menù
alla carta

/ italiano
/ english

PalazzoTRONCONI

www.palazzotronconi.com

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antipasti tronconi

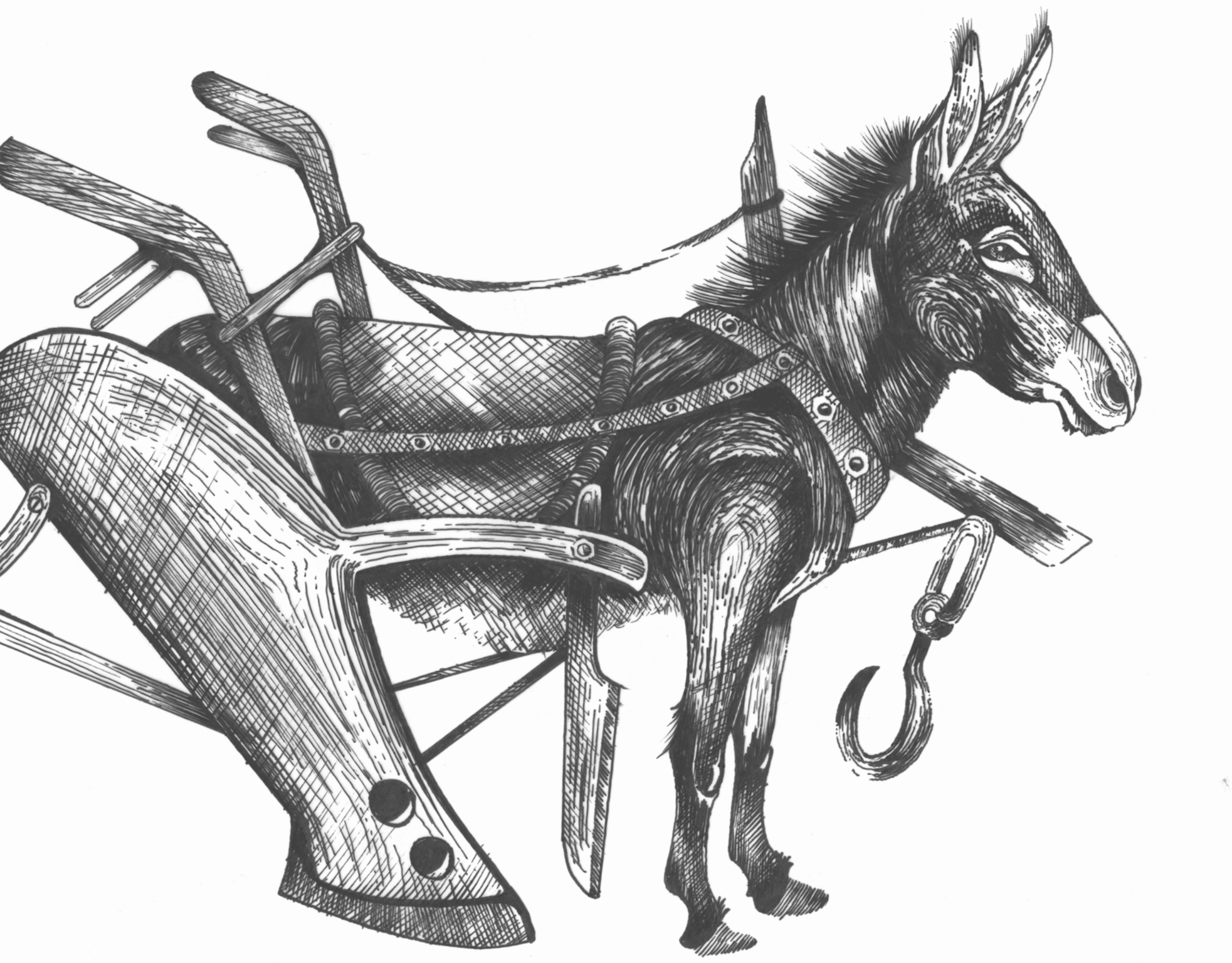
- Selezione di salumi e formaggi locali, ricotta di pecora, ovolina di bufala, frittata, olive, verdure di stagione in varie cotture, pane abbruscato. **€ 16**

