

# TAKEOUT DINNER MENU

## APPETIZERS & SALADS

### ANTIPASTO ITALIANO // 24.00

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

### BIETOLE E BURRATA // 20.50

Sliced roasted beets, creamy burrata with EVOO,  
balsamic glaze and chopped pistachios

### CARPACCIO // 18.50

Thinly sliced cured beef over arugula  
with special dressing

### ♥ POLIPO ALLA GRIGLIA // 18.70

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

### CALAMARI FRITTI // 19.60

Deep fried squid served with lemon &  
spicy tomato sauce

### GAMBERI E CAPELANTE // 22.35

Grilled shrimp & scallops, mixed lettuce,  
drizzled with balsamic-Dijon vinaigrette

### COZZE MARINARA // 19.75

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 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

## SIDE DISHES

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

## PASTA

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

### ♥ SPAGHETTI CON CECI // 23.00

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

### SPAGHETTI PESCATORE // 28.00

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

### PAPPARDELLE CON CODA DI BUE // 23.75

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

### ORECCHIETTE CON SALSICCIA // 23.75

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

### PENNE CON QUATTRO FORMAGGI // 23.75

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

### LASAGNA TRATTORIA // 25.00

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

### PENNE GAMBERI E ARUGULA // 27.00

Penne, shrimp, arugula & creamy shrimp bisque

### RAVIOLI MONA LISA // 23.75

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

### PARMIGIANA DI MELANZANE // 19.75

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

### MANICOTTI AL POLLO // 23.75

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

### RISOTTO FUNGHI E TARTUFO // 25.00

Slow cooked Arborio rice, dried porcini mushrooms  
& shaved truffles

### BUCATINI AMATRICIANA // 26.00

Thick spaghetti, guanciale, onions, tomato sauce &  
parmigiano cheese

## SOUP

### ZUPPA DEL GIORNO // 8.75

Chef's soup of the day

♥ LOW CHOLESTEROL ITEM

## 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. **VEGETALI CON AGLIO** // 23.00

Roasted vegetables, tomato sauce, olive oil & goat cheese

5. **SALSICCIA** // 23.00

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

6. **ARUGULA** // 23.00

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

7. **PIZZA NEW DELHI** // 23.00

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

8. **VERDE** // 23.00

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

6. **PIZZA SARAH** // 22.50

Tomato sauce, mozzarella cheese, chili flakes, honey

10. **PIZZA ALFREDO** // 23.00

Cream & parmesan sauce, cooked ham, mushrooms & mozzarella

11. **AL SALAME** // 23.00

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

12. **PIZZA D'AMATO** // 28.75

Mozzarella, mushrooms, sliced black truffles, Parma ham

13. **PIZZA BURRATA** // 25.75

Tomato sauce, sliced cherry tomatoes, arugula, parmesan, Burrata cheese

14. **PIZZA CON CAPRINO** // 23.75

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

**Gold Pizza**

**\$110 (2 for \$180)**

with edible 24 carat gold leaf, burrata & sliced truffles

**GLUTEN FREE**

Pasta and Pizza Available

Add \$2.00

## MAIN DISHES

**COSTOLETTA DI MAIALE MILANESE** // 35.50

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

**VITELLO AL MARSALA** // 37.50

Veal Scaloppine in a Marsala wine sauce with mushrooms

**VITELLO PARMIGIANA** // 37.50

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

**BISTECCA AL FUNGHI** // 38.00

Sirloin steak with Barolo wine, onions & mixed mushrooms sauce

**TAGLIATA AROMATICA** // 38.00

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

**SCALOPPINE DI WAHOO** // 31.50

Wahoo 'scaloppine' with lemon butter sauce & fried capers

♥ **SALMONE SPEZIATO CON LENTICCHIE** // 35.75

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

**TONNO CON SALSA MEDITERRANEA** // 35.75

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

**PESCE ALLA GRGLIA CON CAPONATA** // 38.00

Grilled fish served on caponata salad with garlic croutons, tomatoes, olives, fresh mozzarella, pickled eggplant with basil & 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

## 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