

## Crostini

### Crostini Toscani - \$9.40

Crushed chickpeas, pancetta and sage

### Crostino Vegetariano - \$9.40

Eggplant, tomato, garlic, oregano, basil and mozzarella cheese

## Paste (Pasta)

*Can be served as an appetizer*

*Some dishes can be made with gluten free pasta—Add \$1.60*

*Extra toppings—Add \$1.60(Shrimp Add \$2.65)*

### ♥ Spaghetti Con Ceci - \$25.75

Whole-wheat pasta in a cherry tomato and chickpea sauce with shaved parmesan cheese and drizzled with truffle oil

### Linguine Con Pollo E Limone - \$26.70

Linguine pasta with roasted chicken, artichokes, shiitake mushrooms and a touch of sour cream in a cream sauce topped with lemon zest

### Spaghetti Pescatore - \$28.35

Spaghetti, garlic, white wine, cherry tomatoes and a variety of seafood

### Pappardelle Con Coda Di Bue - \$26.70

Large egg pasta ribbons in a slow simmered oxtail ragout sauce with sage, cream and parmesan cheese

### Orecchiette Con Salsiccia - \$26.70

Little ear-shaped pasta in a braised sausage, rapini and light tomato sauce topped with shaved pecorino cheese

### Penne Con Quattro Formaggi - \$25.75

Penne pasta baked in a four cheese sauce with smoked ham and peas

### Lasagna Trattoria - \$26.70

Sheets of pasta layered with a meat and cheese sauce then oven baked with mozzarella cheese

### Penne Gamberi E Arugula - \$28.35

Penne with shrimp and arugula in a creamy shrimp bisque

### Ravioli Mona Lisa - \$26.75

Pockets of pasta stuffed with ricotta cheese in a creamy pink sauce with a hint of tomato, peas and parmesan cheese

### ♥ Penne Vegetali - \$25.75

Penne with a variety of vegetables in a light tomato sauce with a touch of basil pesto

### Manicotti Al Pollo - \$25.75

Sheets of pasta rolled and filled with ricotta cheese, shredded chicken, parmesan cheese and sautéed spinach baked in a tomato sauce

### Orecchiette Pugliesi - \$26.70

Little ear-shaped pasta with octopus, calamari and shrimp tossed in an arugula pesto

### Risotto Della Settimana - \$26.70

Slow cooked Arborio Rice. Changed weekly by Chef Angelo (With Seafood \$28.35)

## Carne (Meat)

### Costoletta Di Maiale Alla Milanese - \$35.50

Breaded pork chop, pan-fried, served with arugula salad and onion jam

### Vitello Al Marsala - \$38.60

Veal scaloppine in marsala wine sauce with mushrooms

### Salsiccia Con Fagioli - \$29.40

Roasted sweet Italian sausage served with a cannellini bean ragout

### Bistecca Al Funghi - \$38.85

Sirloin steak with Barolo wine, onions and mixed mushroom sauce

### Tagliata Aromatica - \$38.85 \*\*

Grilled sirloin steak, sliced over arugula, with cannellini bean salad and drizzled with aromatic oil

## Pollo (Chicken)

### Pollo Parmigiana - \$31.25

Traditional breaded and fried chicken breast topped with mozzarella and tomato

### ♥ Pollo Cacciatore - \$31.25

Strips of chicken in an onion, carrot, celery and mushroom sauce with a touch of gravy and tomato sauce

### Pollo Pesto - \$31.25 \*\*

Grilled chicken breast topped with pesto sauce served with fettuccine in a cream sauce

## Pesce (Fish)

### ♥ Pesce Del Giorno - \$38.35

Pan-fried alla Provençale: tomato sauce, white wine, oregano, garlic and fresh herbs

### Gamberoni Alla Provencale - \$37.55

Large wild-caught shrimp in a tomato and herb sauce served with linguine

### ♥ Salmone Speziato Con Lenticchie - \$36.25 \*\*

Spice-coated salmon, pan-roasted, served with a lentil ragout

### Tonno In Umido - \$36.25

Fresh local tuna marinated, grilled and topped with a warm tomato salsa (when available)

*All main courses are served with vegetables and potatoes or pasta with tomato sauce (if preferred) unless noted otherwise (\*\*).*

*\*\* Not served with additional sides*

## Contorni (Side Orders)

Onion Rings - \$7.10

Mozzarella Sticks - \$9.40

La Trattoria Style Bruschetta with Tomato Sauce - \$4.50

Focaccia - \$4.50

French Fries - \$7.20

Garlic Bread - \$4.50

Olive Paste - \$3.95

Stick Bread - \$2.40

*For your convenience a 17% service charge will be added to your bill.  
For parties of eight or more, an additional 3% service charge will be added.*

