

PIZZA

Made in Bermuda's Only Wood Burning Brick Oven

Prices shown for 12 "

Extra toppings \$2.25 each | Shrimp \$3.75

- 1. MARGHERITA CLASSICA** | \$20.65
Mozzarella cheese & tomato sauce
- 2. PEPPERONI** | \$22.95
Mozzarella cheese, tomato sauce & pepperoni
- 3. CAPRICCIOSA** | \$23.00
Mozzarella cheese, tomato sauce, ham, mushrooms & pepperoni
- 4. PIZZA CON GAMBERETTI** | \$25.00
Tomato sauce, light mozzarella cheese & jerk seasoned shrimp
- 5. VEGETALI CON AGLIO** | \$23.00
Roasted vegetables, tomato sauce, olive oil & goat cheese
- 6. SALSICCIA** | \$23.00
Green & red pepper, Italian sausage, mozzarella cheese & tomato sauce
- 7. ARUGULA** | \$23.00
Arugula, Parma ham (Prosciutto), mozzarella cheese & tomato sauce
- 8. PIZZA NEW DELHI** | \$23.00
Chicken tikka, red onions, yogurt, mozzarella cheese & tomato sauce
- 9. VERDE** | \$23.00
Spinach, broccoli, garlic, black olives & smoked mozzarella cheese
- 10. PIZZA SARAH** | \$22.50
Tomato sauce, mozzarella cheese, chili flakes, honey
- 11. PIZZA SICILIANA** | \$23.00
Eggplant "Funghetti", tomato sauce, smoked mozzarella & basil
- 12. PIZZA ALFREDO** | \$23.00
Cream & parmesan sauce, cooked ham, mushrooms & mozzarella
- 13. AL SALAME** | \$23.00
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 NAPOLETANA** | \$23.75
Tomato sauce, garlic, oregano, capers, anchovies, light mozzarella & olives
- 17. PIZZA CON CAPRINO** | \$23.75
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 & mozzarella cheese on a toasted bun

SIDE ORDERS

Focaccia | \$4.40

French Fries | \$7.00

Bruschetta "Trattoria Style" | \$4.40

Garlic Bread | \$4.40

Olive Paste | \$4.00

Stick Bread | \$2.60

Mozzarella Sticks | \$9.00

DESSERT

\$9.75 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

Lunch 11:30 am to 3:30 pm | Dinner 5:00 pm to 10:00 pm

SUNDAY Dinner Only from 5:30 pm

295-1877

23 Washington Lane, Hamilton

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WWW.LATRATTORIA.BM

**NOTE: PRICES & ITEMS ARE SUBJECT TO CHANGES
WITHOUT NOTICE**

WWW.DININGBERMUDA.COM



Dinner | Take-Out Menu

295-1877

THE ONLY WOOD-BURNING

APPETIZERS & SALADS

ANTIPASTO ITALIANO | \$22.30

Platter of hot & cold Italian specialties,
very good for sharing

BIETOLE CON CAPRINO | \$16.60

Red beet tartar, avocado mousse and whipped goat cheese

PIATTO DI MARE | \$21.15

Combination of smoked trout, salmon tartar, marinated mussels,
octopus & marinated anchovies

POLPETTE D'AGNELLO | \$16.70

Lamb and roasted eggplant meatballs,
simmered in tomato sauce,

served with pickled eggplant & mint yogurt

♡ POLIPO ALLA GRIGLIA | \$17.75

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

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

COZZE MARINARA | \$19.15

Fresh mussels, garlic, white wine, oregano & tomatoes

♡ INSALATA CESARE | \$11.55

Romaine lettuce tossed with our special
Caesar dressing and garlic croutons

♡ INSALATA TRATTORIA | \$11.55

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

♡ INSALATA MISTA | \$8.80

Tender mixed lettuce leaves served
with your choice of dressing

♡ INSALATA DI SPINACI | \$10.60

Fresh spinach with onion, bacon & chopped boiled egg

INSALATA DI ARUGULA | \$11.70

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

ZUPPA DEL GIORNO

ZUPPA DEL GIORNO | \$8.40

Chef's homemade soup of the day

PASTA

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

♡ SPAGHETTI CON CECI | \$21.00

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

LINGUINE CON POLLO E LIMONE | \$22.40

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

SPAGHETTI PESCATORE | \$25.35

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

PAPPARDELLE CON CODA DI BUE | \$22.40

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

ORECCHIETTE CON SALSICCIA | \$22.40

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

PENNE CON QUATTRO FORMAGGI | \$22.40

Penne pasta baked in four cheese sauce with smoked ham & peas

LASAGNA TRATTORIA | \$23.25

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

RAVIOLI MONA LISA | \$22.40

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

PARMIGIANA DI MELANZANE | \$17.20

Sliced eggplant with tomato sauce, fresh basil, mozzarella &
parmesan cheese

♡ MANICOTTI AL POLLO | \$22.40

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

FUSILLI PUGLIESI | \$25.35

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

RISOTTO FUNGHI E TARTUFO | \$23.80

Slow cooked Arborio rice, dried porcini mushrooms & shaved truffles

MAIN DISHES

COSTOLETTA DI MAIALE MILANESE | \$35.50

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

VITELLO AL MARSALA | \$36.50

Veal Scaloppine in a Marsala wine sauce
with mushrooms

VITELLO PARMIGIANA | \$36.50

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

BISTECCA AL FUNGHI | \$36.75

Sirloin steak with Barolo wine, onions
& mixed mushrooms sauce

TAGLIATA AROMATICA | \$36.75

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

POLLO PARMIGIANA | \$31.50

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

♡ POLLO CACCIATORE | \$31.50

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

POLLO PESTO | \$31.50

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

♡ PESCE DEL GIORNO | \$36.50

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

FRITTO MISTO | \$36.50

Assorted seafood & vegetables, battered & deep-fried
served with tartar sauce

♡ SALMONE SPEZIATO CON LENTICCHIE | \$35.50

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

TONNO CON SALSAMEDITERRANEA | \$35.50

Grilled tuna topped with tomato, olive & herb salsa,
balsamic reduction & 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*



Low Cholesterol Item