

Takeout Dinner Menu

NEW! CROSTINI

CROSTINI TOSCANI - \$8.75
Crushed chickpeas, pancetta & sage

CROSTINO VEGETARIANO - \$8.75
Eggplant, tomato, garlic, oregano, basil & mozzarella cheese

APPETIZERS & SALADS

ANTIPASTO ITALIANO - \$22.50
Platter of hot & cold Italian specialties,
very good for sharing

POLPETTE D'AGNELLO - \$13.50
Lamb and roasted eggplant meatballs,
simmered in tomato sauce, served with pickled eggplant & mint yogurt

♥ INSALATA DI BIETOLE - \$16.80
Roasted red & yellow beets, served over a mixed salad
with spiced goat cheese and caramelized walnuts

CALAMARI FRITTI - \$19.25
Deep fried squid served with lemon & spicy tomato sauce

GAMBERI E CAPESANTE - \$22.35
Grilled shrimp & scallops, mixed lettuce,
drizzled with balsamic-Dijon vinaigrette

PARMIGIANA DI MELANZANE - \$17.50
Sliced eggplant, baked with tomato sauce, fresh basil,
mozzarella & parmesan cheese

COZZE MARINARA - \$19.10
Fresh mussels, garlic, white wine, oregano & tomatoes

♥ POLIPO ALLA GRIGLIA - \$19.25
Grilled octopus served over arugula, Cannellini bean & tomato salad,
drizzled with olive oil & balsamic vinegar

INSALATA CESARE - \$11.55
Romaine lettuce tossed with our special Caesar dressing and garlic croutons

♥ INSALATA TRATTORIA - \$12.45
A combination of avocado, red onions, palm hearts,
arugula, radicchio & Belgian endive

♥ INSALATA MISTA - \$10.50
Tender mixed lettuce leaves served with your choice of dressing

♥ INSALATA DI SPINACI - \$11.75
Fresh spinach with onion, bacon & chopped boiled egg

♥ INSALATA DI ARUGULA - \$12.50
Wild arugula, cherry tomatoes & shaved parmesan
cheese with extra virgin olive oil & aged balsamic vinegar

INSALATA CAPRESE - \$16.25
Bermuda organic tomatoes, fresh
mozzarella, basil & extra virgin olive oil

PASTA

Extra toppings – Add \$2.05 (Shrimp Add \$3.75)

♥ SPAGHETTI CON CECI - \$19.85
Whole-wheat pasta in a cherry tomato &
chickpea sauce with shaved parmesan cheese & drizzled with truffle oil

SPAGHETTI CON POLPETTE - \$17.90
Spaghetti with meatballs in tomato sauce

FETTUCCHINE ALFREDO - \$20.25
Flat noodles tossed with mushrooms,
ham & parmesan in a cheese sauce

SPAGHETTI PESCATORE - \$25.35
Spaghetti, garlic, white wine, cherry tomatoes
& a variety of seafood

LINGUINE CON POLLO E LIMONE - \$19.85
Linguine pasta with roasted chicken, artichokes,
shiitake mushrooms, a touch of sour cream in a cream sauce,
topped with lemon zest

ORECCHIETTE CON SALSICCIA - \$19.85
Little ear-shaped pasta, braised sausage meat & rapini,
touch of tomato sauce, topped with shaved pecorino cheese

PAPPARDELLE CON CODA DI BUE - \$20.25
Large egg pasta ribbons with a slow simmered
oxtail ragout sauce, sage, cream & parmesan cheese

LASAGNA TRATTORIA - \$20.25
Sheets of pasta layered with a meat & cheese sauce,
oven baked with mozzarella cheese

PENNE GAMBERI E ARUGULA - \$25.35
Penne, shrimp, arugula & creamy shrimp bisque

ORECCHIETTE PUGLIESI - \$25.35
Little ear-shaped pasta, with octopus, calamari & shrimp,
tossed in an arugula pesto

RAVIOLI MONA LISA - \$20.25
Pockets of pasta stuffed with ricotta cheese in a creamy
pink sauce with a hint of tomato, peas & parmesan cheese

♥ PENNE VEGETALI - \$19.85
Penne with a variety of vegetables,
light tomato sauce with a touch of pesto

