

TAKEOUT LUNCH MENU

APPETIZERS & SALADS

INSALATA CESARE // 12.25

Romaine lettuce tossed with our special Caesar dressing & garlic croutons

♥ INSALATA TRATTORIA // 12.25

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

♥ INSALATA MISTA // 9.50

Tender mixed lettuce leaves served with your choice of dressing

POMODORI E MOZZARELLA // 15.00

Fresh mozzarella, ripe tomatoes & olive oil over mixed lettuce

CALAMARI // 17.50

Deep fried squid with spicy tomato sauce

BRESAOLA // 15.50

Thin slices of cured beef, over arugula, with olive oil, lemon & parmesan shavings

MAIN SALADS

INSALATA DI POLLO E AVOCADO // 17.50

Avocado, chicken strips, tomatoes and cucumber in a curry dressing, topped with lettuce & toasted almonds

♥ POLIPO ALLA GRIGLIA // 17.75

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

GAMBERI E CAPELANTE // 21.50

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

♥ MEDITERRANEO INSALATA // 15.50

Chickpeas, lentils, cucumber, red onion, Kalamata olives, grape tomatoes, broccoli, kale & balsamic vinaigrette

BURRATA CON PROSCIUTTO // 20.50

Creamy burrata cheese with arugula, cherry tomatoes, prosciutto & olive oil

ADD

1 piece of chicken // 5.00 | 4 shrimps // 7.25

1 piece of salmon // 7.25

PASTA

Extra toppings—Add \$2.00 (Shrimp Add \$3.25)

FETTUCCINE ALFREDO // 21.00

Flat noodles tossed with mushrooms, ham & parmesan in a cheese sauce

RAVIOLI MONA LISA // 21.00

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

LASAGNA TRATTORIA // 21.00

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

CASARECCE GAMBERI E ARUGULA // 24.50

Casarecce, shrimp, arugula & creamy shrimp bisque

MANICOTTI AL POLLO // 21.00

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

SPAGHETTI PESCATORE // 27.50

Spaghetti, garlic, white wine, cherry tomatoes & a variety of seafood

PARMIGIANA DI MELANZANE // 20.50

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

RISOTTO FUNGHI E TARTUFO // 23.00

Slow cooked arborio rice, dried porcini mushrooms and shaved truffles

SOUP

ZUPPA DEL GIORNO // 7.50

Chef's soup of the day

MAIN DISHES

♥ SALMONE ALLA GRIGLIA // 30.50

Soy marinated grilled salmon with sautéed spinach

VITELLO PARMIGIANA // 32.50

Breaded veal topped with tomato and mozzarella served with penne in a tomato sauce

POLLO GRIGLIA // 25.75

Grilled chicken breast served with a mixed salad

BISTECCA AL FERRI // 34.00

Grilled sirloin steak served with French fries

TAKEOUT LUNCH MENU

PIZZA

Made in Bermuda's Only Wood Burning Brick Oven

Prices shown for 12"

Extra toppings \$2.05 each | Shrimp \$3.75

1. **MARGHERITA CLASSICA** // 17.95

Mozzarella cheese & tomato sauce

2. **PEPPERONI** // 19.25

Mozzarella cheese, tomato sauce & pepperoni

3. **CAPRICCIOSA** // 20.75

Mozzarella cheese, tomato sauce, ham, mushrooms & pepperoni

4. **VEGETALI CON AGLIO** // 20.75

Roasted vegetables, tomato sauce, olive oil & goat cheese

5. **SALSICCIA** // 21.25

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

6. **ARUGULA** // 21.25

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

7. **PIZZA NEW DELHI** // 20.75

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

8. **VERDE** // 20.75

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

9. **PIZZA SARAH** // 19.25

Mozzarella cheese, tomato sauce, chili flakes, Bermuda honey

10. **PIZZA ALFREDO** // 20.75

Cream & parmesan sauce, cooked ham, mushrooms & mozzarella

11. **AL SALAME** // 20.75

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** // 25.60

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

14. **PIZZA CON CAPRINO** // 20.75

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

PANINI

FOCACCIA AL POLLO // 15.50

Focaccia bread filled with grilled chicken breast & grilled vegetables, served hot with mustard dressing & bean salad

FOCACCIA TRICOLORE // 15.50

Fresh mozzarella cheese, avocados, tomato, arugula & Parma Ham

PANINI AL SALMONE // 16.50

Pan-fried fresh salmon, arugula, tomatoes & herbed mayonnaise on olive bread

HAMBURGER TRATTORIA // 15.50

Grilled hamburger, topped with fried onions & mozzarella cheese on a toasted bun

CIABATTA MILANESE // 15.50

Chicken Milanese with arugula, herb mayo & Provolone cheese in a ciabatta

BISTECCHINA // 15.50

Thinly sliced sirloin steak with onions, arugula, avocado & spicy mayo on a baguette

PANINO CON PESCE // 16.50

Toasted raisin bread with lettuce, tomato, tartar sauce and the fish of the day

SIDE DISHES

Focaccia // 3.95

French Fries // 6.00

Bruschetta "Trattoria Style" // 3.95

Garlic Bread // 3.95

Olive Paste // 3.95

Mozzarella Sticks // 8.85

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