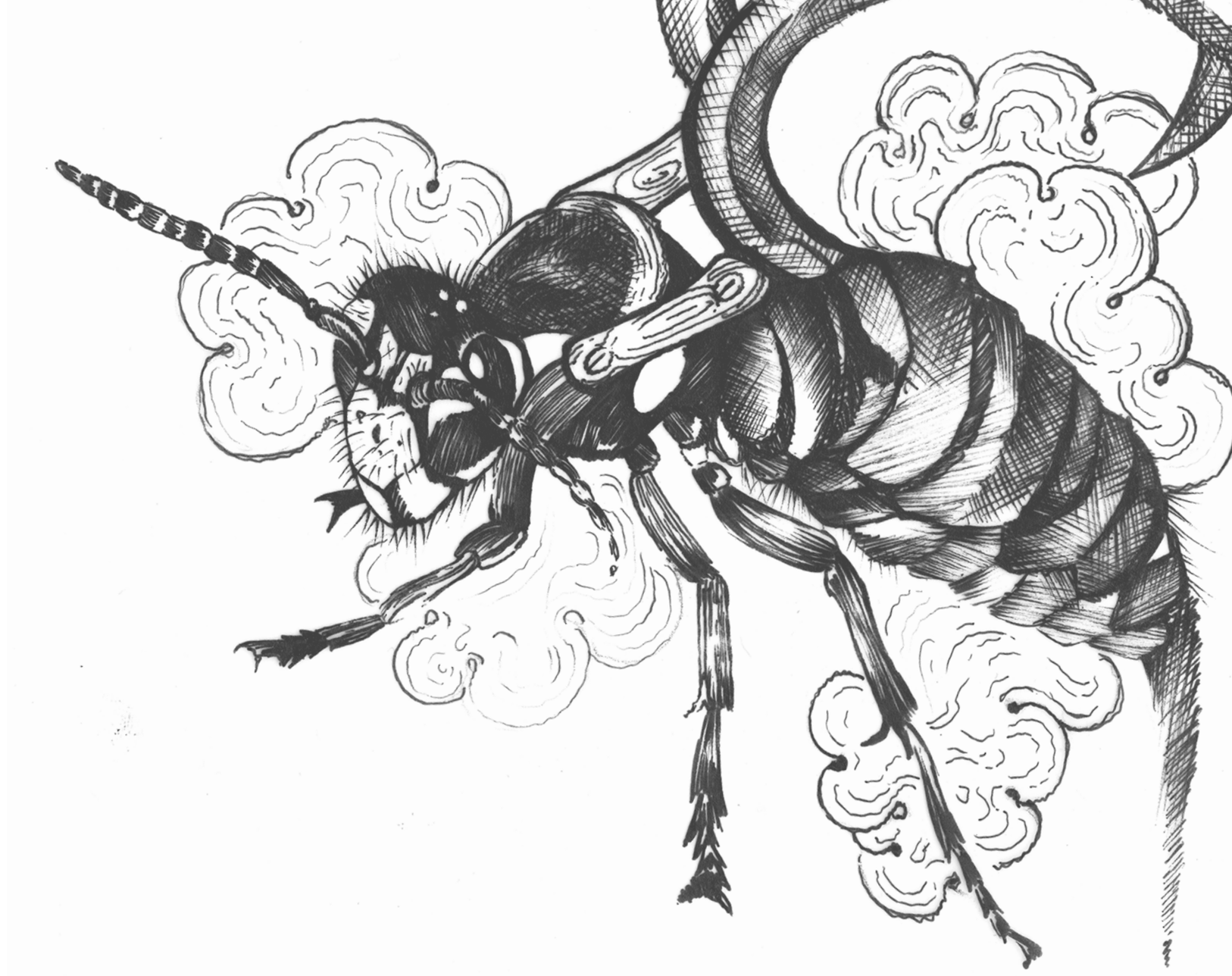
- Carciofo fritto su purea di pecorino **€ 10**

- Uovo al tegame al pomodoro San Marzano **€ 12**

- Cannellini di Atina D.O.P. ripassati in padella con cipolla, olio e dadolata di pane abbrustolito **€ 8**

