

DINNER MENU

ANTIPASTI FREDDI (COLD APPETIZERS)

ANTIPASTO ITALIANO // 26.75
PLATTER OF HOT AND COLD ITALIAN SPECIALTIES
(VERY GOOD FOR SHARING)

TAGLIERE // 13.50 PER PERSON
AN ARRAY OF CHARCUTERIE AND MORE
IDEAL FOR GROUPS OF 4, 6 OR 8 OR MORE

CARPACCIO // 19.75
THINLY SLICED CURED BEEF OVER ARUGULA WITH SPECIAL DRESSING

BIETOLE E BURRATA // 22.50
SLICED ROASTED BEETS, CREAMY BURRATA, WITH EXTRA VIRGIN OLIVE OIL &
BALSAMIC GLAZE AND CHOPPED PISTACHIOS

ANTIPASTI CALDI (HOT APPETIZERS)

♥ **POLIPO ALLA GRIGLIA // 21.75**
GRILLED OCTOPUS SERVED OVER ARUGULA, CANNELLINI BEANS
AND TOMATO SALAD DRIZZLED WITH OLIVE OIL AND BALSAMIC VINEGAR

CALAMARI FRITTI // 21.60
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 // 22.75
FRESH MUSSELS, GARLIC, WHITE WINE, OREGANO AND TOMATOES

ANY PASTA DISH IS AVAILABLE AS AN APPETIZER // 18.75

INSALATE (SALADS)

♥ **INSALATA CESARE // 13.50**
ROMAINE LETTUCE TOSSED WITH OUR SPECIAL
CAESAR DRESSING AND GARLIC CROUTONS

♥ **INSALATA TRATTORIA // 13.50**
A COMBINATION OF AVOCADO, RED ONIONS, HEARTS OF PALM, ARUGULA,
RADICCHIO AND BELGIAN ENDIVE

♥ **INSALATA MISTA // 11.50**
TENDER MIXED LETTUCE LEAVES SERVED
WITH YOUR CHOICE OF DRESSING

INSALATA DI ARUGULA // 13.50
WILD ARUGULA, CHERRY TOMATOES AND SHAVED PARMESAN CHEESE
WITH EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR

CAPRESE SALAD // 18.50
BERMUDA ORGANIC TOMATOES, FRESH MOZZARELLA,
BASIL AND EXTRA VIRGIN OLIVE OIL

ZUPPA (SOUP)

ZUPPA DEL GIORNO // 10.25
CHEF'S HOMEMADE SOUP OF THE DAY

DINNER MENU

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 // 29.25

WHOLE-WHEAT PASTA IN A CHERRY TOMATO AND CHICKPEA SAUCE WITH
SHAVED PARMESAN CHEESE AND DRIZZLED WITH TRUFFLE OIL

♥ SPAGHETTI PESCATORE * // 34.00

SPAGHETTI, GARLIC, WHITE WINE, CHERRY TOMATOES
WITH LIGHT TOMATO SAUCE AND A VARIETY OF SEAFOOD

MAFALDE CON CODA DI BUE * // 31.00

LARGE PASTA RIBBONS IN A SLOW SIMMERED OXTAIL
RAGOUT SAUCE WITH SAGE, CREAM AND PARMESAN CHEESE

ORECCHIETTE CON SALSICCIA * // 31.00

LITTLE EAR-SHAPED PASTA IN A BRAISED SAUSAGE, RAPINI AND LIGHT TOMATO SAUCE
TOPPED WITH SHAVED PECORINO CHEESE

CASARECCE CON QUATTRO FORMAGGI * // 29.25

CASARECCE PASTA BAKED IN A FOUR CHEESE SAUCE WITH SMOKED HAM AND PEAS

LASAGNA TRATTORIA * // 31.50

SHEETS OF PASTA LAYERED WITH A MEAT AND CHEESE SAUCE
THEN OVEN BAKED WITH MOZZARELLA CHEESE

CASARECCE GAMBERI E ARUGULA * // 32.75

CASARECCE WITH SHRIMP AND ARUGULA IN A CREAMY SHRIMP BISQUE

RAVIOLI MONA LISA // 31.00

POCKETS OF PASTA STUFFED WITH RICOTTA CHEESE
IN A CREAMY PINK SAUCE WITH A HINT OF TOMATO, PEAS AND PARMESAN CHEESE

PARMIGIANA DI MELANZANE * // 26.00

SLICED EGGPLANT BAKED WITH TOMATO SAUCE, FRESH BASIL,
MOZZARELLA AND PARMESAN CHEESE

MANICOTTI AL POLLO * // 31.00

SHEETS OF PASTA ROLLED AND FILLED WITH RICOTTA CHEESE, SHREDDED CHICKEN,
PARMESAN CHEESE AND SAUTÉED SPINACH BAKED IN A TOMATO SAUCE

