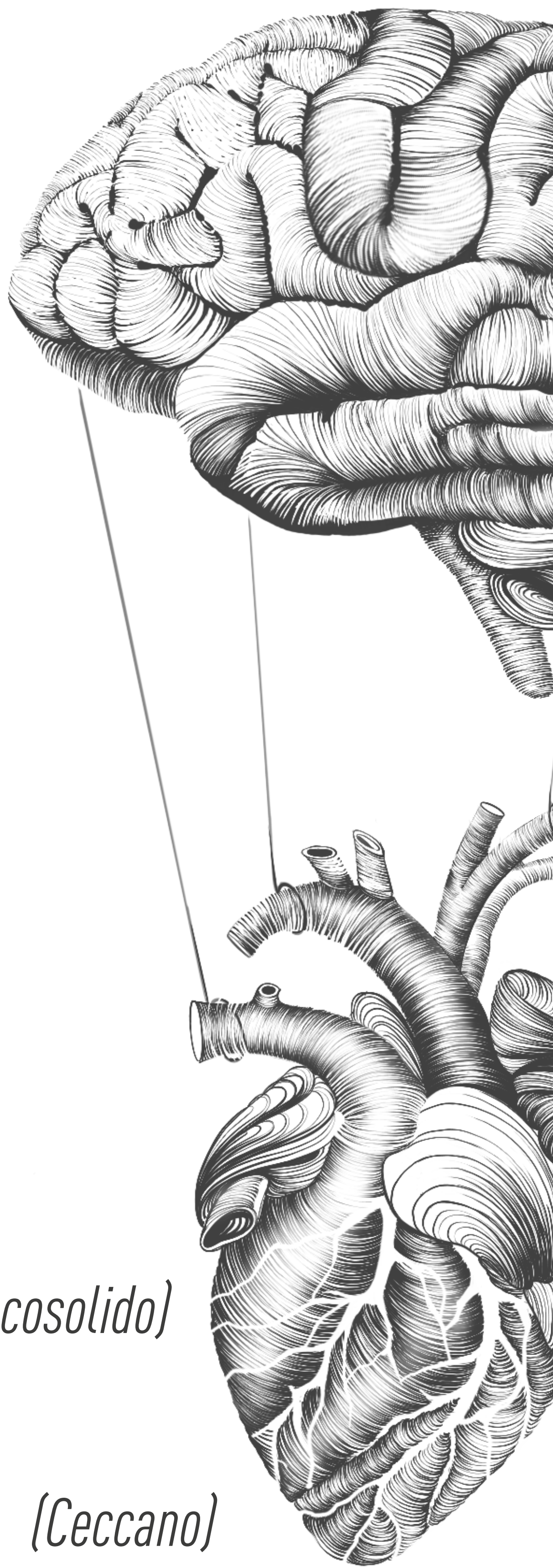
our local suppliers

- **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

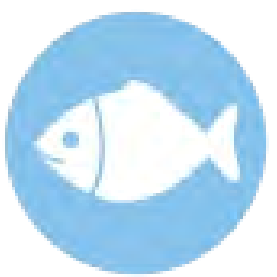
and products made from crustaceans



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)