



TRATTORIA

Antipasti

Tagliere Misto
*Parmaham, Bresaola, Pecorino, Parmigiano,
 Taleggio and fig jam*

Burrata
*Served with sweet tomatoes, basil and crema di
 balsamico*

Tartare di Tonno
Tuna tartare with avocado, lime and chili pepper

Vitello Tonnato
*Sliced grilled veal, capers, anchovies, tuna
 mayonaise*

Sautè di Cozze e Vongole
*Mussels and clams sautéed with white wine, garlic,
 chili pepper and herbs*

Polpette della Nonna
*Grandma's meatballs with tomato sauce and
 Parmigiano (4pc)*

Gamberi all'aglio
*Prawns in white wine, garlic, olive oil and chili
 pepper*

Parmigiana di Melanzane
Tomato sauce, eggplant and Scamorza

Pasta

Cacio e Pepe
Pecorino, Parmigiano and fresh black pepper

Penne Pink Sauce
Lightly spiced, creamy tomato sauce with vodka

Funghi e Tartufo
Chestnut mushrooms and fresh truffle

Gnocchi alla Sorrentina
*Home made gnocchi with tomato sauce, broiled
 with mozzarella*

Zucchini Carbonara
Vegetarian creamy Carbonara with courgette

Carbonara
Classic Carbonara with Guanciale

Polpette
*Lady and the Tramp style spaghetti with grandma's
 meatballs*

Nduja
Tomato sauce with spicy sausage from Calabria

Lobster Ravioli
*Fresh ravioli with lobster and ricotta filling, served
 in a creamy white sauce*

Vongole
*Classic Linguini Vongole with white wine, garlic,
 chili pepper and herbs*

Dolci

Crema Caffè
Sgroppino
Tiramisu
Torta del Giorno