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# DINNER MENU

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## ANTIPASTI FREDDI (COLD APPETIZERS)

**ANTIPASTO ITALIANO // 27.75**  
PLATTER OF HOT AND COLD ITALIAN SPECIALTIES  
(VERY GOOD FOR SHARING)

**TAGLIERE // 14.50 PER PERSON**  
AN ARRAY OF CHARCUTERIE AND MORE  
IDEAL FOR GROUPS OF 4, 6 OR 8 OR MORE

**CARPACCIO // 20.75 (GF)**  
THINLY SLICED CURED BEEF OVER ARUGULA WITH SPECIAL DRESSING

**BIETOLE E BURRATA // 23.50 (GF) (VG)**  
SLICED ROASTED BEETS, CREAMY BURRATA, WITH EXTRA VIRGIN OLIVE OIL &  
BALSAMIC GLAZE AND CHOPPED PISTACHIOS

**TARTAR DI SALMONE // 23.50**  
FRESH SALMON, CHOPPED KALAMATA OLIVES, CHOPPED CAPERS, LEMON ZEST,  
EXTRA VIRGIN OLIVE OIL WITH A BAGUETTE CHIP

## ANTIPASTI CALDI (HOT APPETIZERS)

♥ **POLIPO ALLA GRIGLIA // 22.75 (GF)**  
GRILLED OCTOPUS SERVED OVER ARUGULA, CANNELLINI BEANS  
AND TOMATO SALAD DRIZZLED WITH OLIVE OIL AND BALSAMIC VINEGAR

**CALAMARI FRITTI // 22.60**  
DEEP-FRIED GOLDEN SQUID WITH LEMON AND SPICY TOMATO SAUCE

**GAMBERI E CAPESANTE // 24.50 (GF)**  
GRILLED SHRIMP AND SCALLOPS SERVED OVER MIXED LETTUCE TOPPED  
WITH BALSAMIC-DIJON VINAIGRETTE

**COZZE MARINARA // 23.75 (GF)**  
FRESH MUSSELS, GARLIC, WHITE WINE, OREGANO AND TOMATOES

ANY PASTA DISH IS AVAILABLE AS AN APPETIZER // 19.75

## INSALATE (SALADS)

♥ **INSALATA CESARE // 14.50**  
ROMAINE LETTUCE TOSSED WITH OUR SPECIAL  
CAESAR DRESSING AND GARLIC CROUTONS

♥ **INSALATA TRATTORIA // 14.50 (GF) (VG) (V)**  
A COMBINATION OF AVOCADO, RED ONIONS, HEARTS OF PALM, ARUGULA,  
RADICCHIO AND BELGIAN ENDIVE

**INSALATA DI ARUGULA // 14.50 (GF) (VG)**  
WILD ARUGULA, CHERRY TOMATOES AND SHAVED PARMESAN CHEESE  
WITH EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR

**CAPRESE SALAD // 19.50 (GF) (VG)**  
BERMUDA ORGANIC TOMATOES, FRESH MOZZARELLA,  
BASIL AND EXTRA VIRGIN OLIVE OIL

## ZUPPA (SOUP)

**ZUPPA DEL GIORNO // 11.25**  
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 (VG)

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

### ASSAGGINO DI PASTA // 27.00

LASAGNA | RAVIOLI | PESTO CASARECCE | CHEF'S SPECIAL

### CASARECCE GAMBERI E ARUGULA \* // 32.75

CASARECCE WITH SHRIMP AND ARUGULA IN A CREAMY SHRIMP BISQUE

### RAVIOLI MONA LISA // 31.00 (VG)

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 (VG)

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

### RISOTTO FUNGHI E TARTUFO // 31.50 (VG) (V)

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

GF = GLUTEN FREE | VG = VEGETARIAN | V = VEGAN

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# DINNER MENU

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## CARNE (MEAT)

### AGNELLO MILANESE // 36.75

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

### VITELLO AL MARSALA // 43.80

VEAL SCALOPPINE IN MARSALA WINE SAUCE WITH MUSHROOMS

### VITELLO PARMIGIANA // 43.80

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

### BISTECCA AL FUNGHI // 44.85

SIRLOIN STEAK WITH BAROLO WINE, ONIONS AND MIXED MUSHROOM SAUCE

### TAGLIATA AROMATICA // 47.50 \*\* (GF)

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

## POLLO (CHICKEN)

### POLLO PARMIGIANA // 35.50

TRADITIONAL BREADED AND FRIED CHICKEN BREAST TOPPED WITH MOZZARELLA AND TOMATO

### ♥ POLLO CACCIATORE // 35.50

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

### POLLO PESTO // 35.50 \*\*

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

## PESCE (FISH)

### SCALOPPINE DI WAHOO // 35.50

WAHOO SCALOPPINE WITH WHITE WINE, GARLIC, OREGANO, LIGHT TOMATO SAUCE

### PESCE DELGIORNO // 43.30

LOCAL CATCH PAN-FRIED WITH LEMON BUTTER SAUCE

### ♥ SALMONE SPEZIATO CON LENTICCHIE // 40.50 \*\*

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

### ♥ TONNO CON SALSAPIZZAIOLA // 40.50

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 // 5.50

FOCACCIA // 5.50 | FRENCH FRIES // 9.00 | GARLIC BREAD // 5.50

OLIVE PASTE // 5.50 | STICK BREAD // 3.25

# 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 // 23.85**  
MOZZARELLA CHEESE AND TOMATO SAUCE

**2. PEPPERONI // 24.95**  
PEPPERONI, MOZZARELLA CHEESE AND TOMATO SAUCE

**3. CAPRICCIOSA // 26.40**  
HAM, MUSHROOMS, PEPPERONI, CHEESE, AND TOMATO SAUCE

**4. VEGETALI CON AGLIO // 26.40**  
ROASTED VEGETABLES, TOMATO SAUCE, OLIVE OIL AND GOAT CHEESE

**5. SALSICCIA // 26.40**  
GREEN AND RED BELL PEPPER, ITALIAN SAUSAGE, MOZZARELLA CHEESE, TOMATO SAUCE

**6. ARUGULA // 26.40**  
ARUGULA, PARMA HAM (PROSCIUTTO), MOZZARELLA CHEESE AND TOMATO SAUCE

**7. PIZZA NEW DELHI // 26.40**  
CHICKEN TIKKA, RED ONIONS, MOZZARELLA CHEESE, CILANTRO AND YOGURT

**8. VERDE // 26.40**  
SPINACH, BROCCOLI, GARLIC, BLACK OLIVES AND SMOKED MOZZARELLA

**9. PIZZA SARAH // 24.50**  
TOMATO SAUCE, MOZZARELLA, CHILI FLAKES AND BERMUDA HONEY

**10. PIZZA ALFREDO // 26.40**  
CREAM AND PARMESAN SAUCE, COOKED HAM, MUSHROOMS AND MOZZARELLA

**11. AL SALAME // 26.40**  
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 // 28.60**  
TOMATO SAUCE, SLICED CHERRY TOMATOES, ARUGULA, PARMESAN AND BURRATA CHEESE

**14. PIZZA CON CAPRINO // 27.20**  
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