

TAKEOUT DINNER MENU

APPETIZERS & SALADS

ANTIPASTO ITALIANO // 25.75

Platter of hot & cold Italian specialties,
very good for sharing

BIETOLE E BURRATA // 25.50

Sliced roasted beets, creamy burrata with EVOO,
balsamic glaze and chopped pistachios

CARPACCIO // 18.75

Thinly sliced cured beef over arugula
with special dressing

♥ POLIPO ALLA GRIGLIA // 20.75

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

CALAMARI FRITTI // 20.60

Deep fried squid served with lemon &
spicy tomato sauce

GAMBERI E CAPELANTE // 22.50

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

COZZE MARINARA // 21.75

Fresh mussels, garlic, white wine,
oregano & tomatoes

♥ INSALATA CESARE // 12.50

Romaine lettuce tossed with our special
Caesar dressing and garlic croutons

♥ INSALATA TRATTORIA // 12.50

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

INSALATA DI ARUGULA // 12.50

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

INSALATA CAPRESE // 17.50

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 // 25.00

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

SPAGHETTI PESCATORE // 30.50

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

MAFALDE CON CODA DI BUE // 26.00

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

ORECCHIETTE CON SALSICCIA // 26.00

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

CASARECCE CON QUATTRO FORMAGGI // 26.00

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

LASAGNA TRATTORIA // 27.50

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

CASARECCE GAMBERI E ARUGULA // 29.50

Casarecce, shrimp, arugula & creamy shrimp bisque

RAVIOLI MONA LISA // 26.00

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

PARMIGIANA DI MELANZANE // 22.50

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

MANICOTTI AL POLLO // 26.00

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

RISOTTO FUNGHI E TARTUFO // 27.50

Slow cooked Arborio rice, dried porcini mushrooms
& shaved truffles

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 // 21.50

Mozzarella cheese & tomato sauce

2. PEPPERONI // 22.95

Mozzarella cheese, tomato sauce & pepperoni

3. CAPRICCIOSA // 24.00

Mozzarella cheese, tomato sauce, ham,
mushrooms & pepperoni

4. VEGETALI CON AGLIO // 24.00

Roasted vegetables, tomato sauce, olive oil &
goat cheese

5. SALSICCIA // 24.00

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

6. ARUGULA // 24.00

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

7. PIZZA NEW DELHI // 24.00

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

8. VERDE // 24.00

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

6. PIZZA SARAH // 22.50

Tomato sauce, mozzarella cheese, chili flakes, honey

10. PIZZA ALFREDO // 24.00

Cream & parmesan sauce, cooked ham,
mushrooms & mozzarella

11. AL SALAME // 24.00

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 // 26.00

Tomato sauce, sliced cherry tomatoes, arugula,
parmesan, Burrata cheese

14. PIZZA CON CAPRINO // 24.50

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 // 33.50

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

VITELLO AL MARSALA // 38.50

Veal Scaloppine in a Marsala wine sauce
with mushrooms

VITELLO PARMIGIANA // 38.50

Breaded veal pan-fried, topped with mozzarella
cheese & tomato sauce

BISTECCA AL FUNGHI // 40.75

Sirloin steak with Barolo wine, onions
& mixed mushrooms sauce

TAGLIATA AROMATICA // 44.50

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 // 32.50

Wahoo scaloppine with white wine, garlic, oregano,
light tomato sauce

♥ **SALMONE SPEZIATO CON LENTICCHIE // 36.75**

Spice coated salmon, pan roasted,
served with a lentil ragout

TONNO CON SALSAMEDITERRANEA // 37.00**

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

PESCE DEL GIORNO // 39.00**

Local catch pan-fried with lemon butter sauce

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

