

LUNCH MENU

APPETIZERS

CALAMARI FRITTI // 19.50
DEEP FRIED SQUID WITH SPICY TOMATO SAUCE

BRESAOLA // 17.50
THIN SLICES OF CURED BEEF, OVER ARUGULA,
WITH OLIVE OIL, LEMON & PARMESAN SHAVINGS

APPETIZER SALADS

INSALATA CESARE // 13.25
ROMAINE LETTUCE WITH OUR SPECIAL
CAESAR DRESSING AND GARLIC CROUTONS

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

♥ **INSALATA MISTA // 11.25**
MIXED LETTUCE WITH YOUR CHOICE OF DRESSING

POMODORI E MOZZARELLA // 16.50
FRESH MOZZARELLA, RIPE TOMATOES
AND OLIVE OIL OVER MIXED LETTUCE

MAIN SALADS

INSALATA DI POLLO E AVOCADO // 19.00
AVOCADO, CHICKEN TIKKA, TOMATOES AND CUCUMBER
IN A CURRY DRESSING WITH LETTUCE AND TOASTED ALMONDS

♥ **POLIPO ALLA GRIGLIA // 19.75**
GRILLED OCTOPUS SERVED OVER ARUGULA, CANNELLINI BEANS
AND TOMATO SALAD DRIZZLED WITH OLIVE OIL AND
BALSAMIC VINEGAR

GAMBERI CAPESANTE // 23.50
GRILLED SHRIMP & SCALLOPS OVER A BED OF MIXED FIELD GREENS
WITH BALSAMIC-DIJON VINAIGRETTE

♥ **MEDITERRANEO INSALATA // 17.50**
CHICKPEAS, LENTILS, CUCUMBER, RED ONION,
KALAMATA OLIVES, GRAPE TOMATOES, BROCCOLI,
KALE AND BALSAMIC VINAIGRETTE

BURRATA CON PROSCIUTTO // 22.50
CREAMY BURRATA CHEESE WITH ARUGULA,
CHERRY TOMATOES, PROSCIUTTO & OLIVE OIL

ADD

1 PIECE OF CHICKEN // 5.50 | 4 SHRIMPS // 7.25 | 1 PIECE OF SALMON // 7.25

LUNCH MENU

PANINIS

SUBS, WRAPS & MORE

GLUTEN FREE BREAD AVAILABLE | ADD \$2.00

FOCACCIA AL POLLO // 17.50

HOMEMADE FOCACCIA BREAD WITH GRILLED CHICKEN BREAST AND GRILLED VEGETABLES,
SERVED HOT WITH MUSTARD DRESSING

FOCACCIA TRICOLORE // 17.50

HOMEMADE FOCACCIA, FRESH MOZZARELLA CHEESE, AVOCADO,
TOMATO, ARUGULA AND PARMA HAM

CIABATTA MILANESE // 17.50

CHICKEN MILANESE WITH ARUGULA, HERB MAYO AND
PROVOLONE CHEESE IN A CIABATTA

PANINO CON PESCE // 18.50

TOASTED RAISIN BREAD WITH LETTUCE, TOMATO,
TARTAR SAUCE AND THE FISH OF THE DAY

BISTECCHINA // 17.50

THINLY SLICED SIRLOIN STEAK WITH ONIONS, ARUGULA, AVOCADO
AND SPICY MAYO ON A BAGUETTE

PANINO AL SALMONE // 18.50

PAN-FRIED FRESH SALMON, ARUGULA, TOMATOES AND HERBED
MAYONNAISE ON OLIVE BREAD

HAMBURGER TRATTORIA // 17.50

6OZ HOMEMADE HAMBURGER TOPPED WITH
MOZZARELLA CHEESE & FRIED ONIONS
(WE USE HORMONE AND ANTIBIOTIC-FREE BEEF FROM NIMAN RANCH)

