LA TRATTORIA

RESTAURANT AND BAR

COUVERT

FOCACCIA, TOMATE COM AZEITONA, ALCAPARRAS E QUEIJO DE CABRA TRUFADO
4,5€ // 5€

PER INIZIARE

BRUSCHETTA CON POMODORINI E ACCIUGHE
Bruschetta with tomatoes and anchovies
11,00€

INSALATA LA TRATTORIA
Rocket and purple lettuce, baby spinach, zucchini, cucumber and carrot shades, green asparagus, avocado, artichokes, cherry tomatoes, goat cheese, dry fruits with mustard dressing
13,00€

LA SANTA TRINITÀ (3/4 PAX)
Parmigiano Reggiano rocks, focaccia, grissini, Galician olives, prosciutto di Parma, mortadella and bresaola with nuts and goat cheese, served in a 3 level plate stand
27,00€

BURRATA, PICKLE DE RADICCHIO CRUMBLE DE PECORINO, NDUJA E RÚCULA
Burrata with pickled "radicchio", pecorino crumble, "nduja" and rocket lettuce
15,00€

ROTOLINI LA TRATTORIA
Roll of ventricina with mozzarella fior di latte, oregano and white truffle olive oil
15,00€

MELANZANE ALLA PARMIGIANA
Fried aubergine gratin with tomato, parmigiano reggiano and mozzarella fior di latte
14,00€

CROCCHETTE DI FUNGHI PORCINI
Deep fried wild mushroom balls with parmigiano reggiano and black truffle sauce
13,50€

PANINI CACIO PEPE
Black pepper, pecorino and mozzarella sandwich
10,50€

"HUEVO ROTO" ITALIANO
Sauteed "funghi porcini" with "tartufo", Parma ham and cured egg yolk
14,00€

CARPACCIO DI SALMONE
Thin slices of fresh salmon, dill sauce, fennel, radish, watercress and pink peppercorn
15.00€

CARPACCIO “CIPRIANI STYLE”
Thin slices of beef, capers and parmesan and lemon sauce
15,00€

VAT included at the current rate
Please let us know if you have any allergy

GLUTTEN FREE OPTION
SLIGHTLY SPICY
VERY SPICY

LA TRATTORIA

RESTAURANT AND BAR

PASTA & RISOTTI

LA GRAN CARBONARA
Spaghetti with guanciale, pancetta, pecorino, egg yolk and black pepper
(Gluten free option + 1€)
14,50€

RISOTTO AGLI ASPARAGI
White and green asparagus risotto with ricotta and basil
17,50€

RIGATONI ALL'AMATRICIANA
Rigatoni with tomato sauce, pecorino, nduja, guanciale and stracciatella
(Penne with gluten free option +1€)
15,50€

RISOTTO AI FUNGHI PORCINI
Wild mushrooms risotto with parmigiano reggiano and pickled onions
17,50€

MEZZI PACCHERI AL TARTUFO
Paccheri with parmesan cheese and confit onions sauce, "funghi porcini" and black truffle
(Penne with gluten free option +1€)
18,50€

PAPPARDELLE CON RAGÙ DI CODA DI BUE
Pappardelle with oxtail ragú, onion paickle and parmesan shavings
(Tagliatelle with gluten free option +1€)
17,00€

GNOCCHI DI ZUCCA E GORGONZOLA
Pumpkin gnocchi with gorgonzola sauce, spinach and nuts
15,50€

RAVIOLI AI PORRI E STRACCIATELLA
Ravioli filled with leek, tartufo and stracciatella. Butter and sage sauce, mortadela and crunchy pistachio
18,00€

PAPPARDELLE CON SALMONE FRESCO E ASPARAGI
Pappardelle with poppy seeds, crusted salmon, fennel, chilly, roasted cherry tomatoes, green asparagus, shrimp bisque and lime zest
(Tagliatelle with gluten free option + 1€)
17,50€

RISOTTO ALLE CAPESANTE
Risotto with seared scallops, zucchini, parsley, mascarpone and garlic cream
18,00€

SECONDI PIATTI

FILETTO DI BRANZINO ALLA MEDITERRANEA
Sea bass fillet with butter, anchovy, dry tomatoes, olives, capers and parsley sauce and crunchy leek
18,00€

MILANESE "ORECCHIA D'ELEFANTE STYLE"
Breaded veal chop with roasted cherry tomatoes and parmesan cheese shavings
22,00€

TAGLIATA LA TRATTORIA
Grilled beef steack (200g) with rocket lettuce and parmesan cheese
21,00€

VAT included at the current rate
Please let us know if you have
any allergy

GLUTTEN FREE OPTION
SLIGHTLY SPICY
VERY SPICY

LA TRATTORIA

RESTAURANT AND BAR

CONTORNI
Sides

PATATE FRITTE
French fries with parmesan cheese and truffle oil
4,00€

INSALATA DI SPINACI CRUDI
Baby spinach, pancetta, egg and mustard vinaigrette dressing
4,00€

