

TAKEOUT DINNER MENU

APPETIZERS & SALADS

ANTIPASTO ITALIANO // 24.75

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 // 19.75

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 // 20.75

Fresh mussels, garlic, white wine,
oregano & tomatoes

♥ INSALATA CESARE // 12.25

Romaine lettuce tossed with our special
Caesar dressing and 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

INSALATA DI ARUGULA // 11.70

Wild arugula, cherry tomatoes & shaved parmesan
cheese with extra virgin olive oil &
aged balsamic vinegar

INSALATA CAPRESE // 16.50

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 // 24.25

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

SPAGHETTI PESCATORE // 29.50

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

MAFALDE CON CODA DI BUE // 25.00

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

ORECCHIETTE CON SALSICCIA // 25.00

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

CASARECCE CON QUATTRO FORMAGGI // 25.00

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

LASAGNA TRATTORIA // 26.50

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

CASARECCE GAMBERI E ARUGULA // 28.50

Casarecce, shrimp, arugula & creamy shrimp bisque

RAVIOLI MONA LISA // 25.00

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

PARMIGIANA DI MELANZANE // 20.50

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

MANICOTTI AL POLLO // 25.00

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

RISOTTO FUNGHI E TARTUFO // 26.50

Slow cooked Arborio rice, dried porcini mushrooms
& shaved truffles

BUCATINI AMATRICIANA // 27.50

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

AGNELLO MILANESE // 32.50

Lamb chops coated with bread crumbs, parmesan & pesto, pan-fried & served with eggplant parmigiana & minted gravy

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 // 40.00

Sirloin steak with Barolo wine, onions & mixed mushrooms sauce

TAGLIATA AROMATICA // 43.50

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 SALSAMEDITERRANEA // 36.00**

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

PESCE ALLA GRGLIA CON CAPONATA SICILIANA // 38.00**

Grilled fish served on siciliana caponata, stewed eggplant, peppers, olives & tomatoes

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