



LA PRIMAVERA DELLA TRATTORIA

MENU

TARTARE DI SALMONE E AVOCADO

Salmon & Avocado Tartar, Buttermilk & Chili Oil

POLIPO ALLA LUCIANA

Braised Octopus in Red Wine & Tomato Sauce with Baby Potatoes

ZUPPA DI PESCE BERMUDIANA

Traditional Bermuda Fish Chowder

INSALATA DI RUCOLA E FRAGOLE

Arugula, Strawberries, Walnuts, Shaved Parmesan, Olive Oil & Balsamic Reduction



BUCATINI AMATRICIANA

Home made Bucatini Pasta, Guanciale, Onions, Tomato Sauce

RISOTTO SALMONE E PISELLI

Arborio Rice, Fresh Salmon, Peas & Sour Cream

POLLO ALLA MILANESE

Breaded Chicken Breast, topped with Arugula & Tomato Concasse

PESCE SCOTTATO IN PADELLA CON SPEZIE

Blackened Local Fish, topped with Corn Avocado Tomato Salsa served with Fresh Vegetables



TORTA AL PISTACCHIO E CIOCCOLAT

Pistachio & White Chocolate Cake served with Vanilla Ice Cream

TIRAMISU FRAGOLE E LIMONCELLO

Non Traditional Tiramisu, with Strawberries & Limoncello

PAVLOVA

Traditional Meringue topped with Fresh Fruits

LUNCH 2 Courses \$35 | DINNER 3 Courses \$59
plus service charge