

Take Out Dinner Menu

NEW! CROSTINI

CROSTINI TOSCANI - \$8.35
Crushed chickpeas, pancetta & sage

CROSTINO VEGETARIANO - \$8.35
Eggplant, tomato, garlic, oregano, basil & mozzarella cheese

APPETIZERS & SALADS

ANTIPASTO ITALIANO - \$21.30
Platter of hot & cold Italian specialties,
very good for sharing

POLPETTE D'AGNELLO - \$12.90
Lamb and roasted eggplant meatballs,
simmered in tomato sauce, served with pickled eggplant & mint yogurt

♥ INSALATA DI BIETOLE - \$16.00
Roasted red & yellow beets, served over a mixed salad
with spiced goat cheese and caramelized walnuts

CALAMARI FRITTI - \$18.15
Deep fried squid served with lemon & spicy tomato sauce

GAMBERI E CAPESANTE - \$21.30
Grilled shrimp & scallops, mixed lettuce,
drizzled with balsamic-Dijon vinaigrette

PARMIGIANA DI MELANZANE - \$16.85
Sliced eggplant, baked with tomato sauce, fresh basil,
mozzarella & parmesan cheese

COZZE MARINARA - \$18.15
Fresh mussels, garlic, white wine, oregano & tomatoes

♥ POLIPO ALLA GRIGLIA - \$17.35

Grilled octopus served over arugula, Cannellini bean & tomato salad,
drizzled with olive oil & balsamic vinegar

INSALATA CESARE - \$11.05

Romaine lettuce tossed with our special Caesar dressing and garlic croutons

♥ INSALATA TRATTORIA - \$11.85

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

♥ INSALATA MISTA - \$10.00

Tender mixed lettuce leaves served with your choice of dressing

♥ INSALATA DI SPINACI - \$11.05

Fresh spinach with onion, bacon & chopped boiled egg

♥ INSALATA DI ARUGULA - \$11.85

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

INSALATA CAPRESE - \$15.50

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

PASTA

Extra toppings – Add \$1.60 (Shrimp Add \$2.60)

♥ SPAGHETTI CON CECI - \$18.90

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

SPAGHETTI CON POLPETTE - \$17.05

Spaghetti with meatballs in tomato sauce

FETTUCCINE ALFREDO - \$19.20

Flat noodles tossed with mushrooms,
ham & parmesan in a cheese sauce

SPAGHETTI PESCATORE - \$24.15

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

LINGUINE CON POLLO E LIMONE - \$18.90

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

ORECCHIETTE CON SALSICCIA - \$18.90

Little ear-shaped pasta, braised sausage meat & rapini,
touch of tomato sauce, topped with shaved pecorino cheese

PAPPARDELLE CON CODA DI BUE - \$19.20

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

LASAGNA TRATTORIA - \$19.20

Sheets of pasta layered with a meat & cheese sauce,
oven baked with mozzarella cheese

PENNE GAMBERI E ARUGULA - \$24.15

Penne, shrimp, arugula & creamy shrimp bisque

ORECCHIETTE PUGLIESI - \$24.15

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

RAVIOLI MONA LISA - \$19.20

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

♥ PENNE VEGETALI - \$18.90

Penne with a variety of vegetables,
light tomato sauce with a touch of pesto

MANICOTTI AL POLLO - \$18.90

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

RISOTTO DELLA SETTIMANA - \$19.20
Slow cooked Arborio rice with
ingredients, changed weekly by Chef Angelo

ZUPPA DEL GIORNO

Chef's homemade soup of the day - \$9.45

MAIN DISHES

SALSICCIA CON FAGIOLI - \$27.75

Roasted sweet Italian sausage,
served with a Cannellini bean ragout

VITELLO MARSALA - \$34.65

Veal Scaloppine in a Marsala wine sauce with mushrooms

SALSICCIA ALLA GRIGLIA - \$27.75

Grilled Italian sausage with spicy spinach & broccoli

BISTECCA AL FUNGHI - \$34.65

Sirloin steak with Barolo wine, onions
& mixed mushrooms sauce

TAGLIATA AROMATICA - \$33.60

Grilled sirloin steak, sliced over arugula
& Cannellini bean salad, drizzled with aromatic oil

