

LA TRATTORIA

by Alfredo Russo

Head Chef Roberto Roncolato

TO SHARE


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


Pomodori, Burrata & Acciughe di Cetara Fresh burrata from Bari, fresh & sun dried tomatoes, anchovies, basil dressing [M], [F]	£14
Beef Carpaccio Marinated roasted beef fillet, mixed salad, Parmigiano Reggiano shavings, caper berries, celery, caramelized shallots, truffle dressing [Ce], [Mu], [M]	£17
Insalata di Polpo & Patate Roasted octopuss, potatoes, Cerignola olives, pickled red onion [Mo], [SD], [Ce]	£16
Gamberi Saltati Pan fried prawns, chilli, garlic & bisque sauce, Jerusalem artichokes, fresh parsley [C], [SD], [Ce]	£16
 Formaggio al Forno Baked cheese, sautéed spinach, pine nuts, raisins [M], [N], [SD]	£14

PINSA ALLA ROMANA

Traditional Roman Pizza

 Tre Formaggi Gorgonzola, mozzarella, Parmigiano Reggiano [G], [M]	£10
Calabrese Tomato sauce, spicy salami, Nduja and mozzarella [G], [M]	£10

INSALATE







Salmone Mixed garden leaves, smoked salmon, cherry tomatoes, avocado [F]	£12
 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

Bread £5

PRIMI

 Penne al Pomodoro Shaken Service Available  Penne pasta with traditional tomato sauce [G], [E]	£9
 Risotto alla Zucca & Gorgonzola Creamy risotto with delica pumpkin cream and gorgonzola [M]	£18
 Orecchiette Broccoli & Pecorino Semolina orecchiette pasta, broccoli & chilli sauce, Pecorino Romano cheese [G], [M]	£16
Rigatoni alla Carbonara Fresh rigatoni pasta, egg yolk, Pecorino Romano cheese, guanciale [E], [G], [M]	£18
Lasagna al Forno Classic homemade baked lasagna with Bolognese sauce [G], [M], [SD], [Ce]	£17
 Gnocchi ai Funghi Homemade potato gnocchi, wild mushrooms, thyme, butter, parmisn [M], [G]	£18
 Minestrone Fagioli & Ceci Homemade soup with beans, chickpeas, vegetables, rosemary oil	£17
Ravioli Burro & Salvia Homemade fresh ravioli, butter & sage sauce [M], [SD], [E], [G]	£20
Pappardelle allo Scoglio Handmade pappardelle with Cornish clams, mussels and Mediterranean prawns [G], [F], [Mo], [E], [SD], [C]	£23

SECONDI

 Melanzana Imbottita Baked aubergine, scamorza cheese, sun-dried tomatoes [M]	£25
 Guancia Brasata 16-hour slow cooked British Angus beef cheek, mashed potatoes, red wine reduction, caramelised shallots [Ce], [M], [SD]	£26
 Galletto alla Cacciatora Roasted & slow cooked corn-fed baby chicken, mushrooms, tomatoes, olive sauce [SD]	£25
Trancio di Merluzzo alla Mugnaia 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
Cacciucco alla Livornese Traditional Cacciucco Livornese-style with octopus, cod, sea bream, mussels, king prawns, cherry tomato sauce [F], [SD], [Mo], [C], [G], [Ce]	£30

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  Chef Alfredo Russo Signature Dish

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.

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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.

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THE PELHAM
LONDON

STARHOTELS
COLLEZIONE