

TO SHARE		
Antipasto Misto all’Italiana Mix of Italian charcuteries, cheeses, home marinated & pickled vegetables [G], [M]		£26

ANTIPASTI		
Pomodori, Burrata & Acciughe di Cetara Fresh burrata from Bari, fresh & sun dried tomatoes, anchovies, basil dressing [M], [P], [F]		£13
Beef Carpaccio Marinated roasted beef fillet, mixed salad, Parmigiano Reggiano shavings, caper berries, celery, caramelized shallots, truffle dressing [Ce], [Mu], [M]		£15
Calamari in Umido Slow-cooked fresh calamari with rich cherry tomatoes sauce served with toasted bruschetta. [C], [F], [Ce]		£16
Impepata di Cozze & Focaccia Spicy mussels stew served with toasted homemade focaccia [Mo], [G], [S], [Mu]		£17
Gamberi in Guazzetto alla Busara Roasted king prawns, cherry tomatoes, spicy sauce, toasted focaccia [C], [F], [Ce]		£18

PINSA alla ROMANA Traditional Roman Pizza		
🌿 Tre Formaggi Gorgonzola, mozzarella, Parmigiano Reggiano [G], [M]		£12
Calabrese Tomato sauce, spicy salami, Nduja and mozzarella [G], [M]		£13
🌿 Funghi Pan fried dew mushrooms selection, rosemary, thyme, mozzarella [G], [M]		£13
Mortazza Pistachio, stracciatella, mortadella riserva from Modena [G], [M]		£14

INSALATE		
🌿🌿 Verde Mixed garden leaves, carrots, cucumber, cherry tomatoes		£10
Salmone Mixed garden leaves, smoked salmon, cherry tomatoes, avocado [F]		£14
🌿 Contadina Beetroot, goat’s cheese, walnuts, eggs [M], [N], [E]		£12

CONTORNI £6		
Roasted Potatoes Broccoli Tomato Salad New Potatoes & Parsley Truffle or Classic Fries		
👨🍳 Chef Alfredo Russo Signature Dish		

PASTA SHAKERATA BUILD YOUR OWN PASTA	
STEP 1: CHOOSE YOUR PASTA Rigatoni • Mezze Maniche • Trofie • Fusilli • Penne	
STEP 2: CHOOSE YOUR SAUCE Amatriciana • Carbonara • Broccoli • Pomodoro £14 £13 £12 £9	
STEP 3: CHOOSE YOUR TOPPING Parmigiano Reggiano • Pecorino Romano • Burrata £ 4	
👨🍳 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]	
🌿 Orecchiette & Broccoli Fresh orecchiette with broccoli cream, spicy broccoli and pecorino [M], [G], [E]	
🌿 Penne al Pomodoro Fresco & Burrata San Marzano tomato sauce, basil, burrata [G]	

PRIMI	
🌿 Risotto al Gorgonzola & Barbabietola Creamy risotto with gorgonzola cheese and beetroots [M]	£18
Fusilli al Ragù Fresh fusilli with traditional slow-cooked beef ragù [G], [E]	£17
Lasagna al Forno Classic homemade baked lasagna with Bolognese sauce [G], [M], [SD]	£17
Gnocchi alle Cozze & Crema di Porro Homemade potato gnocchi with leeks cream and mussels [G], [G], [F], [E], [Mo]	£19
Zuppa di Zucca & Pecorino Pumpkin cream with pecorino cheese soufflé [M]	£18
Pappardelle allo Scoglio Handmade pappardelle with Cornish clams, mussels and Mediterranean prawns [G], [F], [Mo], [E]	£22

SECONDI	
Fegato di Vitello & Purea di Patate Pan roasted calf liver served with mashed potatoes [SD], [M], [S], [Mu]	£24
👨🍳 Guancia Brasata 16-hour slow cooked British Angus beef cheek, mashed potatoes, red wine reduction, caramelised shallots [Ce], [M], [SD]	£26
🍷 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]	£28
👨🍳 Tagliata di Fassona Piemontese Piedmontese Fassona beef ribeye, roasted potatoes, red wine reduction [Ce], [M], [SD]	£32

LA TRATTORIA

by Alfredo Russo

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  halal available on request

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.

