

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

ANTIPASTI		
	Burrata & Cherry Tomato and confit con olio di Acciughe	£14
	Fresh burrata from Bari, fresh & confit tomatoes and anchovies olive oil	
	[M], [P], [F]	
	Beef Carpaccio	£17
	Marinated roasted beef fillet, celery, Parmigiano Reggiano shavings, Parmigiano Reggiano foam and crispy Parmigiano Reggiano	
	[Ce], [Mu], [M]	
	Calamari in Umido	£16
	Slow-cooked fresh calamari with rich cherry tomato sauce served with toasted bruschetta.	
	[C], [F], [Ce]	
	Spiedino Gamberi con scapece di zucchini	£18
	Roasted king prawns, whit courgette scapece-style , mint and chilli	
	[C], [F], [Ce]	

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

INSALATE		
	Verde	£10
	Mixed garden leaves, carrots, cucumber, cherry tomatoes	
	Salmone	£14
	Mixed garden leaves, smoked salmon, cherry tomatoes, avocado	
	[F]	
	Contadina	£12
	Beetroot, goat cheese, walnuts, eggs	
	[M], [N], [E]	
	Caprese	£13
	Cherry tomatos, Mozzarella Fior di latte, rocket pesto and Tropea onion	

CONTORNI £6		
	Roasted Potatoes Broccoli Tomato Salad Spinach Truffle or Classic Fries	
	Chef Alfredo Russo Signature Dish	

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PRIMI		
	Risotto crema di asparagi	£18
	Creamy risotto with asparagus and cheese	
	[M]	
	Fusilli al Ragù	£17
	Fresh fusilli with traditional slow-cooked beef ragù	
	[G], [E]	
	Lasagna al Forno	£17
	Classic homemade baked lasagna with Bolognese sauce	
	[G], [M], [SD]	
	Gnocchi alle Cozze & Pesto alla Rucola	£19
	Homemade potato gnocchi with Rocket pesto and mussels	
	[G], [G], [F], [E], [Mo]	
	Zuppa di Piselli con soufflé Pecorino e olio alla menta	£18
	Pea cream with pecorino cheese soufflé and mint olive oil	
	[M]	
	Pappardelle allo Scoglio	£22
	Homemade pappardelle with Cornish clams, mussels and Mediterranean prawns	
	[G], [F], [Mo], [E]	

SECONDI		
	Cacciucco Livornese	£30
	Cacciucco Livornese-style with octopus, cod, sea bream, mussels and king prawns with cherry tomato sauce	
	[SD], [M], [S], [Mu]	
	Guancia Brasata	£26
	16-hour slow cooked British Angus beef cheek, mashed potatoes, red wine reduction, caramelised shallots	
	[Ce], [M], [SD]	
	Galletto	£25
	Roasted corn-fed baby chicken, roasted potatoes	
	[Ce], [M]	
	Trancio di Merluzzo alla Mugnaia	£28
	Cod fillet lemon and capers sauce, fine beans, crispy focaccia	
	[M], [C], [F], [G]	
	Tagliata di Fassona Piemontese	£32
	Piedmontese Fassona beef ribeye, roasted potatoes, red wine reduction	
	[Ce], [M]	

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.

