



## LA TRATTORIA

by Alfredo Russo

Small plates that promise big pleasure.

Enjoy your own first course or indulge in a delightful mix of dishes.

After all the best things in life are meant to be shared.

## PANINI

## Crostone Mozzarella e Pomodoro | £11 V

Toasted bread, tomatoes, buffalo mozzarella and basil

### Focaccia e mortadella | £10 V

Focaccia with pistachio mortadella

#### Arrosto e provolone | £12

Sourdough bread, roast beef, mustard and provolone cheese

\*All sandwiches are served with crisps

## INSALATE

### Ceasar salad | £10

Romaine lettuce, chicken, bacon, parmesan cheese, bread crouton salad, dressing sauce

#### Nizzarda | £9

Iceberg lettuce, green beans, eggs, tuna, cherry tomatoes and potato salad

#### Insalata di finocchi | £8 V

Fennel, orange, taggiasche olives and red onion salad

## **STARTERS**

#### Antipasto misto | £18

Selection of cured meats and pickles (perfect for 2 people)

#### Baccala mantecato all' olio d'oliva | £12

Cod brandade with olive oil

## Burrata e pomodorini | £14 V

Fresh creamy Italian cheese with cherry tomatoes

#### Caponata | £9 V

Warm salad of aubergine, celery and capers

#### Polpo e patate | £12

Octopus and potato salad

## Sformato di grana con ragu di fave, piselli, fagiolini | £10 V

Parmesan flan with broad beans, peas and green beans

## Tartare di carne cruda rucola e grana | £13

Beef tartare with rocket and parmesan

## Vitello tonnato | £12

Sliced veal in tuna sauce

## FIRST COURSE

## Rigatone all'Amatriciana | £13

Rigatoni pasta with pork cheek in tomato sauce and pecorino cheese

#### Gnocchi ai 4 formaggi | £11 V

Four cheese potato gnocchi

## Lasagna della nonna | £15

Beef ragu and bechamel lasagna

## Orecchiette salsiccia e broccoli | £14

Orecchiette pasta with pork sausage and broccoli

## Passatina di ceci al rosmarino I £9 V

Chickpea and rosemary soup

## Fusilli alla crema di basilico e ricotta fresca | £11 V

Fusilli pasta with basil, pesto sauce and fresh ricotta

### Risotto con funghi | £15 V

Mushroom risotto

#### Tagliatelle al ragu | £13

Tagliatelle pasta with beef ragu



#### **ALLERGIES**

We cannot guarantee the absence of nuts in our dishes. If you require any further information on food allergens, please ask one of our team members.

# LA TRATTORIA

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Tuck into one of our main courses or split plates and taste more!

For the perfect accompaniment throw one or two of our tasty side dishes into the mix.

After all, sharing is caring and that's what we do at La Trattoria.

## MAIN COURSE

Parmigiana di melanzane | £13 V Baked aubergine, tomatoes and mozzarella

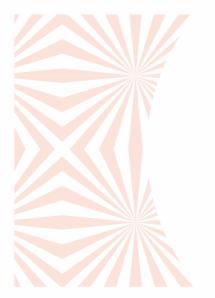
Galletto arrosto salvia e rosmarino | £15 Roasted spring chicken with sage and rosemary

> Brasato al vino rosso | £16 Braised beef in red wine

Orata al forno con salmoriglio al origano | £19 Pan fried sea bream with olive oil, lemon, garlic, parsley and oregano Abbacchio al forno | £18 Roasted suckling lamb with herbs

Zuppetta di pesce con crostini di pane all'aglio| £19 Seafood soup with garlic bread crouton

> Coda alla romana | £16 Oxtail romana style



## SIDES

Cime di rapa ripassate | £6 V Sauted turnip tops, garlic and chilli

Misticanza alla mediterranea | £6 V Salad Mediterranean

Schiacciata di patate olio e pepe nero | £6 V Mash potatoes with olive oil and black pepper

> Cipolle rosse arrostite | £6 V Roasted red onions



**V -** Vegetarian

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