ALL SERVED WITH FRIES & MIXED LETTUCE

SOUPS

ZUPPA DEL GIORNO // 8.75

CHEF'S SOUP OF THE DAY

LUNCH MENU

PASTA SPECIALTIES

SOME DISHES CAN BE MADE WITH GLUTEN FREE PASTA | ADD \$2.00

EXTRA TOPPINGS – ADD \$2.00 (SHRIMP ADD \$3.75)

FETTUCCINE ALFREDO * // 23.00

FLAT NOODLES TOSSED WITH MUSHROOMS, HAM AND PARMESAN CHEESE
IN A CHEESE SAUCE

RAVIOLI MONA LISA // 23.00

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

LASAGNA TRATTORIA * // 23.00

SHEETS OF PASTA LAYERED WITH MEAT AND CHEESE AND
BAKED WITH MOZZARELLA CHEESE

CASARECCE GAMBERI E ARUGULA * // 25.75

CASARECCE WITH SHRIMP AND ARUGULA IN A CREAMY SHRIMP BISQUE

MANICOTTI CON SPINACI * // 22.00

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

SPAGHETTI PESCATORE * // 29.00

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

PARMIGIANA DI MELANZANE // 21.50

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

RISOTTO FUNGHI E TARTUFO // 24.75

SLOW COOKED ARBORIO RICE, DRIED PORCININ MUSHROOMS AND
SHAVED TRUFFLES

* HOME-MADE IN TRATTORIA

MAIN DISHES

VITELLO PARMIGIANA // 35.50

BREADED VEAL TOPPED WITH TOMATO AND MOZZARELLA, PENNE WITH TOMATO SAUCE

♥ POLLO GRIGLIA // 28.00

CHICKEN BREAST PAILLARD TOPPED WITH TOMATO SALSA AND SERVED WITH CAPRESE SALAD

BISTECCA AI FERRI // 36.00

GRILLED SIRLOIN STEAK, FRENCH FRIES, ARUGULA, RED ONIONS AND TOMATOES

♥ SALMONE ALLA GRIGLIA // 32.50

SOY-MARINATED GRILLED SALMON WITH SAUTÉED SPINACH

SIDE DISHES

MOZZARELLA STICKS // 9.85 | FRENCH FRIES // 7.00 | GARLIC BREAD // 4.35

FOCACCIA // 4.60 | BRUSCHETTA (LA TRATTORIA STYLE) // 4.60

OLIVE PASTE // 4.50 | STICK BREAD // 2.25

LUNCH 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 // 18.95
MOZZARELLA CHEESE AND TOMATO SAUCE

2. PEPPERONI // 20.50
PEPPERONI, MOZZARELLA CHEESE AND TOMATO SAUCE

3. CAPRICCIOSA // 21.75
HAM, MUSHROOMS, PEPPERONI, CHEESE, AND TOMATO SAUCE

4. VEGETALI CON AGLIO // 21.75
ROASTED VEGETABLES, TOMATO SAUCE, OLIVE OIL AND GOAT CHEESE

5. SALSICCIA // 21.75
GREEN AND RED BELL PEPPER, ITALIAN SAUSAGE, MOZZARELLA CHEESE, TOMATO SAUCE

6. ARUGULA // 21.75
ARUGULA, PARMA HAM (PROSCIUTTO), MOZZARELLA CHEESE AND TOMATO SAUCE

7. PIZZA NEW DELHI // 21.75
CHICKEN TIKKA, RED ONIONS, MOZZARELLA CHEESE, CILANTRO AND YOGURT

8. VERDE // 21.75
SPINACH, BROCCOLI, GARLIC, BLACK OLIVES AND SMOKED MOZZARELLA

9. PIZZA SARAH // 20.80
TOMATO SAUCE, MOZZARELLA, CHILI FLAKES AND BERMUDA HONEY

10. PIZZA ALFREDO // 21.75
CREAM AND PARMESAN SAUCE, COOKED HAM, MUSHROOMS AND MOZZARELLA

11. AL SALAME // 21.75
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 // 22.55
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