MANICOTTI AL POLLO - \$19.85
Sheets of pasta, rolled & filled with ricotta cheese,
shredded chicken, parmesan cheese & sautéed spinach,
baked in a tomato sauce

RISOTTO DELLA SETTIMANA - \$20.25

Slow cooked Arborio rice with
Seafood Risotto -\$25.35

ZUPPA DEL GIORNO

Chef's homemade soup of the day - \$9.95

MAIN DISHES

SALSICCIA CON FAGIOLI - \$29.15

Roasted sweet Italian sausage,
served with a Cannellini bean ragout

VITELLO MARSALA - \$36.50

Veal Scaloppine in a Marsala wine sauce with mushrooms

SALSICCIA ALLA GRIGLIA - \$29.15

Grilled Italian sausage with spicy spinach & broccoli

BISTECCA AL FUNGHI - \$36.50

Sirloin steak with Barolo wine, onions
& mixed mushrooms sauce

TAGLIATA AROMATICA - \$36.50

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

♥ PESCE DEL GIORNO - \$35.25

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

GAMBERONI ALLA PROVENCALE - \$36.50

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

♥ SALMONE SPEZIATO CON LENTICCHIE - \$35.25

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

TONNO SICILIANA - \$35.25

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

♥ POLLO CACCIATORE - \$31.50

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

POLLO PARMIGIANA - \$31.50

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

POLLO PESTO - \$31.50

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 \$2.05 each

1. MARGHERITA CLASSICA - \$20.65
Mozzarella cheese & tomato sauce
2. PEPPERONI - \$22.05
Mozzarella cheese, tomato sauce & pepperoni
3. CAPRICCIOSA - \$22.85
Mozzarella cheese, tomato sauce, ham, mushrooms & pepperoni
4. PIZZA CON GAMBERETTI - \$24.60
Tomato sauce, light mozzarella cheese & jerk seasoned shrimp
5. VEGETALI CON AGLIO - \$22.85
Roasted vegetables, tomato sauce, olive oil & goat cheese
6. SALSICCIA - \$22.65
Green & red pepper, Italian sausage, mozzarella cheese & tomato sauce
7. ARUGULA - \$23.20
Arugula, Parma ham (Prosciutto), mozzarella cheese & tomato sauce
8. PIZZA NEW DELHI - \$22.85
Chicken tikka, red onions, yogurt, mozzarella cheese & tomato sauce
9. VERDE - \$22.85
Spinach, broccoli, garlic, black olives & smoked mozzarella cheese
10. PIZZA SARAH - \$22.50
Tomato sauce, mozzarella cheese, chili flakes, honey
11. PIZZA SICILIANA - \$22.85
Eggplant "Funghetti", tomato sauce, smoked mozzarella & basil
12. PIZZA ALFREDO - \$23.75
Cream & parmesan sauce, cooked ham, mushrooms & mozzarella
13. AL SALAME - \$23.75
Salami 'Napoli', roasted artichokes, tomato sauce, mozzarella & shaved parmesan cheese
14. PIZZA D'AMATO - \$28.75
Mozzarella, mushrooms, sliced black truffles, Parma ham
15. PIZZA BURRATA - \$25.75
Tomato sauce, sliced cherry tomatoes, arugula, parmesan, burrata cheese
16. PIZZA NEPOLETANA - \$22.95
Tomato sauce, garlic, oregano, capers, anchovies, light mozzarella & olives
17. PIZZA CON CAPRINO - \$22.95
Pesto sauce, goat cheese, sliced tomatoes, garlic, topped with arugula

PANINI

FOCACCIA AL POLLO - \$16.25

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

FOCACCIA TRICOLORE - \$16.25

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

HAMBURGER TRATTORIA - \$16.25

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

SIDE ORDERS

Focaccia - \$4.40

French Fries - \$7.35

Onion Rings - \$7.35

Bruschetta "Trattoria Style" - \$4.75

Garlic Bread - \$4.75

Olive Paste - \$4.40

Mozzarella Sticks - \$9.40

DESSERT

\$10.75 each

Almond Chocolate Cake (gf) | Classic Tiramisu
Sticky Toffee Pudding | Chocolate Molten Cake
Classic Vanilla Crème Brûlée | Fresh Fruit Salad
Sicilian Cannoli

GLUTEN FREE

Pasta and Pizza Available

Add \$2.00

♥ = Low Cholesterol Item