



La Trattoria

Pizza Pasta Love

Dinner Menu





Antipasti Freddi (Cold Appetizers)

Carpaccio // 21.75 (gf)

Thinly sliced cured beef over arugula with special dressing

Bietole e Burrata // 24.75 (gf) (vg)

Sliced roasted beets, creamy burrata, with extra virgin olive oil & balsamic glaze and chopped pistachios

Salmone Con Agrumi // 24.75

Limoncello cured salmon with citrus & mint salad

Antipasti Caldi (Hot Appetizers)

Polipo Alla Griglia // 23.75 (gf)

Grilled octopus served over arugula, cannellini beans & tomato salad drizzled with olive oil & balsamic vinegar

Calamari Fritti // 23.50

Deep-fried golden squid with lemon & spicy tomato sauce

Gamberi E Capesante // 25.75 (gf)

Grilled shrimp & scallops served over mixed lettuce topped with balsamic-Dijon vinaigrette

Cozze Marinara // 23.75 (gf)

Fresh mussels, garlic, white wine, oregano & tomatoes

Any pasta dish is available as an appetizer // 20.75

Insalate (Salads)

Insalata Cesare // 14.75

Romaine lettuce tossed with our special Caesar dressing & garlic croutons

Insalata Trattoria // 14.75 (gf) (vg) (v)

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

Insalata Di Arugula // 14.75 (gf) (vg)

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

Insalata Caprese // 20.50 (gf) (vg)

Vine ripened tomatoes, fresh mozzarella, basil & extra virgin olive oil

Zuppa (Soup)

Zuppa Del Giorno // 11.75

Chef's Homemade Soup of the Day



Paste (Pasta)

Can be served as an appetizer

Some dishes can be made with gluten free pasta—Add \$3.00

Extra toppings—Add \$2.10(Shrimp Add \$4.00)

Spaghetti Con Ceci // 29.75 (vg)

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

Spaghetti Pescatore * // 35.75

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

Mafalde Con Coda Di Bue * // 32.75

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

Fusilli Con Salsiccia * // 32.75

Fusilli pasta in a braised sausage, rapini & light tomato sauce topped with shaved pecorino cheese

Casarecce Con Quattro Formaggi * // 31.75

Casarecce pasta baked in a four cheese sauce with smoked ham and peas

Lasagna Trattoria * // 32.75

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

Rigatoni N'Duja E Burrata * // 28.50

Homemade rigatoni with n'duja, burrata cheese & tomato sauce

Casarecce Gamberi E Arugula * // 34.50

Casarecce with shrimp & arugula in a creamy shrimp bisque

Ravioli Mona Lisa // 32.75 (vg)

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

Parmigiana Di Melanzane * // 27.50 (vg)

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

Manicotti Al Pollo * // 32.75

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

Risotto Funghi e Tartufo // 32.75 (vg) (v)

Slow cooked Arborio Rice, dried Porcini Mushrooms and shaved Truffles *

* Home-made in Trattoria

gf = gluten free | vg = vegetarian | v = vegan



Carne (Meat)

Agnello Milanese // 38.75

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

Vitello Al Marsala // 43.75

Veal scaloppine in marsala wine sauce with mushrooms

Vitello Parmigiana // 43.75

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

Bistecca Al Funghi // 45.75

Sirloin steak with Barolo wine, onions & mixed mushroom sauce

OR

Sliced over arugula, cherry tomatoes & shaved parmesan

Pollo (Chicken)

Pollo Parmigiana // 35.50

Traditional breaded and fried chicken breast topped with mozzarella & tomatoes

Pollo Ilaria // 36.50

Pan roasted chicken breast, sundried tomatoes, chilis, garlic, thyme, brandy cream sauce

Pollo Pesto // 36.50**

Grilled chicken breast topped with pesto sauce served with fettuccine in a cream sauce

Pesce (Fish)

Scaloppine di Wahoo // 37.25

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

Pesce del Giorno // 45.50

Local catch pan-fried with lemon butter sauce

Salmone Speziato Con Lenticchie // 40.75**

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

Tonno Con Salsa Pizzaiola // 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 // 5.80

Focaccia // 5.80 | French Fries // 9.50 | Garlic Bread // 5.80

Olive Paste // 5.80 | Stick Bread // 3.50 | Mozzarella Sticks // 10.50

A 17% service charge will be added to your bill.

For parties of eight or more, an additional 3% service charge will be added.

Please advise your server of any food allergies



Pizza

Made in Bermuda's Only Traditional Bermuda Wood Burning Brick Oven.
Extra toppings \$2.70 each shrimp \$4.00 | Gluten Free Available Add \$3.00

1. **Margherita Classica** // 23.75

Mozzarella cheese & tomato sauce

2. **Pepperoni** // 25.75

Pepperoni, mozzarella cheese & tomato sauce

3. **Capricciosa** // 27.75

Ham, mushrooms, pepperoni, cheese & tomato sauce

4. **Vegetali Con Aglio** // 27.75

Roasted vegetables, tomato sauce, olive oil & goat cheese

5. **Salsiccia** // 27.75

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

6. **Arugula** // 27.75

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

7. **Pizza New Delhi** // 27.75

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

8. **Verde** // 27.75

Spinach, broccoli, garlic, black olives & smoked mozzarella

9. **Pizza Sarah** // 25.75

Tomato sauce, mozzarella, chili flakes & Bermuda honey

10. **Pizza Alfredo** // 27.75

Cream and parmesan sauce, cooked ham, mushrooms and mozzarella

11. **Al Salame** // 27.75

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

12. **Pizza D'Amato** // 32.25

mozzarella, mushrooms, sliced black truffle & Parma ham

13. **Pizza Burrata e Pomodorini** // 30.25

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

14. **Pizza Integrale** // 27.25

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

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Tagliere MENU

Felicità // 15.75 per person

minimum of 2 people

Pecorino Cheese, Parmiggiano Reggiano, Parma Ham, Coppa, Mortadella, Bruschetta with Anchovies, Eggplant Crostini, Calzoncini Ricotta & Salami, Fried Zucchini, Fried Calamari, Mixed Olives, Balsamic Onions, Focaccia, Pasta Frittata

Mari e Monti // 45.75 per person

main course | minimum of 2 people

Pan Roasted Salmon, Grilled Octopus, Grilled Chicken, Grilled Sausages served with Potatoes, Vegetables, Balsamic Dijon & Chipotle Mayo

For the best wine pairing suggestions please ask your Host or our Vinaio

If an item is not available a substitution will be made

