

LA TRATTORIA

by Alfredo Russo

TO SHARE

Antipasto Misto all'Italiana Mix of Italian charcuteries, cheeses, home marinated & pickled vegetables [G], [M]	£21
Coccoli Prosciutto & Stracchino Traditional Florentine fried dough, Parma ham, soft stracchino cheese [G], [M]	£21

ANTIPASTI



Pomodori, Burrata & Acciughe di Cetara Fresh burrata from Bari, fresh & sun dried tomatoes, anchovies, basil dressing [M], [P], [F]	£12
Beef Carpaccio Marinated roasted beef fillet, rocket, Parmigiano Reggiano shavings, capers, shallots, celery, Dijon mustard sauce [Ce], [Mu], [M]	£14
Porchetta Slow-cooked marinated loin pork, green beans, braised shallots, fennel, lemon dressing [C], [F], [Ce]	£14
Gamberi in Guazzetto alla Busara Roasted king prawns, cherry tomatoes, spicy sauce, toasted focaccia [C], [F], [Ce]	£16
Crocchette di Baccala alla Ligure Cod croquettes, lime mayo, marinated olives [Ce], [C], [F], [G], [M]	£9

PINSA ALLA ROMANA

Traditional Roman Pizza

 Rosamaria Extra virgin olive oil, rosemary [G] Add vegetables +£4	£6
 Tre Formaggi Gorgonzola, mozzarella, Parmigiano Reggiano [G], [M]	£8
Calabrese Tomato sauce, spicy salami, Nduja and mozzarella [G], [M]	£10
Mortazza Pistachio, stracciatella, mortadella riserva from Modena [G], [M]	£12

INSALATE

 Verde Mixed garden leaves, carrots, cucumber, cherry tomatoes	£9
Salmone Mixed garden leaves, smoked salmon, cherry tomatoes, avocado [F]	£12
 Contadina Beetroot, goat's cheese, walnuts, eggs [M], [N], [E]	£12

PASTA SHAKERATA

BUILD YOUR OWN PASTA

STEP 1: CHOOSE YOUR PASTA
Rigatoni • Mezze Maniche • Trofie • Fusilli • Penne

STEP 2: CHOOSE YOUR SAUCE
Amatriciana • Carbonara • Pesto • Cacio & Pepe • Pomodoro
£14 £13 £12 £13 £9

STEP 3: CHOOSE YOUR TOPPING
Parmigiano Reggiano • Pecorino Romano • Burrata £2

 **CHEF'S SUGGESTIONS**
NONNA'S TRADITIONAL HOMEMADE RECIPES

Rigatoni all'Amatriciana

Traditional spicy tomato sauce, guanciale [G]

Mezze Maniche alla Carbonara

Egg yolk, pecorino Romano, guanciale [G], [E]

Trofie al Pesto & Burrata

Traditional Genovese basil pesto [M], [G], [N]


Fusilli Cacio & Pepe

Traditional pecorino Romano and toasted black pepper [G], [M]



Penne al Pomodoro Fresco & Burrata

San Marzano tomato sauce, basil, burrata [G]

PRIMI

 Risotto allo Zafferano Traditional risotto with yellow saffron [SD], [M]	£16
Lasagna al Forno Classic homemade baked lasagna with Bolognese sauce [G], [M], [SD]	£16
Pappardelle allo Scoglio Handmade pappardelle with Cornish clams, mussels and Mediterranean prawns [G], [F], [Mo], [E]	£18

SECONDI

 Guancia Brasata 16-hour slow cooked British Angus beef cheek, mashed potatoes, red wine reduction [Ce], [M], [SD]	£22
 Tagliata di Fassona Piemontese Piedmontese Fassona beef ribeye, roasted potatoes, red wine reduction [Ce], [M], [SD]	£28
Galletto Roasted corn-fed baby chicken, roasted potatoes [Ce], [M]	£25
Trancio di Merluzzo alla Mediterranea Poached cod fillet, tomatoes, capers, olives, crispy focaccia [M], [C], [F], [G]	£26

CONTORNI £6

Roasted Potatoes | Broccoli | Tomato Salad
New Potatoes & Parsley | Truffle or Classic Fries

LA TRATTORIA

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Head Chef Roberto Roncolato

Cosy, Genuine, Homemade, Traditional.

La Trattoria was born with the very casual concept, combining advanced culinary techniques while maintaining the tradition of Italian cuisine.

The philosophy of Alfredo Russo consists of respecting raw ingredients, quality of products and integrity of the original flavours that are always protagonists of his dishes.

ALLERGEN KEY

[C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

 vegetarian  vegan

Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will be added to your bill.


THE PELHAM
LONDON

STARHOTELS
COLLEZIONE