- Selezione di salumi e formaggi locali **€ 10**





primi piatti *

- Tonnarelli al San Marzano, basilico e caprino **€ 10**

- Fettuccine "Rescallate" al ragù di maiale nero Casertano su crema di cacio **€ 13**

- Pasta mista patate e provola **€ 9**

- Tortelli cacio e pepe, burro e salvia **€ 13**

- Spaghetti N'Frusch e N'frasch **€ 11**
(Cicoria saltata in padella con pane, aglio, olio e peperoncino)



secondi piatti *

- Pollo alla cacciatora € 13

- Agnello al tegame al Rustica Progenie bianco e erbe aromatiche € 13

- Guancia di vitellone brasata € 15

- Polpette al sugo € 12

- Stracotto di bufaletto € 14

I secondi verranno serviti con un contorno del giorno incluso

dolci*

- Tiramisù € 6
- Zuppa Inglese € 6
- Cheesecake Ciociora € 6
  (Base amaretto - ricotta di pecora locale mantecata con zucchero e panna - visciolata)
- Crostata di visciole € 5
- Zabaione all'Eva di Palazzo Tronconi € 4





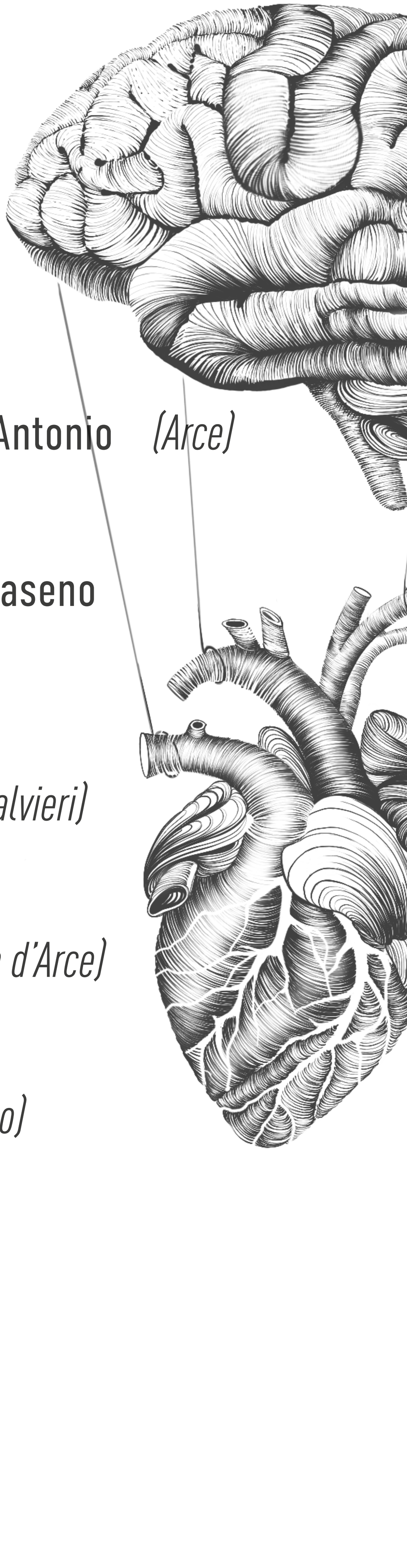
N.B.