## Pizza

*Made in Bermuda's Only Traditional Wood Burning Brick Oven.  
Extra toppings \$2.05 each*

**1. Margherita Classica - \$21.75**

Mozzarella cheese and tomato sauce

**2. Pepperoni - \$22.80**

Pepperoni, mozzarella cheese and tomato sauce

**3. Capricciosa - \$24.15**

Ham, mushrooms, pepperoni, cheese, and tomato sauce

**4. Pizza Con Gamberetti - \$26.25**

Tomato sauce, light mozzarella and jerk seasoned shrimp

**5. Vegetali Con Aglio - \$24.15**

Roasted vegetables, tomato sauce, olive oil and goat cheese

**6. Salsiccia - \$24.15**

Green and red bell pepper, Italian sausage, mozzarella cheese, tomato sauce

**7. Arugula - \$24.15**

Arugula, Parma ham (prosciutto), mozzarella cheese and tomato sauce

**8. Pizza New Delhi - \$24.15**

Chicken tikka, red onions, mozzarella cheese, cilantro and yogurt

**9. Verde - \$24.15**

Spinach, broccoli, garlic, black olives and smoked mozzarella

**10. Calzone Toto - \$24.15**

Pizza pocket with ham, mushrooms, sun-dried tomatoes and mozzarella

**11. Pizza Siciliana - \$24.15**

Eggplant "Funghetti", tomato sauce, smoked mozzarella and basil

**12. Pizza Alfredo - \$24.15**

Cream and parmesan sauce, cooked ham, mushrooms and mozzarella

**13. Al Salame - \$24.15**

Salami "Napoli", roasted artichokes, mozzarella, shaved parmesan, tomato sauce

**14. Pizza Con Tonno - \$24.15**

Tomato sauce, tuna chunks, light mozzarella, red onions and sliced lemon

**15. Pizza Con Patate - \$24.15**

Tomato, mozzarella, potatoes, onions, truffle oil and diced Parma ham

**16. Pizza Napoletana - \$24.90**

Tomato sauce, garlic, oregano, capers, anchovies, light mozzarella and olives

**17. Pizza Con Caprino - \$24.90**

Pesto sauce, goat cheese, sliced tomatoes, garlic topped with arugula

*Please note: There is a \$2.10 surcharge for splitting a pizza*

## Antipasti Freddi (Cold Appetizers)

**Antipasto Italiano - \$22.85**

Platter of hot and cold Italian specialties - very good for sharing

♥ **Insalata Di Bietole - \$16.55**

Roasted red and yellow beets served over a mixed salad with spiced goat cheese and caramelized walnuts

**Trio Del Mare - \$21.30**

Combination of smoked salmon, shrimp cocktail and seafood cake with hot pepper jam

## Antipasti Caldi (Hot Appetizers)

**Polpette D'Agnello - \$17.60**

Lamb and roasted eggplant meatballs, simmered in tomato sauce, served with pickled eggplant and mint yogurt

♥ **Polipo Alla Griglia - \$18.75**

Grilled octopus served over arugula, cannellini bean and tomato salad drizzled with olive oil and balsamic vinegar

**Parmigiana Di Melanzane - \$18.35**

Sliced eggplant baked with tomato sauce, fresh basil, mozzarella and parmesan cheese

**Calamari Fritti - \$19.50**

Deep-fried golden squid with lemon and spicy tomato sauce

**Gamberi E Capesante - \$22.35**

Grilled shrimp and scallops served over mixed lettuce topped with balsamic-Dijon vinaigrette

**Cozze Marinara - \$19.00**

Fresh mussels, garlic, white wine, oregano and tomatoes

## Insalate (Salads)

**Insalata Cesare - \$11.05**

Romaine lettuce tossed with our special Caesar dressing and garlic croutons

♥ **Insalata Trattoria - \$11.05**

A combination of avocado, red onions, hearts of palm, arugula, radicchio and Belgian endive

♥ **Insalata Mista - \$8.75**

Tender mixed lettuce leaves served with your choice of dressing

♥ **Insalata Di Spinaci - \$11.05**

Fresh spinach with onions, bacon and chopped boiled egg

♥ **Insalata Di Arugula - \$12.35**

Wild arugula, cherry tomatoes and shaved parmesan cheese with extra virgin olive oil and aged balsamic vinegar

**Caprese Salad - \$16.55**

Bermuda organic tomatoes, fresh mozzarella, basil and extra virgin olive oil

## Zuppa (Soup)

**Zuppa Del Giorno - \$8.40**

Chef's homemade soup of the day

♥ :Low Cholesterol Item

Please advise your server of any food allergies