

TAKEOUT LUNCH MENU

APPETIZERS & SALADS

INSALATA CESARE // 12.25

Romaine lettuce tossed with our special
Caesar dressing & garlic croutons

INSALATA TRATTORIA // 12.25

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

INSALATA CAPRESE // 15.75

Fresh mozzarella, ripe tomatoes &
olive oil over mixed lettuce

CALAMARI // 17.50

Deep fried squid with spicy tomato sauce

SALMONE AFFUMICATO // 17.50

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

MAIN SALADS

INSALATA DI POLLO E AVOCADO // 18.40

Avocado, chicken strips, tomatoes
and cucumber in a curry dressing,
topped with lettuce & toasted almonds

INSALATA DI CALAMARI E CECI // 18.50

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

GAMBERI E CAPESANTE // 22.60

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

INSALATA MEDITERRANEA // 16.50

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

INSALATA DI MAFALDE E TONNO // 21.50

(served cold)

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

ADD

1 piece of chicken // 5.25 | 4 shrimps // 7.25

1 piece of salmon // 7.25

PASTA

Extra toppings—Add \$2.50 (Shrimp Add \$4.00)

FETTUCCINE ALFREDO // 22.25

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

RAVIOLI MONA LISA // 22.25

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

LASAGNA TRATTORIA // 22.25

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

CASARECCE GAMBERI E ARUGULA // 25.75

Casarecce, shrimp, arugula & creamy shrimp bisque

MANICOTTI AL POLLO // 22.25

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

SPAGHETTI PESCATORE // 28.90

Spaghetti, garlic, white wine, cherry tomatoes
& a variety of seafood

PARMIGIANA DI MELANZANE // 20.85

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

RIGATONI N'DUJA E BURRATA // 22.25

Rigatoni, tomato sauce, n'duja & burrata cheese

FUSILLI CON PESTO DI BROCCOLI // 22.25

Fusilli with chourico & broccoli pesto & pecorino cheese

SOUP

ZUPPA DEL GIORNO // 8.50

Chef's soup of the day

MAIN DISHES

SALMONE ALLA GRIGLIA // 32.25

Soy marinated grilled salmon with sautéed spinach

VITELLO PARMIGIANA // 34.20

Breaded veal topped with tomato and mozzarella
served with casarecce in a tomato sauce

POLLO GRIGLIA // 27.20

Grilled chicken breast served with a mixed salad

BISTECCA AL FERRI // 35.75

Grilled sirloin steak served with French fries

TAKEOUT LUNCH MENU

PIZZA

Made in Bermuda's Only Wood Burning Brick Oven

Prices shown for 12"

Extra toppings \$2.05 each | Shrimp \$3.75

1. **MARGHERITA CLASSICA** // 18.95

Mozzarella cheese & tomato sauce

2. **PEPPERONI** // 20.25

Mozzarella cheese, tomato sauce & pepperoni

3. **CAPRICCIOSA** // 21.75

Mozzarella cheese, tomato sauce, ham,
mushrooms & pepperoni

4. **VEGETALI CON AGLIO** // 21.75

Roasted vegetables, tomato sauce, olive oil &
goat cheese

5. **SALSICCIA** // 21.75

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

6. **ARUGULA** // 22.50

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

7. **PIZZA NEW DELHI** // 21.75

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

8. **VERDE** // 21.75

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

9. **PIZZA SARAH** // 21.75

Mozzarella cheese, tomato sauce, chili flakes,
Bermuda honey

10. **PIZZA ALFREDO** // 21.75

Cream & parmesan sauce, cooked ham,
mushrooms & mozzarella

11. **AL SALAME** // 21.75

Salami 'Napoli', roasted artichokes, tomato sauce,
mozzarella & shaved parmesan cheese

12. **PIZZA D'AMATO** // 30.25

Mozzarella, mushrooms, sliced black truffles,
Parma ham

13. **PIZZA BURRATA** // 26.95

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

14. **PIZZA LONGEVITY** // 21.75

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

Gold Pizza

\$110 (2 for \$180)

with edible 24 carat gold leaf,
burrata & sliced truffles

PANINI

FOCACCIA AL POLLO // 16.50

Focaccia bread filled with grilled chicken breast
& grilled vegetables, served hot with
mustard dressing & bean salad

FOCACCIA TRICOLORE // 16.50

Fresh mozzarella cheese, avocados, tomato,
arugula & Parma Ham

PANINI AL SALMONE // 17.50

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

CIABATTA MILANESE // 16.50

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

BISTECCHINA // 17.50

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

PANINO CON PESCE // 17.50

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

FOCACCIA SAPORITA // 16.50

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

SIDE DISHES

Focaccia // 4.25

French Fries // 6.50

Bruschetta "Trattoria Style" // 4.50

Garlic Bread // 4.25

Olive Paste // 4.25

Mozzarella Sticks // 9.50

DESSERT

\$10.50 each

Almond Chocolate Cake (gf)

Classic Tiramisu

Sticky Toffee Pudding

Chocolate Molten Cake

Classic Vanilla Crème Brûlée

Fresh Fruit Salad

GLUTEN FREE

Pasta and Pizza Available

Add \$3.00