* **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

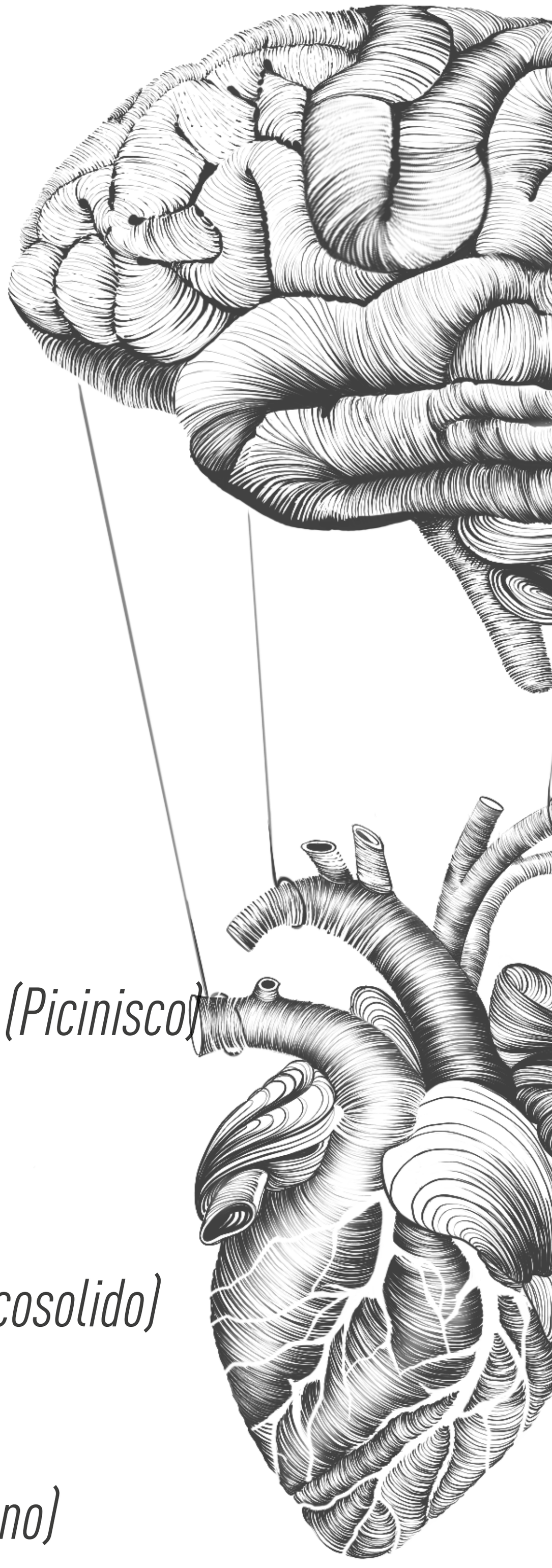
- **La bottega del Macellaio di Roberto Cedrone** *(Casalvieri)*
  Carni e salumi

