

## 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 - \$19.85**

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

### **Linguine Con Pollo E Limone - \$19.85**

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

### **Spaghetti Pescatore - \$25.35**

Spaghetti, garlic, white wine, cherry tomatoes with light tomato sauce and a variety of seafood

### **Pappardelle Con Coda Di Bue - \$20.25**

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

### **Orecchiette Con Salsiccia - \$19.85**

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

### **Penne Con Quattro Formaggi - \$22.50**

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

### **Lasagna Trattoria - \$21.50**

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

### **Penne Gamberi E Arugula - \$25.35**

Penne with shrimp and arugula in a creamy shrimp bisque

### **Ravioli Mona Lisa - \$20.25**

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

### **Parmigiana Di Melanzane - \$21.50**

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

### **Manicotti Al Pollo - \$19.85**

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

### **Fusilli Pugliesi - \$25.35**

Fusilli pasta with octopus, calamari and shrimp tossed in an arugula pesto

### **Risotto Funghi e Tartufo- \$29.75**

Slow cooked Arborio Rice, dried Porcini Mushrooms and shaved truffles



:Low Cholesterol Item  
Please advise your server of any food allergies

## Carne (Meat)

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

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

### **Vitello Al Marsala - \$36.50**

Veal scaloppine in marsala wine sauce with mushrooms

### **Vitello Parmigiana - \$37.50**

Breaded veal, pan-fried, topped with mozzarella cheese and tomato sauce

### **Bistecca Al Funghi - \$36.50**

Sirloin steak with Barolo wine, onions and mixed mushroom sauce

### **Tagliata Aromatica - \$36.50\*\***

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

## Pollo (Chicken)

### **Pollo Parmigiana - \$31.50**

Traditional breaded and fried chicken breast topped with mozzarella and tomato

### **Pollo Cacciatore - \$31.50**

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

### **Pollo Pesto - \$31.50\*\***

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

## Pesce (Fish)

### **Pesce Del Giorno - \$36.50**

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

### **Fritto Misto- \$36.50**

Assorted seafood and vegetables, battered and deep fried served with tartar sauce

### **Salmone Speziato Con Lenticchie - \$35.25 \*\***

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

### **Tonno Con Salsa Mediterranea - \$35.50**

Grilled tuna topped with tomato, olive and herb salsa, balsamic reduction and olive oil

*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)

Mozzarella Sticks - \$9.40

La Trattoria Style Bruschetta with Tomato Sauce - \$4.75

Focaccia - \$4.40

French Fries - \$7.35

Garlic Bread - \$4.75

Olive Paste - \$4.40

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 - \$20.65

Mozzarella cheese and tomato sauce

### 2. Pepperoni - \$22.05

Pepperoni, mozzarella cheese and tomato sauce

### 3. Capricciosa - \$22.85

Ham, mushrooms, pepperoni, cheese, and tomato sauce

### 4. Pizza Con Gamberetti - \$24.60

Tomato sauce, light mozzarella and jerk seasoned shrimp

### 5. Vegetali Con Aglio - \$22.85

Roasted vegetables, tomato sauce, olive oil and goat cheese

### 6. Salsiccia - \$22.65

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

### 7. Arugula - \$23.20

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

### 8. Pizza New Delhi - \$22.85

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

### 9. Verde - \$22.85

Spinach, broccoli, garlic, black olives and smoked mozzarella

### 10. Pizza Sarah - \$22.50

Tomato sauce, mozzarella, chili flakes and honey

### 11. Pizza Siciliana - \$22.85

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

### 12. Pizza Alfredo - \$23.75

Cream and parmesan sauce, cooked ham, mushrooms and mozzarella

### 13. Al Salame - \$23.75

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

### 14. Pizza D'Amato - \$28.75

mozzarella, mushrooms, sliced black truffle and Parma ham

### 15. Pizza Burrata e Pomodorini - \$25.75

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

### 16. Pizza Napoletana - \$22.95

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

### 17. Pizza Con Caprino - \$22.95

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

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

*• Please advise server of any food allergies •*

# LA TRATTORIA

## Antipasti Freddi (Cold Appetizers)

### Antipasto Italiano - \$22.50

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

### Bietole con Caprino \$18.45

Red beet tartar, avocado mousse and whipped goat cheese

### Piatto di Mare \$21.75

Combination of crab salad, salmon tartar, marinated mussels, octopus and marinated anchovies

## Antipasti Caldi (Hot Appetizers)

### Polpette D'Agnello - \$13.50

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

### ♥ Polipo Alla Griglia - \$19.25

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

### Calamari Fritti - \$19.25

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 - \$19.10

Fresh mussels, garlic, white wine, oregano and tomatoes

## Insalate (Salads)

### ♥ 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, hearts of palm, arugula, radicchio and Belgian endive

### ♥ Insalata Mista - \$10.50

Tender mixed lettuce leaves served with your choice of dressing

### ♥ Insalata Di Spinaci - \$11.75

Fresh spinach with onions, bacon and chopped boiled egg

### Insalata Di Arugula - \$12.50

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

### Caprese Salad - \$16.25

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

## Zuppa (Soup)

### Zuppa Del Giorno - \$9.95

Chef's homemade soup of the day

# DINNER MENU