VERDURE ALLA GRIGLIA
Season sauteed vegetables
4,00€

LATTUGA ROMANA GRIGLIATA
Grilled Romaine lettuce with parmesan sauce
4,00€

BROCCOLI E CREMA DI PEPERONI
Sauteed broccoli with roasted pure red peppers and parmesan cheese
5,00€

PIZZE NEL FORNO A LEGNA

Wood-fired pizzas // Gluten-free dough €3
Cross-contamination may occur

DELLA TRATTORIA • AS NOSSAS PIZZAS

PIZZA LA TRATTORIA
Mozzarella fior di latte, egg, black truffle, leek cream and white truffle oil
16,50€

PIZZA "PAULO GONZO"
Tomato, mozzarella fior di latte, ventricina, arugula, cherry tomatoes
16,00€

PIZZA FUNGHI PORCINI
Mozzarella fior di latte, leek cream, wild mushrooms, confit onions, dry fruits, parsley, lemon zest, mascarpone and parmesan cheese17,00€

PIZZA MORTADELLA E PISTACCHIO
Pistachio pesto, mozzarella fior di latte, mortadela, stracciatella, cherry tomatoes and crunchy pistachios
18,00€

PIZZA DIAVOLA
Tomato, mozzarella fior di latte, ventricina and honey
15,50€

PIZZA BURRATINA E PARMA
Tomato, mozzarella, Galician olives, burratina and Parma ham
18,00€

PIZZA FORMAGGI E PERA
Gorgonzola, pecorino, mozzarella fior di latte, parmesan, pear, nuts and pickled onions
17,50€

PIZZA SALSICCIA NAPOLI PICCANTE
Tomato, mozzarella, spicy sausage, nduja and pickled radicchio
16,00€

VAT included at the current rate
Please let us know if you have any allergy

GLUTTEN FREE OPTION
SLIGHTLY SPICY
VERY SPICY

LA TRATTORIA

RESTAURANT AND BAR

PIZZA VERDE
Broccoli, spinach and basil base, mozzarella fior di latte, artichokes, grilled zucchini, coriander, wasabi peas and jalapeños
16,00€

CLASSICHE • CLÁSSICAS

PIZZA MARGHERITA
Tomato, bufala mozzarella and basil
12,00€

PIZZA PROSCIUTTO E FUNGHI
Tomato, mozzarella fior di latte, "prosciutto cotto" and paris mushrooms
14,00€

CALZONI

CALZONE MELANZANE
Tomato, mozzarella fior di latte, parmigiano reggiano and eggplant
14,50€

CALZONE PORTOBELLO
Leek, mozzarella fior di latte, portobello mushrooms, cherry tomatoes and pancetta
16,00€

CALZONI

TIRAMISÙ
Italian cake with mascarpone cheese and coffee, chocolate sauce and dry fruits
6,00€

PANNA COTTA AL BASILICO
Cream and basil cake with berries
5,00€

TORTA AL CIOCCOLATO E NOCCIOLE
Chocolate brownie with hazelnut foam and raspberry sorbet
6,50€

"TARTE TATIN" AI POMODORINI
Sweet tomato tart with basil ice cream
6,00€

CARPACCIO DI ANANAS
Thin pineapple slices, pink peppercorn, salt, lime zest and fresh mint
5,00€

TORTA AL FORMAGGIO
Ricotta and parmesan cheese tart with herbs crumble and ginger caramel
6,50€

FRUTTA
Pineapple, mellon, mango and seasonal fruit
4,50€

GELATO ARTIGIANALE
Ice cream: Raspberry, chocolate, cream, basil.
Sorbets: Lemon with basil, strawberry
1 SCOOP 3,50€ - 2 SCOOPS 6€

VAT included at the current rate
Please let us know if you have any allergy

GLUTTEN FREE OPTION
SLIGHTLY SPICY
VERY SPICY

LA TRATTORIA

RESTAURANT AND BAR

COCKTAILS

BELLINI
Peach puree and prosecco
6,00€

APEROL SPRITZ
Aperol, soda water and prosecco
7,00€

HUGO SPRITZ
Cinzano bianco, mint, prosecco and tonic water
7,00€

MOJICELLO
Limoncello, lime, fresh mint and soda
9,00€

LA TRATTORIA
Basil, lime, egg white, cucumber and Bulldog gin
10,00€

NEGRONI MEDITERRANEO
Gin Mare, red vermouth, campari and
rosemary honey foam
9,50€

MOSKOW LIMO BY “DA NOI”
Vodka, limoncello, limão e ginger beer
8,00€

LA PASSIONE
Vodka, limoncello, lemon and ginger beer
8,00€

PRINCIPESSA MARGHERITA (Sem Álcool)
Strawberry, passion fruit and mandarin soda
6,00€