

TO SHARE

Antipasto Misto all'Italiana £22
Mix of Italian charcuteries, cheeses, home marinated & pickled vegetables
[G], [M]

ANTIPASTI

Pomodori, Burrata & Acciughe di Cetara £12
Fresh burrata from Bari, fresh & sun dried tomatoes, anchovies, basil dressing
[M], [P], [F]

Beef Carpaccio £14
Marinated roasted beef fillet, mixed salad, Parmigiano Reggiano shavings, caper berries, celery, caramelized shallots, truffle dressing
[Ce], [Mu], [M]

Calamari in Umido £14
Slow-cooked fresh calamari with rich cherry tomatoes sauce served with toasted bruschetta.
[C], [F], [Ce]

Impepata di Cozze & Focaccia £14
Spicy mussels stew served with toasted homemade focaccia
[Mo], [G], [S], [Mu]

Gamberi in Guazzetto alla Busara £16
Roasted king prawns, cherry tomatoes, spicy sauce, toasted focaccia
[C], [F], [Ce]

PINSA ALLA ROMANA

Traditional Roman Pizza

🌿 Tre Formaggi £10
Gorgonzola, mozzarella, Parmigiano Reggiano
[G], [M]

Calabrese £10
Tomato sauce, spicy salami, Nduja and mozzarella
[G], [M]

🌿 Funghi £11
Pan fried dew mushrooms selection, rosemary, thyme, mozzarella
[G], [M]

Mortazza £12
Pistachio, stracciatella, mortadella riserva from Modena
[G], [M]

INSALATE

🌿 Verde £10
Mixed garden leaves, carrots, cucumber, cherry tomatoes

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

🌿 Contadina £12
Beetroot, goat's cheese, walnuts, eggs [M], [N], [E]

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 £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]

🌿 **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 £16
Creamy risotto with gorgonzola cheese and beetroots
[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 & Crema di Porro £18
Homemade potato gnocchi with leeks cream and mussels
[G], [G], [F], [E], [Mo]

Zuppa di Zucca & Pecorino £18
Pumpkin cream with pecorino cheese soufflé
[M]

Pappardelle allo Scoglio £19
Handmade pappardelle with Cornish clams, mussels and Mediterranean prawns
[G], [F], [Mo], [E]

SECONDI

Fegato di Vitello & Purea di Patate £24
Pan roasted calf liver served with mashed potatoes [SD], [M], [S], [Mu]

👨‍🍳 Guancia Brasata £25
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 Mediterranea £26
Poached cod fillet, tomatoes, capers, olives, crispy focaccia [M], [C], [F], [G]

👨‍🍳 Tagliata di Fassona Piemontese £29
Piedmontese Fassona beef ribeye, roasted potatoes, red wine reduction
[Ce], [M], [SD]

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.


THE PELHAM
LONDON

STARHOTELS
COLLEZIONE