

soups zuppe

- ❑ **traditional minestrone** 3.500
your choice, clear or with tomatoes,
served with herbs & parmesan cheese
- ❑ **cream of mushroom soup** 3.500
served with rosemary flavored extra
virgin olive oil
- ❑ **spinach tortellini soup** ^{new} 3.750
chicken tortellini with grated parmesan
baby spinach, virgin olive oil, onion, garlic
red pepper & basil

salads insalate

- ❑ ❑ **trattoria green salad** 5.750
a mix of fresh vegetables & green
herbs served with mint & basil dressing
- ❑ **citrus salad** 6.250
a mix of herbal leaves, segment of
mandarin, grapefruit, walnut, mushroom,
pomegranate, cherry tomatoes & cilantro
tossed with blue cheese dressing
- ❑ **rocca salad with goat cheese
& artichoke** 8.500
served with rosemary dressing and crispy
olive tapenade bread flavors
- ❑ **spinach salad with
mushrooms** 5.950
served with roasted hazelnut mixed with
lime dressing

starters anti pasti

fresh buffalo mozzarella 12.500

fresh buffalo mozzarella served with tomatoes & rocket salad drizzled with balsamic dressing

angus beef carpaccio 14.950

fillet of angus beef carpaccio, served with rocket salad, shaved parmesan cheese & roasted crispy garlic

bresaola 15.950

dried beef topped with rocket salad & parmesan shavings

❑❑ **antipasti platter** 6.750

a mix of grilled fresh vegetable drizzled with extra virgin olive oil

❑❑ **sea scallop**^{new} 9.950

coated sea scallop cooked with sesame mixed baby leaves, cherry tomato with sesame lemon dressing

❑ **grilled calamari** 6.950

topped on focaccia bread served with a casserole of cherry tomatoes, spring onion & leeks

funghi al forno^{new} 7.750

mushroom stuffed with parmesan cheese & pesto sauce baked in oven

pizzas pizze

margherita 5.500

vegetarian 6.250

salami 6.500

chicken & spinach^{new} 8.750

chicken and spinach, onion, garlic, parmesan cheese

ricofeta 7.950

a mix of ricotta & feta cheese with artichoke, sun-dried tomatoes, rocket leaves, basil & black olives

sicilian 7.950

anchovies, caramelized onions, mozzarella cheese, black olives with a hint of oregano

fresh mozzarella caprese 15.250

fresh slices of tomato & chunks of fresh mozzarella

trattoria special 15.950

grilled angus beef strips with mushrooms, cherry tomatoes & mozzarella

primo pasta e risotti

☑️ **whole wheat spaghettini with mixed vegetables** 5.950

garlic, green chili, carrots, broccoli, capsicum julienne & zucchini

fusilli shrimp pesto 11.950

served with sautéed shrimp, green beans, fresh tomato concasse & pesto sauce topped with parmesan cheese

penne chicken tapenade 7.750

chicken breast, leeks & black olive paste

☑️ **cannelloni** 6.950

stuffed with spinach, ricotta cheese & served with speciality sauce

trio mushroom ravioli 7.750

stuffed with three kinds of mushrooms served with light cream rosemary sauce

seafood linguine with tomato sauce 11.250

served with shrimp, mussels, garlic, parsley & tomato concasse

italian flag ravioli platter ^{new} 10.750

trio raviolis, duck with tomato sauce, cheese with cream sauce, & spinach with pesto sauce

homemade creamy salmon pappardelle ^{new} 7.950

smoked salmon, cream sauce, basil, parmesan cheese, capers & anis seeds

spaghetti angus ^{new} 12.250

with cream, saffron, angus beef strips

risotto funghi 8.950

cooked with fresh mushroom & fresh parmesan cheese

risotto gorgonzola ^{new} 8.950

apple, pistachio, parmesan cheese & gorgonzola cheese

secondi carne e pesce

sicilian chicken

with grilled cherry tomato finished with sicilian sauce served with homemade finger potatoes

9.250

confit baby chicken in oven

shallots, wild mushroom, herbs, potato & brown sauce

9.250

veal scallopini with lemon

served with spicy spaghetti olio & sun-dried tomatoes

12.950

baby veal

tenderly sliced, grilled & served with mashed sweet carrot, vegetable caponata & topped with blue cheese sauce

15.500

grilled angus filet

accompanied by baby vegetables, sautéed mushroom & au jus sauce

26.950

trio lamb platter

lamb chops, baby lamb loin, ground lamb on top of mashed potato served with rosemary sauce

16.950

slow roasted salmon steak

served with baby potatoes & flavored with sage sauce

14.750

seared fresh seabass

served with fava beans purée, roasted cherry tomatoes topped with pimento sauce

14.750

gamberoni alla griglia

grilled jumbo prawns served with marinated vegetables, mixed herbs & garlic lemon sauce

23.950

rib eye steak ^{new}

served with sautéed broccoli, baked potatoes & your choice of pepper or mustard sauce