♥ PESCE DEL GIORNO - \$33.60

Pan fried alla provencale, tomato sauce, white wine,
oregano, garlic & fresh herbs

GAMBERONI ALLA PROVENCALE - \$34.65

Large wild-caught shrimp in a tomato & herb sauce,
served with Linguine

♥ SALMONE SPEZIATO CON LENTICCHIE - \$33.35

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

TONNO SICILIANA - \$33.35

Fresh local tuna marinated & grilled,
topped with a warm tomato salsa

♥ POLLO CACCIATORE - \$29.95

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

POLLO PARMIGIANA - \$29.95

Traditional chicken breast, breaded & fried,
topped with mozzarella & tomato

POLLO PESTO - \$29.95

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

All main courses are served with
vegetables & potatoes or pasta with tomato sauce, if preferred

PIZZA

Made in Bermuda's Only Wood Burning Brick Oven

Prices shown for 12 " - Extra toppings \$1.85 each

1. MARGHERITA CLASSICA - \$19.65

Mozzarella cheese & tomato sauce

2. PEPPERONI - \$21.00

Mozzarella cheese, tomato sauce & pepperoni

3. CAPRICCIOSA - \$21.75

Mozzarella cheese, tomato sauce, ham, mushrooms & pepperoni

4. PIZZA CON GAMBERETTI - \$23.40

Tomato sauce, light mozzarella cheese & jerk seasoned shrimp

5. VEGETALI CON AGLIO - \$21.75

Roasted vegetables, tomato sauce, olive oil & goat cheese

6. SALSICCIA - \$21.55

Green & red pepper, Italian sausage, mozzarella cheese & tomato sauce

7. ARUGULA - \$22.05

Arugula, Parma ham (Prosciutto), mozzarella cheese & tomato sauce

8. PIZZA NEW DELHI - \$21.75

Chicken tikka, red onions, yogurt, mozzarella cheese & tomato sauce

9. VERDE - \$21.75

Spinach, broccoli, garlic, black olives & smoked mozzarella cheese

10. CALZONE TOTO - \$22.25

Pizza pocket with ham, mushrooms, sun-dried tomatoes & mozzarella cheese

11. PIZZA SICILIANA - \$21.75

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

12. PIZZA ALFREDO - \$22.25

Cream & parmesan sauce, cooked ham, mushrooms & mozzarella

13. AL SALAME - \$21.75

Salami 'Napoli', roasted artichokes, tomato sauce, mozzarella & shaved parmesan cheese

14. PIZZA CON TONNO - \$22.25

Tomato sauce, tuna chunks, light mozzarella cheese, red onion & sliced lemon

15. PIZZA CON PATATE - \$21.75

Sliced tomato, mozzarella cheese, potatoes, onions, truffle oil & diced Parma ham

16. PIZZA NEPOLETANA - \$21.75

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

17. PIZZA CON CAPRINO - \$21.75

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

PANINI

FOCACCIA AL POLLO - \$15.40

Focaccia bread filled with grilled chicken breast & grilled vegetables, served hot with mustard dressing & bean salad

FOCACCIA TRICOLORE - \$15.40

Fresh mozzarella cheese, avocados, tomato, arugula & Parma Ham

HAMBURGER TRATTORIA - \$15.00

Grilled hamburger, topped with fried onions & fontina cheese on a toasted bun

SIDE ORDERS

Focaccia - \$4.15

French Fries - \$7.00

Onion Rings - \$7.00

Bruschetta "Trattoria Style" - \$4.50

Garlic Bread - \$4.50

Olive Paste - \$4.15

Mozzarella Sticks - \$8.95

DESSERT

\$8.70

Almond chocolate cake - cannoli - profiterole

Apple pie - cheesecake and more...

GLUTEN FREE

Pasta and Pizza Available

Add \$1.60

♥ = Low Cholesterol Item