

## soups zuppe

### ***Cream of Mushroom***

Served with rosemary flavored extra virgin olive oil

3.500

### ***Rosé Seafood Soup*** <sup>new</sup>

Shrimps, calamari, mussels, sea scallops, celery, onions, garlic in rosé sauce

5.00

### ♥ ***Traditional Minestrone Soup***

Fresh vegetables with pasta and kidney beans

3.750

## salads insalate

### ♥ ***Trattoria Green Salad***

Fresh vegetables & green herbs served with mint & basil dressing

5.950

### 🌿 ***Citrus Salad***

Mixed green leaves, slices of mandarin, grapefruit, walnut and mushroom, pomegranate, cherry tomatoes, cilantro, tossed with blue cheese dressing

6.250

### 🌿 ***Rocca with Goat Cheese & Artichoke***

Served with rosemary dressing

7.950

### 🌿 ***Baby Spinach Salad*** <sup>new</sup>

Baby spinach, cherry mozzarella, cherry tomatoes, carrot, dried figs, served with vinegar dressing

5.950

### ***Black Lentil & Red Quinoa Beans Salad*** <sup>new</sup>

Edamame, green beans, black lentil, red quinoa, cherry tomato, avocado, baby rocca, baby leaves

5.950

### ***Asparagus Salad*** <sup>new</sup>

Asparagus, cherry tomatoes, spring onions, iceberg lettuce, artichoke, served with Dijon mustard dressing

6.250

## starters antipasti

### **Buffalo Mozzarella**

Fresh buffalo mozzarella served with cherry tomatoes & rocket salad, drizzled with balsamic dressing

12.500

### **Angus Beef Carpaccio**

Angus beef carpaccio served with rocket salad, shaved Parmesan cheese & roasted crispy garlic

13.750

### **Portobello Stuffed Mushroom** <sup>new</sup>

Served with Parmesan cheese

5.950

### **Bresaola**

Dried beef topped with rocket salad and Parmesan shavings

15.950

### **Antipasti Platter**

Grilled fresh vegetables drizzled with extra virgin olive oil

6.750

### **Grilled Calamari**

Served over focaccia bread with a casserole of cherry tomatoes, spring onions & leeks

6.950

### **Fungi Al Forno**

Baked mushrooms filled with Parmesan cheese & pesto sauce

6.950

## pizzas pizze

### **Margherita**

5.500

### **Vegetarian**

6.250

### **Salami**

6.500

### **Chicken & Spinach**

Chicken & spinach with onions, garlic & Parmesan cheese

7.500

### **Salmon Pizza with White Sauce** <sup>new</sup>

Smoked salmon, truffle oil, capers & rocca

7.750

### **Fresh Mozzarella Caprese**

Fresh slices of tomatoes & chunks of fresh mozzarella

14.250

### **Trattoria Special**

Grilled Angus beef strips with mushrooms, cherry tomatoes & mozzarella

14.250

### **Three Cheese** <sup>new</sup>

Mozzarella, goat cheese and smoked cheese

7.950

## primo pasta e risotti

### ♥ 🌿 **Whole Wheat Spaghetti with Vegetables**

Served with garlic, green chili, carrots, broccoli, julienne peppers

5.950

### **Fusili Shrimp Pesto**

Served with sautéed shrimp, green beans, fresh tomato sauce, and pesto sauce, topped with Parmesan cheese

11.950

### **Penne Chicken Tapenade**

Chicken breast served with leeks & black olive paste

6.950

### 🌿 **Trio Mushroom Ravioli**

Filled with 3 types of mushrooms, served with cream rosemary sauce

7.750

### **Trio Spaghetti** <sup>new</sup>

Trio spaghetti, onions, garlic, basil, mint, meatballs, served with light tomato sauce

7.750

### **Seafood Fettuccini** <sup>new</sup>

Spinach pasta, shrimp, calamari, scallops, mussels, basil & ricotta cheese

8.250

### **Seafood Linguine**

Shrimps, mussels, garlic, parsley, served with tomato sauce

8.250

### 🌿 **Ravioli Verdure** <sup>new</sup>

Stuffed with vegetables & served with light fresh tomato sauce

5.950

### **Homemade Creamy Salmon Pappardelle**

Smoked star anise, cream sauce, basil, Parmesan cheese, capers & star anise

8.250

### **Spaghetti Angus**

Angus beef strips with cream saffron

12.250

### **Risotto Funghi**

Fresh mushrooms & Parmesan cheese

7.950

### **Risotto with Baby Octopus** <sup>new</sup>

Baby octopus, Italian rice, onions, herbs, garlic, celery, topped with Parmesan cheese

