Trattoria Italiana
vegetarian

## FOCACCIA AL FORNO CON POMODORI E FLOR DI LATTE <br> 9.5

Oven baked with pomodori, for di latte and green pesto

## FOCACCIA AL FORNO CON PROSCIUTTO DI SAN DANIELE

Oven baked with 18-month-old aged prosciutto di San Daniele,
for di latte, sun-dried tomatoes, red onion and herb oil
FOCACCIA AL FORNO CON FUNGHI E TALEGGIO
Oven baked with Taleggio, sauteed mushrooms, green pesto and smoked almond crumble

## FOCACCIA CON CARPACCIO DI MANZO E TARTUFO

Thinly sliced beef with truffle cream, pine nuts, arugula, olive oil and Parmesan

## FOCACCIA CON TONNO E POMODORI-SECCHI MAIONESE

Tuna salad dressed with pomodori-secchi mayonnaise, little gem, puffed yellow beetroot, red onion pickles and black olive crumble

FOCACCIA CON POLIO BRASATO
Slowly braised chicken with garlic, black olives, pine nuts, cherry tomatoes, Parmesan, red pesto and arugula

## FOCACCIA CON VITELLO TONNATO

Roast veal with tuna cream, red onion, olive oil, arugula and capers

FOCACCIA CON SPINACI E CREMA DI GORGONZOLA E

## MASCARPONE

Spinach with cherry tomatoes, caramelised walnut,
Gorgonzola mascarpone cream and grape must vinaigrette

Tran $2 \theta$ brunch carole
(can be ordered from two people) 19 p.p. *
Enjoy an Italian brunch with a table full of Italian delicacies to share. Including freshly baked focaccia, pizza margherita, Sicilian caponata and carpaccio.

Simply scan the QR-code to explore the full menu.


* Available for order every day from 12.00 to 16.00 , except on Saturdays


## Zuppae ins alate

Pumpkin soup with limoncello crème fraîche and toasted pepitas

## INSALATA SPINACI E MANDORLA AFFUMICATO

Salad of spinach, puffed beetroot, Gorgonzola mascarpone cream, smoked almond crunch, cherry tomatoes and dark cherry aceto balsamic vinaigrette

Burrata (approx. 100gr) with thinly sliced bresaola, Taggian olives, arugula, cherry tomatoes and Sicilian olive oil

PANE 7

Roasted focaccia with truffle cream, pomodori secchi \& garlic dip and olive tapenade

## CARPACCIO DI MANZO E TARTUFO

14Thinly sliced beef, arugula, truffle cream, pine nuts, olive oil and shaved Parmesan

## VITELLO TONNATO

14Roast veal with tuna cream, red onion, arugula, olive oil and capers

PORTOBELLO
Out of the oven and stuffed with sautéed spinach, garlic, sun-dried tomato, pear, walnut and crema di Gorgonzola

## SALMONE AFFUMICATO

Tartare of smoked salmon topped with dill mayonnaise, red onion pickles, fried capers, garlic croutons and lemon oil

A variety of assorted hams and sausages from Lombardy

Deep-fried squid rings with fresh lemon, flat parsley and garlic mayonnaise

## MARGHERITA

San Marzano tomato sauce, fior di latte, olive oil and basil

## UOVO CON TARTUFO E PANCETTA

17.5White pizza with truffle crème fraîche, free-range egg, pancetta and Parmesan

## PROSCIUTTO DI SAN DANIELE

San Marzano tomato sauce with 18-month aged prosciutto di San Daniele, sautéed mushrooms, roasted peppers, fion di latte, basil and black olive crumb

## CALZONE CON SPIANATA ROMANA

Stuffed pizza with San Marzano tomato sauce, Spianata Romana, mushrooms, sun-dried tomato, red onion and Taleggio

## BURRATA E BASILICO

San Marzano tomato sauce with burrata, various colours of cherry tomato, pesto Genovese, fresh basil, pine nuts, arugula and olive oil

QUATTRO FORMAGGI ह
San Marzano tomato sauce with Gorgonzola Piccante, Taleggio, fior di latte and pecorino Romano

DIAVOLA CON ‘NDUJA PICCANTE E BURRATA
San Marzano tomato sauce with spicy sausage from Calabria, salame ventricina, burrata, black olives, red onion and basil

PIZZA DEL MESE
MONTH PRICE
Pizza of the month


## LINGUINE NAPOLITANA

Linguine with braised beef tenderloin, San Marzano tomato,
carrot, celery, oregano, shaved Barilotto and gremolata

RAVIOLI CON ZUCCA
Stuffed with ricotta and pumpkin, fried sage, toasted pepitas and a creamy Gorgonzola Piccante sauce

PENNE CON POLIO E PESTO ROSSO
Penne pasta with braised chicken, garlic, black olives, pine nuts, cherry tomato, Parmesan, red pesto and rocket salad

## TORTELLONI NERI CON GAMBERETTI E BRODO

Black stuffed pasta with prawns, soffrito, shellfish broth, Colatura di alicia and cherry tomato

SPIGA CON TARTUFO
Stuffed pasta with truffle ricotta, truffle butter, flat parsley, olive oil, shaved Parmesan and seasonal truffle

FUSILLI CON POMODORI SECCHI
Sun-dried tomato fusili pasta with cavola nero, garlic, sweet white onion, burrata, black olive crumble, fresh basil and a crunch of garlic bread

## Menudiselezione

Discover and experience the pure Italian cuisine of our Trattoria with a three-course meal

## STARTER

Antipasti di carne (vegetarian possible)

## MAIN COURSE

A pizza or pasta of your choice

DESSERT
A dolce of your choice

Can only be ordered per table and from 2 persons upwards
*not available during public holidays

