

TAKEOUT DINNER MENU

APPETIZERS & SALADS

BIETOLE E BURRATA // 23.50

Sliced roasted beets, creamy burrata with EVOO, balsamic glaze and chopped pistachios

CARPACCIO // 19.75

Thinly sliced cured beef over arugula with special dressing

POLIPO ALLA GRIGLIA // 21.75

Grilled octopus served over arugula, Cannellini bean & tomato salad, drizzled with olive oil & balsamic vinegar

CALAMARI FRITTI // 21.50

Deep fried squid served with lemon & spicy tomato sauce

GAMBERI E CAPESANTE // 23.50

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

COZZE MARINARA // 21.75

Fresh mussels, garlic, white wine, oregano & tomatoes

INSALATA CESARE // 12.75

Romaine lettuce tossed with our special Caesar dressing and garlic croutons

INSALATA DI ARUGULA // 12.75

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

INSALATA CAPRESE // 18.50

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

SOUP

ZUPPA DEL GIORNO // 9.75

Chef's soup of the day

SIDE DISHES

Focaccia // 4.75

French Fries // 7.50

Bruschetta "Trattoria Style" // 4.75

Garlic Bread // 4.75

Olive Paste // 4.75

Stick Bread // 2.75

Mozzarella Sticks // 9.75

PASTA

Extra toppings—Add \$2.20 (Shrimp Add \$4.00)

SPAGHETTI CON CECI // 26.00

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

SPAGHETTI PESCATORE // 31.50

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

MAFALDE CON CODA DI BUE // 27.50

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

FUSILLI CON SALSICCIA // 27.50

Fusilli pasta, braised sausage meat & rapini, touch of tomato sauce, topped with shaved pecorino cheese

RIGATONI N'DUJA E BURRATA // 27.50

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

CASARECCE CON QUATTRO FORMAGGI // 27.50

Casarecce pasta baked in four cheese sauce with smoked ham & peas

LASAGNA TRATTORIA // 28.50

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

CASARECCE GAMBERI E ARUGULA // 30.50

Casarecce, shrimp, arugula & creamy shrimp bisque

RAVIOLI MONA LISA // 27.00

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

PARMIGIANA DI MELANZANE // 23.50

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

MANICOTTI AL POLLO // 27.00

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

RISOTTO FUNGHI E TARTUFO // 28.50

Slow cooked Arborio rice, dried porcini mushrooms & shaved truffles



PIZZA

Made in Bermuda's Only Wood Burning Brick Oven

Prices shown for 12 "

Extra toppings \$2.25 each | Shrimp \$4.00

1. MARGHERITA CLASSICA // 21.50

Mozzarella cheese & tomato sauce

2. PEPPERONI // 23.50

Mozzarella cheese, tomato sauce & pepperoni

3. CAPRICCIOSA // 24.75

Mozzarella cheese, tomato sauce, ham, mushrooms & pepperoni

4. VEGETALI CON AGLIO // 24.75

Roasted vegetables, tomato sauce, olive oil & goat cheese

5. SALSICCIA // 24.75

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

6. ARUGULA // 24.75

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

7. PIZZA NEW DELHI // 24.75

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

8. VERDE // 24.75

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

9. PIZZA SARAH // 23.75

Tomato sauce, mozzarella cheese, chili flakes, honey

10. PIZZA ALFREDO // 24.75

Cream & parmesan sauce, cooked ham, mushrooms & mozzarella

11. AL SALAME // 24.75

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

12. PIZZA D'AMATO // 29.75

Mozzarella, mushrooms, sliced black truffles, Parma ham

13. PIZZA BURRATA // 27.75

Tomato sauce, sliced cherry tomatoes, arugula, parmesan, Burrata cheese

14. PIZZA INTEGRALE // 24.75

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

Gold Pizza

\$110 (2 for \$180)

with edible 24 carat gold leaf, burrata & sliced truffles

GLUTEN FREE

Pasta and Pizza Available

Add \$3.00

MAIN DISHES

AGNELLO MILANESE // 34.50

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

VITELLO AL MARSALA // 39.50

Veal Scaloppine in a Marsala wine sauce with mushrooms

VITELLO PARMIGIANA // 39.50

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

BISTECCA AL FUNGHI // 40.75

Sirloin steak with Barolo wine, onions & mixed mushrooms sauce

OR

Sliced over arugula, cherry tomato & shaved parmesan

POLLO PARMIGIANA // 32.50

Traditional chicken breast, breaded & fried, topped with mozzarella & tomato sauce

POLLO ILARIA // 32.50

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

POLLO PESTO // 32.50

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

SCALOPPINE DI WAHOO // 33.75

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

SALMONE SPEZIATO CON LENTICCHIE // 37.75

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

TONNO CON SALSA MEDITERRANEA // 37.00**

Grilled tuna topped with tomato, olive & herb salsa, balsamic reduction & olive oil

PESCE DEL GIORNO // 40.25**

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

\$10.50 each

Almond Chocolate Cake (gf) | Classic Tiramisu
Sticky Toffee Pudding | Chocolate Molten Cake
Classic Vanilla Crème Brûlée | Fresh Fruit Salad

