

# 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

## 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

9. **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