

Crostini

Crostini Toscani - \$9.90

Crushed chickpeas, pancetta and sage

Crostino Vegetariano - \$9.90

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 \$2.00

Extra toppings—Add \$2.00(Shrimp Add \$3.75)

♥ Spaghetti Con Ceci - \$26.95

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

Linguine Con Pollo E Limone - \$27.95

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

Spaghetti Pescatore - \$29.85

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

Pappardelle Con Coda Di Bue - \$27.95

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

Orecchiette Con Salsiccia - \$27.95

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

Penne Con Quattro Formaggi - \$26.95

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

Lasagna Trattoria - \$28.95

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

Penne Gamberi E Arugula - \$29.85

Penne with shrimp and arugula in a creamy shrimp bisque

Ravioli Mona Lisa - \$27.95

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

♥ Penne Vegetali - \$26.95

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

Manicotti Al Pollo - \$27.95

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

Orecchiette Pugliesi - \$29.85

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

Risotto Della Settimana - \$27.95

Slow cooked Arborio Rice. Changed weekly by Chef Angelo (With Seafood \$29.85)

Carne (Meat)

Costoletta Di Maiale Alla Milanese - \$37.50

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

Vitello Al Marsala - \$40.55

Veal scaloppine in marsala wine sauce with mushrooms

Salsiccia Con Fagioli - \$30.90

Roasted sweet Italian sausage served with a cannellini bean ragout

Bistecca Al Funghi - \$40.80

Sirloin steak with Barolo wine, onions and mixed mushroom sauce

Tagliata Aromatica - \$40.80**

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

Pollo (Chicken)

Pollo Parmigiana - \$32.85

Traditional breaded and fried chicken breast topped with mozzarella and tomato

♥ Pollo Cacciatore - \$32.85

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

Pollo Pesto - \$32.85**

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

Pesce (Fish)

♥ Pesce Del Giorno - \$40.30

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

Gamberoni Alla Provencale - \$39.45

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

♥ Salmone Speziato Con Lenticchie - \$37.95 **

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

Tonno In Umido - \$37.95

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 - \$7.50

Mozzarella Sticks - \$9.90

La Trattoria Style Bruschetta with Tomato Sauce - \$4.75

Focaccia - \$4.75

French Fries - \$7.60

Garlic Bread - \$4.75

Olive Paste - \$4.20

Stick Bread - \$2.60

*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 \$2.50 each shrimp \$3.75 Gluten Free Available Add \$2.00*

1. Margherita Classica - \$22.85

Mozzarella cheese and tomato sauce

2. Pepperoni - \$23.95

Pepperoni, mozzarella cheese and tomato sauce

3. Capricciosa - \$25.40

Ham, mushrooms, pepperoni, cheese, and tomato sauce

4. Pizza Con Gamberetti - \$27.60

Tomato sauce, light mozzarella and jerk seasoned shrimp

5. Vegetali Con Aglio - \$25.40

Roasted vegetables, tomato sauce, olive oil and goat cheese

6. Salsiccia - \$25.40

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

7. Arugula - \$25.40

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

8. Pizza New Delhi - \$25.40

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

9. Verde - \$25.40

Spinach, broccoli, garlic, black olives and smoked mozzarella

10. Pizza Sarah \$23.50

Tomato sauce, mozzarella, chili flakes and honey

11. Pizza Siciliana - \$25.40

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

12. Pizza Alfredo - \$25.40

Cream and parmesan sauce, cooked ham, mushrooms and mozzarella

13. Al Salame - \$25.40

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

14. Pizza D'Amato \$30.75

mozzarella, mushrooms, sliced black truffle and Parma ham

15. Pizza Burrata e Pomodorini - \$27.60

Tomato sauce, sliced cherry tomatoes, arugula, parmesan and burrata cheese

16. Pizza Napoletana - \$26.20

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

17. Pizza Con Caprino - \$26.20

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

Please note: There is a \$2.25 surcharge for splitting a pizza

Antipasti Freddi (Cold Appetizers)

Antipasto Italiano - \$24.75

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

♥ **Insalata Di Bietole - \$17.45**

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

Trio Del Mare - \$22.40

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

Antipasti Caldi (Hot Appetizers)

Polpette D'Agnello - \$18.50

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

♥ **Polipo Alla Griglia - \$19.70**

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

Parmigiana Di Melanzane - \$19.30

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

Calamari Fritti - \$20.50

Deep-fried golden squid with lemon and spicy tomato sauce

Gamberi E Capesante - \$23.50

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

Cozze Marinara - \$20.25

Fresh mussels, garlic, white wine, oregano and tomatoes

Insalate (Salads)

Insalata Cesare - \$11.60

Romaine lettuce tossed with our special Caesar dressing and garlic croutons

♥ **Insalata Trattoria - \$11.60**

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

♥ **Insalata Mista - \$9.20**

Tender mixed lettuce leaves served with your choice of dressing

♥ **Insalata Di Spinaci - \$11.60**

Fresh spinach with onions, bacon and chopped boiled egg

♥ **Insalata Di Arugula - \$12.95**

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

Caprese Salad - \$17.35

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

Zuppa (Soup)

Zuppa Del Giorno - \$8.85

Chef's homemade soup of the day

♥ :Low Cholesterol Item

Please advise your server of any food allergies