BUCATINI AMATRICIANA // 31.50

THICK SPAGHETTI, GUANCIALE, ONIONS, TOMATO SAUCE & PARMIGGIANO CHEESE

RISOTTO FUNGHI E TARTUFO // 31.50

SLOW COOKED ARBORIO RICE, DRIED PORCINI MUSHROOMS AND SHAVED TRUFFLES

* HOME-MADE IN TRATTORIA

♥ :LOW CHOLESTEROL ITEM

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

DINNER MENU

CARNE (MEAT)

AGNELLO MILANESE // 35.75

LAMB CHOPS COATED WITH BREAD CRUMBS, PARMESAN & PESTO, PAN-FRIED AND SERVED WITH EGGPLANT PARMIGIANA & MINTED GRAVY

VITELLO AL MARSALA // 42.80

VEAL SCALOPPINE IN MARSALA WINE SAUCE WITH MUSHROOMS

VITELLO PARMIGIANA // 42.80

BREADED VEAL, PAN-FRIED, TOPPED WITH MOZZARELLA CHEESE AND TOMATO SAUCE

BISTECCA AL FUNGHI // 43.85

SIRLOIN STEAK WITH BAROLO WINE, ONIONS AND MIXED MUSHROOM SAUCE

TAGLIATA AROMATICA // 46.50 **

RIB-EYE, SLICED OVER ARUGULA, WITH CANNELLINI BEAN SALAD AND DRIZZLED WITH AROMATIC OIL

POLLO (CHICKEN)

POLLO PARMIGIANA // 34.50

TRADITIONAL BREADED AND FRIED CHICKEN BREAST TOPPED WITH MOZZARELLA AND TOMATO

♥ POLLO CACCIATORE // 34.50

STRIPS OF CHICKEN IN AN ONION, CARROT, CELERY AND MUSHROOM SAUCE WITH A TOUCH OF GRAVY AND TOMATO SAUCE

POLLO PESTO // 34.50 **

GRILLED CHICKEN BREAST TOPPED WITH PESTO SAUCE SERVED WITH FETTUCCINE IN A CREAM SAUCE

PESCE (FISH)

SCALOPPINE DI WAHOO // 34.50

WAHOO "SCALOPPINE" WITH LEMON-BUTTER SAUCE AND FRIED CAPERS

PESCE ALLA GRIGLIA CON CAPONATA SICILIANA // 42.30

GRILLED FISH SERVED ON SICILIANA CAPONATA, STEWED EGGPLANT, PEPPERS, OLIVES & TOMATOES

♥ SALMONE SPEZIATO CON LENTICCHIE // 39.50 **

SPICE-COATED SALMON, PAN-ROASTED, SERVED WITH A LENTIL RAGOUT

♥ TONNO CON SALSAPIZZAIOLA // 39.50

GRILLED TUNA TOPPED WITH DICED TOMATOES, OLIVES, CAPERS & 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)

LA TRATTORIA STYLE BRUSCHETTA WITH TOMATO SAUCE // 5.00

FOCACCIA // 5.00 | FRENCH FRIES // 8.50 | GARLIC BREAD // 5.00

OLIVE PASTE // 5.00 | STICK BREAD // 2.75

DINNER MENU

PIZZA

MADE IN BERMUDA'S ONLY TRADITIONAL BERMUDA 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. VEGETALI CON AGLIO // 25.40
ROASTED VEGETABLES, TOMATO SAUCE, OLIVE OIL AND GOAT CHEESE

5. SALSICCIA // 25.40
GREEN AND RED BELL PEPPER, ITALIAN SAUSAGE, MOZZARELLA CHEESE, TOMATO SAUCE

6. ARUGULA // 25.40
ARUGULA, PARMA HAM (PROSCIUTTO), MOZZARELLA CHEESE AND TOMATO SAUCE

7. PIZZA NEW DELHI // 25.40
CHICKEN TIKKA, RED ONIONS, MOZZARELLA CHEESE, CILANTRO AND YOGURT

8. VERDE // 25.40
SPINACH, BROCCOLI, GARLIC, BLACK OLIVES AND SMOKED MOZZARELLA

9. PIZZA SARAH // 23.50
TOMATO SAUCE, MOZZARELLA, CHILI FLAKES AND BERMUDA HONEY

10. PIZZA ALFREDO // 25.40
CREAM AND PARMESAN SAUCE, COOKED HAM, MUSHROOMS AND MOZZARELLA

11. AL SALAME // 25.40
SALAMI "NAPOLI", ROASTED ARTICHOKE, MOZZARELLA, SHAVED PARMESAN, TOMATO SAUCE

12. PIZZA D'AMATO // 30.75
MOZZARELLA, MUSHROOMS, SLICED BLACK TRUFFLE AND PARMA HAM

13. PIZZA BURRATA E POMODORINI // 27.60
TOMATO SAUCE, SLICED CHERRY TOMATOES, ARUGULA, PARMESAN AND BURRATA CHEESE

14. PIZZA CON CAPRINO // 26.20
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

PLEASE NOTE: THERE IS A \$2.25 SURCHARGE FOR SPLITTING A PIZZA
· PLEASE ADVISE SERVER OF ANY FOOD ALLERGIES ·

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