7.950

## secondi carne e pesce

### **Sicilian Chicken**

With grilled cherry tomatoes finished with Sicilian sauce, served with homemade finger potatoes

9.250

### **Veal Scaloppini with Lemon**

Served with spaghetti aglio e olio & sun dried tomatoes

12.950

### **Stuffed Chicken <sup>new</sup>**

Chicken breast stuffed with sundried tomatoes, spring onions, garlic, & cream cheese served with potatoes & sautéed vegetables and a light cream sauce

9.500

### **Chicken Piccata <sup>new</sup>**

Pan fried Piccata with lemon sauce, served with spaghetti pomodoro

9.500

### **Baked Fish Fillet <sup>new</sup>**

Baked with spicy tomato sauce

12.500

### **Slow Roasted Salmon Steak**

Topped with caramelized spinach served with sage flavored baby potatoes

13.500

### **Seared Fresh Sea Bass**

Served with broccoli purée and roasted cherry tomatoes, topped with pimento sauce

16.500

### **Gamberoni Alla Griglia**

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

23.950

# steak lovers <sup>New</sup> per gli appassionati della bistecca

## **Beef Short Ribs 500gr**

15.750

Served with eggplant purée, carrots, truffle oil & mashed potatoes with your choice of barbecue sauce or red wine or pepper sauce

## **Angus Fillet 230gr**

23.950

Served with baby vegetables, homemade finger potatoes and sautéed mushrooms, with au jus sauce

## **Tender Beef Fillet 220gr**

15.00

Served with sautéed vegetables & potato with your choice of pepper or mushroom sauce

## **Ribeye Steak 350gr**

23.00

Served with sautéed broccoli, jacket potatoes with your choice of pepper or mustard sauce

## **Beef Rack 380gr**

25.00

Served with roasted baby potatoes, broccoli and cherry tomatoes, with spicy tomato jam

## **🍷 Sirloin Steak 350gr**

23.950

Served with sautéed herbed vegetables & potatoes, with red wine sauce

## **Tender Baby Veal 220gr**

18.00

Grilled veal medallions topped with crunchy vegetables, Parmesan cheese, oregano & marinara sauce

## **Veal Chops 350gr**

23.950

Served with buttered green vegetables & creamy mashed potatoes with brown mustard sauce

## **T-Bone Steak 400gr**

28.00

Served with asparagus, baked potatoes and buttered vegetables, with rosemary sauce

## **Lamb Chops 210gr**

14.00

Served with mashed potatoes and vegetable ratatouille, with a hint of mint sauce

## **Trio Lamb Platter**

16.950

Lamb chops, lamb loin and ground lamb on top of mashed potatoes, served with rosemary sauce

## **Oven Baked Caprese with Angus Fillet**

27.00

Angus fillet, buffalo mozzarella, tomato, basil, light pesto cream sauce

## sandwiches panini

### **Angus Beef Burger**

Juicy Angus beef with melted cheese, served with French fries

7.950

### **Chicken Sandwich**

Grilled chicken breast with mushrooms and avocado, served with green salad

5.750

### **Italian Beef Sandwich**

Beef strips sautéed with mushrooms and mozzarella cheese

6.500

### **Smoked Salmon Sandwich**

Baguette filled with roca and wasabi mayo, served with garden salad

7.500

## kids menu menu bambini

### **Spaghetti Bolognese**

4.250

### **Chicken Nuggets**

4.250

### **Pizza Margherita**

4.250

## desserts dolci

### **Seasonal Fruits** <sup>new</sup>

Served with dark chocolate sauce

3.950

### **Caramel Toffee** <sup>new</sup>

With crunchy hazelnuts & raspberry sauce

4.950

### **Chocolate Fondant**

Served with ice cream

4.950

### **Crème Brûlée**

4.250

### **Tiramisu**

Topped with coco powder & chocolate syrup

4.950

### **Ice cream / per scoop**

Vanilla, chocolate, strawberry, mango

2.500

# beverages bevande

## **Classic Cocktails**

6.950

### **Mojito**

Havana Club rum, mint leaves, brown sugar, fresh lime & soda water

### **Margarita**

Olmecca Tequila, Triple Sec & Sour Mix

### **Sex On The Beach**

Absolut Vodka, peach schnapps, orange & cranberry juice

### **Long Island Ice Tea**

Absolut Vodka, Olmecca Tequila, Havana Club rum, Beefeater gin, Sour Mix & Pepsi-Cola