- **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



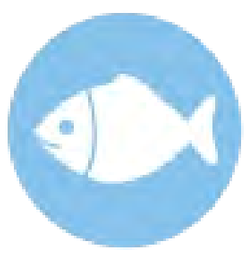
CEREALI CONTENENTI GLUTINE



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

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tronconi starter

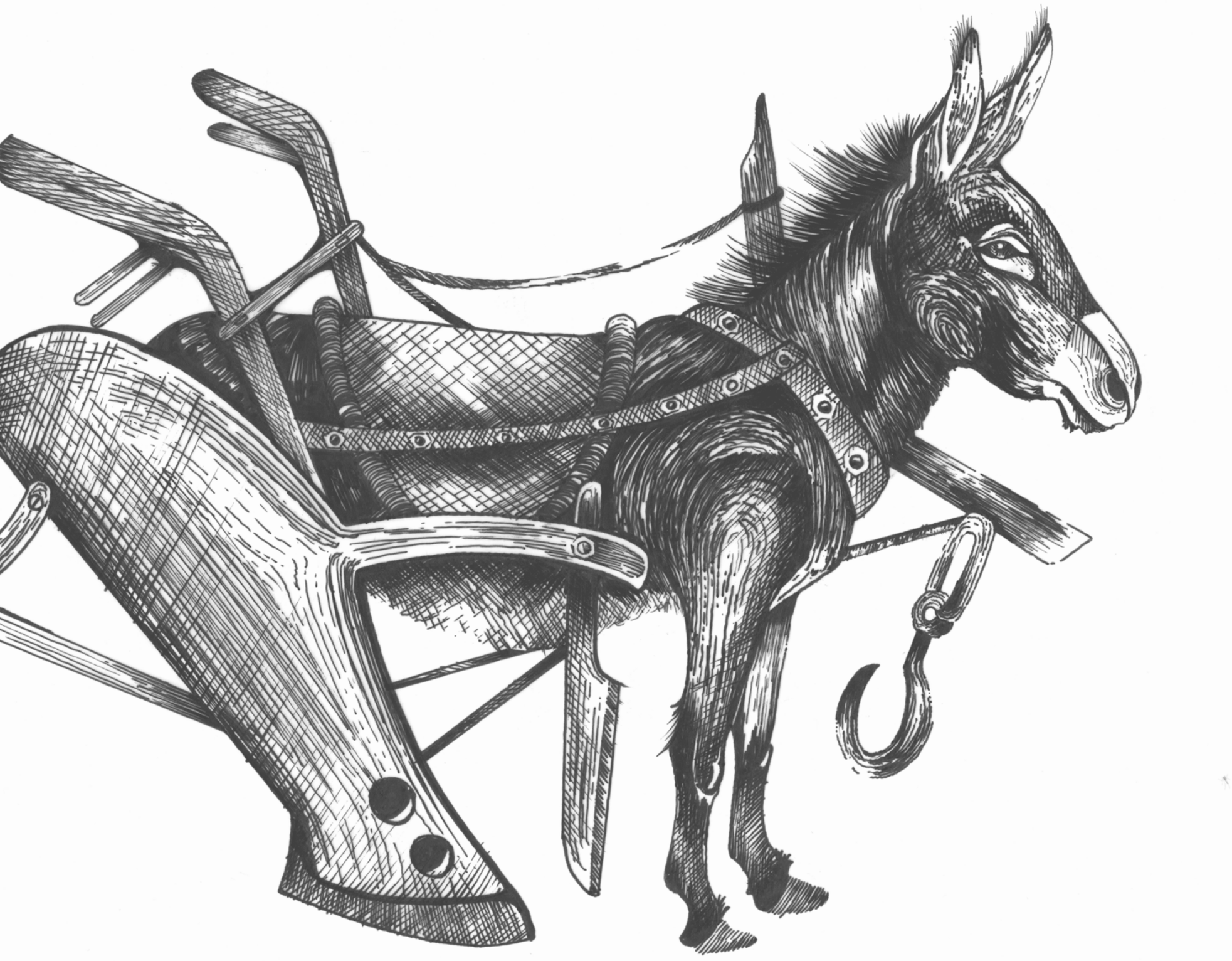
- Selection of local cold cuts and cheeses, sheep ricotta, buffalo ovolina, omelette, olives, seasonal vegetables cooked in various ways, toasted bread **€ 16**

- Fried artichoke on pecorino puree **€ 10**

- Eggs cooked dish with San Marzano tomato **€ 10**

- Atina D.O.P. cannellini beans sautéed in a pan with onion, oil, and diced toasted bread **€ 8**

