



GROUP *Holiday Classic*

FOR PARTIES OF 10 OR MORE

Starter

Butternut Squash & Sweet Potato Soup

or

Mixed Baby Lettuce with Red Beets,
Granny Smith Apples, Candied Walnuts, Dry Cranberries

or

Porcini Mushroom & Parmesan Risotto

Main Course

Roasted Turkey with Gravy
Brown Sugar & Mustard Glazed Ham
Parmesan Mashed Potatoes
Mac n' Cheese
Broccoli, Carrots, Cauliflower
Herbed Stuffing
Homemade Cranberry Sauce

Dessert

Pumpkin Pie

or

Apple Crumble with Vanilla Ice Cream

\$39.75 per person
plus service charge

For more information please contact 295-1877 or manager@trattoria.bm



HOLIDAY GROUP

Festive Menu

FOR PARTIES OF 10 OR MORE

Starter

Beet & Goat Cheese Salad
Roasted Beets, Goat Cheese, Arugula & Orange

or

Roasted Tomato & Basil Soup
with Parmesan Crostini

or

Salmon Tartare
with Passion Fruit Sauce

Main Course

Arborio Rice, Barolo Wine & Beef Tenderloin

or

Pan-fried Local Fish in Lemon Butter Sauce

or

Breaded Chicken Stuffed with Spinach & Mozzarella

Dessert

Profiteroles
with Salted Caramel Sauce

or

Affogato

or

Warm Chocolate Cake
with Vanilla Ice Cream

\$64.50 per person
plus service charge

For more information please contact 295-1877 or manager@trattoria.bm



HOLIDAY GROUP *Celebration Menu*

FOR PARTIES OF 10 OR MORE

Starter

Burrata & Roast Pumpkin with Truffle Dressing

or

Carrot & Ginger Soup

or

Aperol Cured Salmon,
served with Citrus & Mint Salad

or

Vol-au-Vent

with Braised Sausage, Mushrooms, Truffles & Parmesan Cheese Sauce

Main Course

Casarecce with Pancetta, Radicchio & Pecorino Cheese

or

Salmon in Pernod Cream Sauce

or

Sirloin Steak with Marsala Wine Sauce

or

Chicken in Lemon Butter Sauce

or

Ricotta & Spinach Ravioli

Lemon Butter & Pistacchio

Dessert

Passion Fruit Panna Cotta

or

Tiramisu

or

Pumpkin Pie

\$69.50 per person
plus service charge

For more information please contact 295-1877 or manager@trattoria.bm



HOLIDAY GROUP

Signature Menu

FOR PARTIES OF 10 OR MORE

Starter

Burrata
with Roasted Pears, Arugula & Candied Walnuts

or

Lobster Bisque

or

Tuna & Salmon Mango Tartare
with Yogurt & Chili Sauce

or

Cheese Ravioli
Pancetta with Carbonara Sauce

Main Course

Broiled Guinea Chicks
with Saffron Risotto & Parmesan Cheese

or

Chicken Breast topped with Prosciutto Ham & Marsala Wine Sauce

or

Spaghetti Lemon Pesto & Tuna Crudo

or

Beef Tenderloin with Mushroom Sauce

Dessert

Traditional Christmas Log

or

NY Style Cheesecake
with Berry Compote

\$79.50 per person
plus service charge

For more information please contact 295-1877 or manager@trattoria.bm