23.950

side dishes contorni

<i>french fries</i>	2.000
<i>mashed potatoes</i>	2.250
<i>homemade finger potatoes</i>	2.000
<i>sautéed mushroom</i>	2.500
<i>sautéed broccoli or spinach</i>	2.250

kids menu menu bambini

<i>spaghetti bolognese</i>	4.250
<i>chicken nuggets</i>	4.250
<i>kids margherita</i>	4.250

desserts dolci

<i>trattoria sampler platter</i> homemade tiramisu, cheese cake, chocolate mousse & crème brûlée	8.750
<i>chocolate fondant</i> (takes 15 min. to prepare) served with ice cream	4.500
<i>chocolate cake</i> topped with dark chocolate & caramel sauce	4.250
<i>pistachio panna-cotta</i> served with basil raspberry coulis	3.250
<i>crème brûlée</i>	4.250
<i>seasonal fruits</i> served with praline dip	3.500
<i>ice cream / per scoop</i> vanilla, chocolate, strawberry & mango	2.500

beverages bevande

classic cocktails 6.950

mojito

havana club rum, mint leaves, brown sugar, fresh lime, topped with soda water

margarita

tequila olmeca, triple sec, sour mix

sex on the beach

absolut vodka, peach schnapps, orange & cranberry juice

long island iced tea

absolut vodka, olmeca tequila, havana club rum, beefeater gin, sour mix, pepsi cola

cosmopolitan

absolut citrus, cointreau, lime juice, cranberry juice

strawberry daiquiri

havana club rum, sour mix, fresh strawberry

virgin cocktails 4.750

trattoria special

vanilla ice cream, fresh strawberry, fresh banana, coconut milk

rose mint

rose water, mint leaves, sour mix, topped with 7 up

virgin sangria

apple, pineapple, passion fruit syrup, lemon, fresh fruit cuts

milkshake

ask for available ice cream flavors

spirits

by glass

by bottle

vodka

regular vodka

absolut blue & flavored, finlandia,
stolichnaya red, smirnoff red, russian standard

5.950

75.000

deluxe vodka

russian platinum, stolichnaya gold

6.250

89.000

premium vodka

absolut elyx, level "spirit of absolut",
grey goose, belveder, russian imperia, and beluga

10.500

155.000

super premium vodka

stolichnaya elite

13.500

199.000

whiskey

regular whiskey

jameson, ballantines finest, famous grouse,
red label, J&B

5.950

75.00

deluxe whiskey

chivas regal 12 yrs, glinffidich 12 yrs,
glenfiddish 15 yrs, black label, the glenlivet,
glen grant, jack daniel's

7.250

105.000

premium whiskey

chivas 18 yrs, glenfiddish 18 yrs, double black label

11.500

179.000

super premium

royal salute, blue label

27.000

495.000

spirits

by glass

by bottle

tequila

regular tequila

olmeca, jose cuervo white & gold

5.950

75.000

deluxe tequila

café patrón

6.250

89.000

premium tequila

patrón silver & gold

11.500

165.000

rum

havana club silver, havana club special, bacardi,
captain morgan, cachaça

5.950

75.00

gin

beefeater, gordon's, bombay sapphire

5.950

75.000

apéritifs & digestives

a large selection of apéritifs and digestives such as
absinthe, sambuca, goldschläger, jägermeister, grappa,
limoncello, pernod & many other are available

5.950

japanese sake

by carafe 12.950

by bottle 53.000

Cognac (VS, VSOP, XO) ask about availability & prices

beers

local

amstel by bottle

4.950

imported

asahi, miller, efes, heineken, budweiser,
carlsberg, corona, amstel light,
becks, carakale

7.250

soft drinks

non alcoholic beer

3.950

fizzy drinks

pepsi, diet pepsi, 7up, diet 7up

2.950

g+ ginseng

soda, tonic, pink lemonade, bitter lemon,
ginger ale, cranberry, grenadine

3.250

energy drinks

red bull, red bull sugar free

3.500

fresh juices

orange, lemon, strawberry & kiwi

3.500

still & sparkling water

local large still water

aquafina

2.750

local small still water

aquafina

1.750

imported large still water

fiji water, acqua panna

5.500

imported small sparkling water

perrier, s.pellegrino

3.750

imported large sparkling water

s.pellegrino

5.500

coffee cocktails

6.950

trattoria coffee

amaretto, cappuccino

irish mexican coffee

jameson whiskey, kahlúa, american coffee,
whipped cream

creamy chocolate

tia maria, baileys, hot chocolate

coffee

single nespresso

3.500

american

3.500

cappuccino

3.500

café latte

3.500

mochaccino

3.500

hot chocolate

3.500

tchaba tea

tchaba's rich blend of sumptuous flavors, presented in exclusively handcrafted silky sachets, pleasures the palette of the finest connoisseur.

one sip is sensuous... one cup is divinely decadent...

royal breakfast

3.750

green tea curls

3.750

earl grey flora

3.750

moroccan nights

3.750

masalla chai

3.750

jasmine haze

3.750

jasmine pearl

3.750

happy forest

3.750

chamomile breeze

3.750

1001 nights

3.750

ginger calm

3.750

blooming tea

5.000