### **Cosmopolitan**

Absolut Citron, 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

### **Green Detox**

Rose water, mint leaves & sour mix

### **Milkshake**

Create your own and ask for various ice cream flavors

### **Virgin Mojito**

Fresh mint, fresh lemon, brown sugar & soda water

## ***Spirits***

### ***Whiskey - Regular***

Jameson, Ballantine's Finest, Famous Grouse,  
Red Label, J&B

***By glass***

6.250

***By bottle***

79.00

### ***Whiskey - Deluxe***

Chivas Regal 12 YRS, Glenfiddich 12 YRS,  
Black Label, Jack Daniels

7.500

109.00

### ***Vodka - Regular***

Absolut Blue & Flavored, Finlandia, Stolichnaya Red, Russian  
Standard

6.250

79.00

### ***Vodka-Deluxe***

Russian Platinum, Stolichnaya Gold

6.500

89.00

### ***Level "Spirit of Absolut"***

8.500

100.00

### ***Vodka-Premium***

Absolut Elyx, Grey Goose, Belvedere, Beluga

10.500

155.00

### ***Vodka-Super Premium***

Stolichnaya Elit

13.500

199.00



## ***Spirits***

### ***Tequila-Regular***

Olmecca, Jose Cuervo White & Gold

***By glass***

6.250

***By bottle***

79.00

### ***Tequila-Deluxe***

Cafe Patrón

6.500

89.00

### ***Tequila-Premium***

Patrón Silver & Gold

11.750

169.00

### ***Gin***

Beefeater, Gordon's, Bombay Sapphire

6.250

79.00

### ***Rum***

Havana Club Silver, Bacardi, Captain Morgan Spiced

6.250

79.00

### ***Apéritif and Digestif***

A large selection of aperitif & digestif

6.250

### ***Japanese Sake***

13.950  
(by carafe)

59.00

### ***Cognac (VS, VSOP, XO)***

Courvoisier (V.S)

12.250

Martell (V.S.O.P)

14.950

Martell (X.O)

30.00

## Beers

### Local Beer

Amstel	5.950
Carakale	6.950

### Imported Beer

Miller, Efes, Heineken, Corona, Amstel Light Almaza	7.750
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### Dark Beer

Guinness, Kilkenny	9.750
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## Soft Drinks

### Bario

non alcoholic beer	3.950
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### Fizzy Drinks

Pepsi, Pepsi Diet, 7up, 7up Diet	2.950
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### G+ ginseng

Soda water, ginger ale, pink lemonade, bitter lemon, tonic water, cranberry	3.250
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### Energy Drinks

Red Bull, Red Bull sugar free, Summer Edition Red Bull	3.500
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## Still Water

### Local water

Small	Large
1.750	2.750

### San Benedetto

3.500

## Sparkling Water

### San Benedetto

3.500	3.750
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### Perrier, S. Pellegrino

3.750	5.500
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## Coffee Cocktails

6.950

### **Trattoria Coffee**

Amaretto & cappuccino

### **Irish Mexican Coffee**

Jameson Whiskey, Kahlua, American coffee  
& whipped cream

### **Creamy Chocolate**

Tia Maria, Baileys & hot chocolate

## Hot Drinks

### **Nespresso Coffee**

3.500

Ristretto Nespresso

Lungo Nespresso

Leggero (Cappuccino)

Decaffeinated Nespresso

Coffee Latte

### **Turkish coffee**

2.950

## Tchaba Tea Selection

3.750

Tchaba provides a fully handcrafted, biodegradable sachet of full leaf tea, spices, and herbs, tailor-made to suit your moods and transport you along a combination of flavors to a place of complete satisfaction;

### **Royal Breakfast – Morning**

“A mild blend of black tea leaves”

### **Green Tea Curls – Night**

“Green tea leaves”

### **Earl Grey Flora - Morning**

“Black tea, bergamot oil & violets”

### **Jasmine Haze - Night**

“White tea & jasmine blossom”

### **Moroccan Nights - Anytime**

“Green tea & mint”

### **Chamomile Breeze**

### **Ginger Calm**

*Ask for more Aroma Tchaba tea selections*