- Selection of cold cuts and cheeses **€ 10**





first courses*

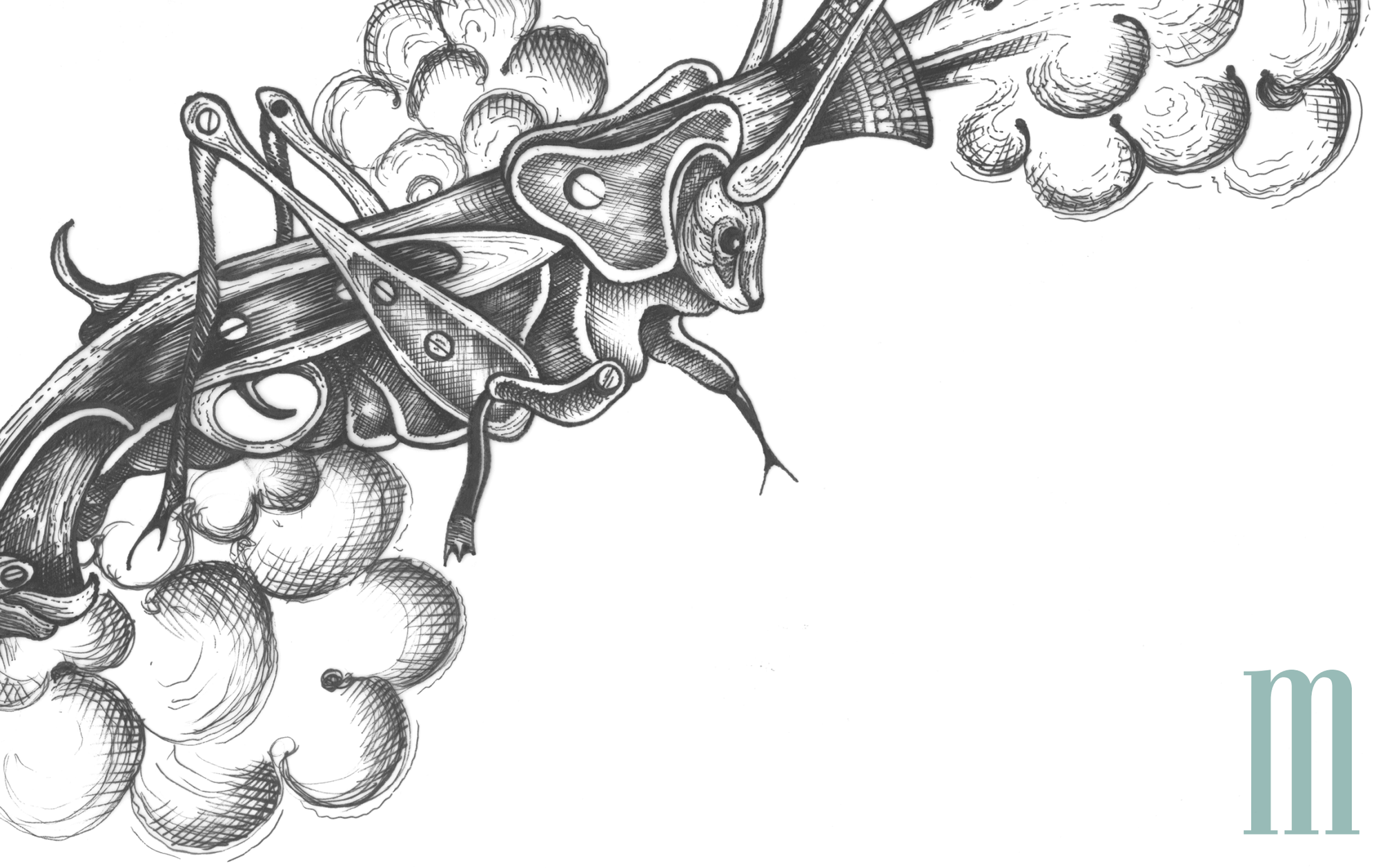
- Tonnarelli with San Marzano, basil and goat cheese — € 10

- "Rescallate" fettuccine with Caserta black pork ragù on cacio cream — € 13

- Mixed pasta with potatoes and provola — € 9

- Tortelli cacio e pepe, butter and sage — € 13

- Spaghetti N'Frusch e N'frasch — € 11
(Sautéed chicory with bread, garlic, oil, and chili)



main courses*

- Hunter-style chicken — € 13

- Lamb in the pan with Rustica Progenie white wine and aromatic herbs — € 13

- Braised veal cheek — € 15

- Meatballs in sauce — € 12

- Slow-cooked buffalo steak — € 14

Main courses will be served with a side of the day included

desserts*

- Tiramisù € 6
- English Trifle € 6
- Cheesecake Ciociora € 6
  (Amaretto base - local sheep ricotta whipped with sugar and cream - sour cherry topping)
- Sour Cherry Tart € 5
- Zabaglione with Eva from Palazzo Tronconi € 4





