


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 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 MARINATO 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 ROSSO E ZUCCHINE 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.***



* Exclusively to be ordered per table, 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!