



La Trattoria

Pizza Pasta Love

Lunch Menu





APPETIZERS

CALAMARI FRITTI // 20.50

Deep fried squid with spicy tomato sauce

SALMONE AFFUMICATO // 19.50

Smoked salmon, mashed avocado on multigrain toast,
sour cream & red onions

APPETIZER SALADS

INSALATA CESARE // 13.95

Romaine lettuce with our special
Caesar dressing and garlic croutons

INSALATA TRATTORIA // 14.20 (gf) (df)

Avocado, red onions, palm hearts, arugula,
radicchio and Belgian endive

INSALATA CAPRESE // 17.50 (gf)

Fresh mozzarella, ripe tomatoes & olive oil
over mixed lettuce

MAIN SALADS

INSALATA DI POLLO E AVOCADO // 19.95 (gf)

Avocado, chicken tikka, tomatoes and cucumber
in a curry dressing with lettuce and toasted almonds

INSALATA DI CALAMARI E CECI // 21.50 (gf) (df)

Sautéed calamari, chickpeas, tomatoes, cucumbers,
olive oil lemon & mustard dressing

GAMBERI CAPELANTE // 24.70 (gf) (df)

Grilled shrimp & scallops over a bed of mixed field greens
with balsamic-Dijon vinaigrette

INSALATA MEDITERRANEA // 18.50 (gf) (df)

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

INSALATA DI MAFALDE E TONNO // 23.50 (cold) (df)

Homemade Mafalde pasta, cherry tomatoes,
Kalamata olives, jalapenos, grilled artichokes,
olive oil garlic topped with seared tuna

ADD

1 Piece of Chicken // 5.75 | 4 Shrimps // 7.75

1 Piece of Salmon // 7.75



PANINIS

Gluten Free Bread Available | Add \$2.00

FOCACCIA AL POLLO // 18.50

Homemade focaccia bread with grilled chicken breast and
grilled vegetables, served hot with mustard dressing

FOCACCIA TRICOLORE // 18.50

Homemade focaccia, fresh mozzarella cheese,
avocado, tomato, arugula and Parma ham

CIABATTA MILANESE // 18.50

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

PANINO CON PESCE // 19.50

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

BISTECCHINA // 18.75

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

PANINO AL SALMONE // 19.50

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

FOCACCIA SAPORITA // 17.50

Homemade focaccia with grilled zucchini, bacon,
tomatoes, fresh mozzarella & basil

All served with Fries & Mixed Lettuce

SOUPS

ZUPPA DEL GIORNO // 9.50

Chef's Soup of the Day



PASTA SPECIALTIES

Some dishes can be made with gluten free pasta | add \$3.00
Extra toppings – Add \$2.50 (Shrimp Add \$4.00)

FETTUCCHINE ALFREDO */ 24.25

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

RAVIOLI MONA LISA // 24.25

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

LASAGNA TRATTORIA */ 24.25

Sheets of pasta layered with meat and cheese and baked with mozzarella cheese

CASARECCE GAMBERI E ARUGULA */ 27.00

Casarecce with shrimp and arugula in a creamy shrimp bisque

MANICOTTI CON SPINACI */ 24.25

Sheets of pasta, rolled and filled with ricotta cheese, diced chicken, Parmesan cheese and sautéed spinach, baked in a tomato sauce

SPAGHETTI PESCATORE */ 29.75

Spaghetti, garlic, white wine, cherry tomatoes and a variety of seafood in a light tomato sauce

PARMIGIANA DI MELANZANE * // 22.75

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

RIGATONI N'DUJA E BURRATA * // 24.75

Rigatoni, tomato sauce, n'duja & burrata cheese

FUSILLI CON PESTO DI BROCCOLI * // 24.75

Fusilli with chourico & broccoli pesto & pecorino cheese

* Home-made in Trattoria

MAIN DISHES

VITELLO PARMIGIANA // 36.75

Breaded veal topped with tomato and mozzarella, casarecce with tomato sauce

POLLO GRIGLIA // 29.50 (gf)

Chicken breast paillard topped with tomato salsa and served with caprese salad

BISTECCA AI FERRI // 37.85 (df)

Grilled sirloin steak, French fries, arugula, red onions and tomatoes

SALMONE ALLA GRIGLIA // 34.25 (df)

Soy-marinated grilled salmon with sautéed spinach

SIDE DISHES

MOZZARELLA STICKS // 10.50

FRENCH FRIES // 7.50

GARLIC BREAD // 4.60

FOCACCIA // 4.85

BRUSCHETTA (La Trattoria Style) // 4.90

OLIVE PASTE // 4.75

STICK BREAD // 2.45

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



PIZZA

Made in Bermuda's Only Traditional Bermuda Wood Burning Brick Oven.
Extra toppings \$2.75 each | Shrimp \$4.00 | Gluten Free Available Add \$3.00

1. **Margherita Classica** // 19.95

Mozzarella cheese and tomato sauce

2. **Pepperoni** // 21.75

Pepperoni, mozzarella cheese and tomato sauce

3. **Capricciosa** // 22.85

Ham, mushrooms, pepperoni, cheese, and tomato sauce

4. **Vegetali Con Aglio** // 22.85

Roasted vegetables, tomato sauce, olive oil and goat cheese

5. **Salsiccia** // 22.85

Green and red bell pepper, Italian sausage, mozzarella cheese, tomato sauce

6. **Arugula** // 22.85

Arugula, Parma ham (prosciutto), mozzarella cheese and tomato sauce

7. **Pizza New Delhi** // 22.85

Chicken tikka, red onions, mozzarella cheese, cilantro and yogurt

8. **Verde** // 22.85

Spinach, broccoli, garlic, black olives and smoked mozzarella

9. **Pizza Sarah** // 22.85

Tomato sauce, mozzarella, chili flakes and Bermuda honey

10. **Pizza Alfredo** // 22.85

Cream and parmesan sauce, cooked ham, mushrooms and mozzarella

11. **Al Salame** // 22.85

Salami "Napoli", roasted artichokes, mozzarella, shaved parmesan, tomato sauce

12. **Pizza D'Amato** // 32.50

Mozzarella, mushrooms, sliced black truffle and Parma ham

13. **Pizza Burrata e Pomodorini** // 29.85

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

14. **Pizza Integrale** // 22.55

Whole wheat crust, grilled zucchini, shaved parmesan, mozzarella & tomato sauce

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 ·



23 Washington Lane, Hamilton
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Lunch: Monday to Saturday | 11.30am to 2.30pm

Dinner: Monday to Saturday | 5pm to 9.30pm

Dinner: Sunday | 5.30pm to 9.30pm