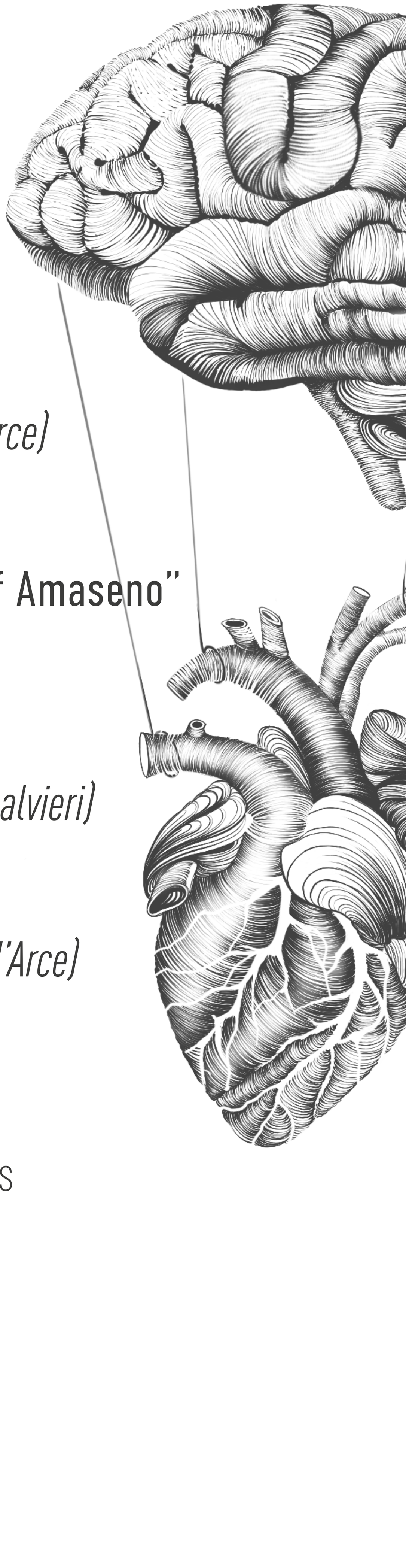
PLEASE NOTE

* **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

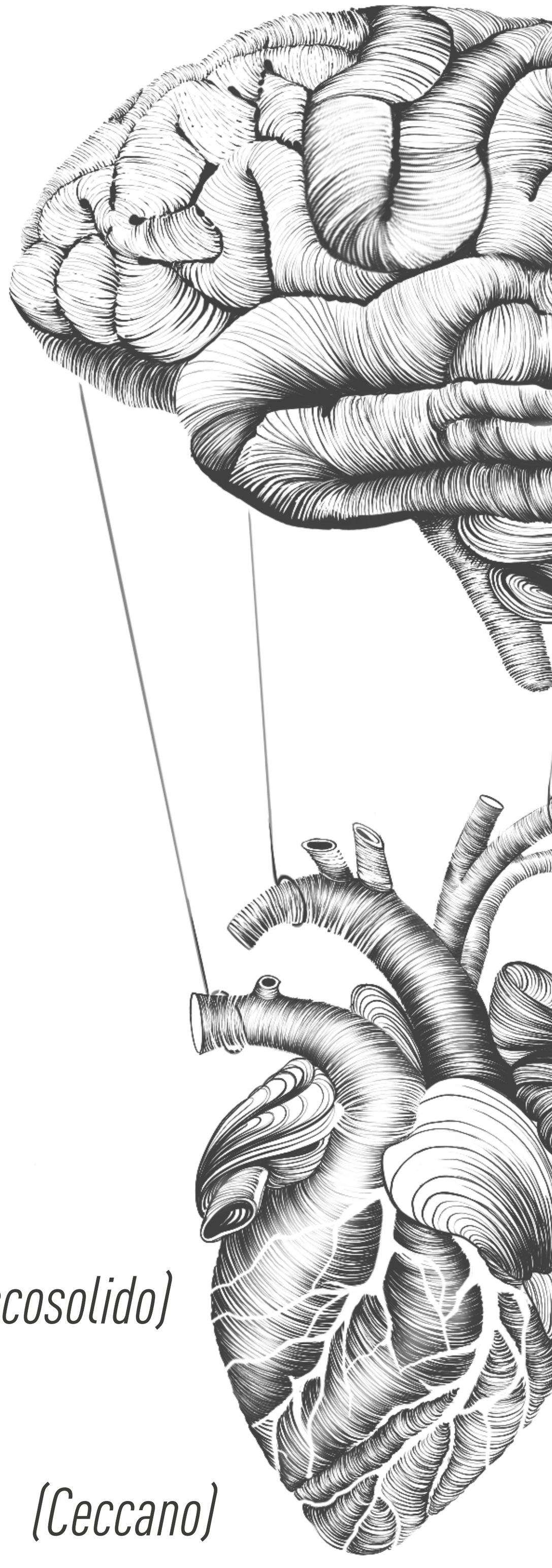
- **Maiuri Farm** *(Ceprano)*
  Cow's milk cheeses

- **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



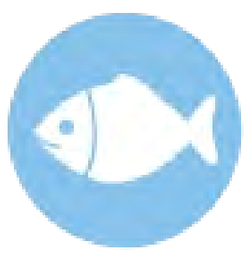
CRUSTACEANS

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)