


*Trattoria
Italiana*



Focaccia

vegetarian 

Until 17.00 p.m.

FOCACCIA AL FORNO CON POMODORI E FIOR DI LATTE 9.5

Oven baked with pomodori, fior di latte and green pesto

FOCACCIA AL FORNO CON PROSCIUTTO DI SAN DANIELE 11.5

Oven baked with 18-month-old aged prosciutto di San Daniele, fior di latte, sun-dried tomato, red onion and herb oil

FOCACCIA AL FORNO CON VERDURE E PESTO PICCANTE 10.5

Oven baked with roasted vegetables, spicy pesto and fior di latte

FOCACCIA CON CARPACCIO DI MANZO E TARTUFO 13

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

FOCACCIA CON SALMONE MARINATA E POMODORI SECCHI 13.5

Housemade marinated 'gravad lax' with little gem, radish pickles, sun-dried tomato crème fraîche, thinly sliced fennel, lemon oil and black olive crumble

FOCACCIA CON POLLO BRASATO 13.5

Slowly braised chicken with garlic, black olives, pine nuts, cherry tomato, Parmesan, red pesto and arugula

FOCACCIA CON VITELLO TONNATO 13

Rose-roasted veal with tuna cream, red onion, olive oil, arugula and capers

FOCACCIA CON PEPPERONE ROSSE E ZUCCHINA 12

Puffed red pepper-chickpea spread with arugula, sun-dried tomato, marinated courgette, shredded ricotta and black olive crumble

Pranzo brunch table

(can be ordered from two people)

Brunch with a table full of Italian delicacies to share!
Including freshly baked focaccia, pizza margherita,
Sicilian caponata and carpaccio. Scan the QR code to
explore the full menu. **19.5 P.P.***



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

Zuppa e insalate

ZUPPA DI ZUCCHINA 8

Roasted courgette soup with sun-dried tomato crème fraîche and black olive crumble

INSALATA CAPRESE 15

Various colours of tomatoes, buffalo mozzarella, arugula, basil and olive oil

INSALATA CON ORZO 14.5


Salad with orzo, marinated artichoke, baby spinach, red onion pickles, crispy broad beans, cherry tomato, crumbled white cheese and grape must dressing

INSALATA PERE E SAN DANIELE 15.5

Thinly sliced marinated pear with prosciutto di San Daniele, muscato, sultanas, little gem, burrata and lemon oil

Do you have an allergy? Please let us know!

Antipasti

vegetarian 

Bar bites and small dishes

ANTIPASTI VEGETARIANI

22.5

Platter with buffalo mozzarella, green pesto, two bruschetta with tomato & garlic salsa, pepper spread, grissini, marinated olives, focaccia, various dips, grilled vegetables and crema di Gorgonzola (*Add burrata +5*)

ANTIPASTI DI CARNE

24.5

Platter with various ham and sausages, two bruschetta with tomato & garlic salsa, grissini, buffalo mozzarella, green pesto, focaccia, various dips, marinated olives and crema di Gorgonzola (*Add Burrata +5*)

PANE 7

Roasted focaccia with truffle cream, olive oil-herb salt and pomodori secchi garlic dip

CARPACCIO DI MANZO E TARTUFO 14

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

VITELLO TONNATO 14

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

TARTARO CON BARBABIETOLA 12

Tartare of puffed beetroot, Granny Smith, shallot, basil mayonnaise, garlic crumble and Aceto balsamic syrup

SALMONE MARINATA E POMODORI SECCHI 14

Homemade marinated 'gravad lax', little gem, radish pickles, sun-dried tomato crème fraîche, thinly sliced fennel, lemon oil and black olive crumble

ARANCINI CON MOZZARELLA E POMODORO 10

Deep-fried risotto balls stuffed with mozzarella and tomato with grape mayonnaise

PROSCIUTTO E SALAME 12.5

A variety of assorted hams and sausages from Lombardy


FRITTURA DI CALAMARI 10

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

BRUSCHETTA MISTE 9.5

Toasted focaccia with a variety of toppings

Pizze

vegetarian 

MARGHERITA 13

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

PROSCIUTTO DI SAN DANIELE E POMODORI SECCHI 18.5

San Marzano tomato sauce with 18-month-old matured prosciutto di San Daniele, sun-dried tomato, fior di latte, basil, red onion and marinated olives

PIZZA CON VERDURE E PECORINO ROMANO 17

Sun-dried tomato crème fraîche with baby spinach, spicy pesto, roasted vegetables, Pecorino Romano and pumpkin seeds

BURRATA E MORTADELLA 19

Roasted yellow pepper sauce with thinly sliced mortadella, cherry tomato, burrata, pistachio crumble and arugula

QUATTRO FORMAGGI 16.5

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

DIAVOLA CON 'NDUJA PICCANTE E BURRATA 19

San Marzano tomato sauce with spicy sausage from Calabria, salame ventricina, burrata stuffing, black olives, red onion and basil

PIZZA DEL MESE

Pizza of the month

MONTHLY PRICE


**Pizza
Mania**

ALL PIZZAS
12.5

MON TO THU*
FROM 17:00 TO 18:00

**not available during public holidays*

Pasta

vegetarian 

LINGUINE ALLA NORMA 13 | 22.5

Linguine tomato pasta with Sicilian braised aubergine, garlic, capers, chilli flakes, San Marzano tomato, burrata and fresh basil

TORTELLONE CON ZUCCA 12.5 | 22

Stuffed with ricotta and pumpkin, deep-fried sage, toasted pepitas and a creamy Gorgonzola Piccante sauce

PENNE CON POLLO E PESTO ROSSO 13 | 22

Penne with slow-cooked chicken, garlic, black olives, pine nuts, cherry tomato, Parmesan, red pesto and arugula

TOMARELLI CON GAMBA E COLATURA DI ALICI 13.5 | 24.5

Black tomarelli pasta with sautéed prawns, garlic, red pepper, cherry tomato, Colatura di alici and flat parsley

TAGLIATELLE CON BRASATO VITELLO E POMODORI SECCHI 13.5 | 23.5

Tagliatelle pasta with fried veal, porcini sauce, sun-dried tomato, fried sage, garlic crumble and Taleggio

RISOTTO AL POMODORI 11.5 | 21.5

Tomato risotto with various colours of tomato, smoked almond, lemon oil, Parmesan and arugula

Menu di selezione

Discover and experience the pure Italian cuisine of our Trattoria over 3 courses

STARTER

Antipasti di carne (vegetarian possible)

MAIN COURSE

A pizza or pasta from the menu of your choice

DESSERT

A dolci from the menu of your choice

Exclusively to be ordered per table and from 2 to 12 persons

30*
p.p.

* on Fri and Sat +5 p.p.

* not available during public holidays