

## TO SHARE

Antipasto Misto all'Italiana £21  
Mix of Italian charcuteries, cheeses, home marinated & pickled vegetables  
[G], [M]

## ANTIPASTI

Baccala Mantecato £10  
Traditional slow-cooked cod emulsion served with grilled polenta and olives  
[F], [G]

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

Involtini di Fassona, Rucola & Parmigiano £14  
Fassona beef carpaccio with rocket, 24-month aged parmigiano and balsamic glaze  
[Ce], [Mu], [M]

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

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 £8  
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, straciatella, mortadella riserva from Modena  
[G], [M]

## INSALATE

🌿 Verde £9  
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

## 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 • Ragù • Pomodoro  
£14 £13 £12 £15 £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]

### Fusilli al Ragù

Fresh fusilli with traditional slow-cooked beef ragù [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]


Lasagna al Forno £16  
Classic homemade baked lasagna with Bolognese sauce  
[G], [M], [SD]

Pappardelle allo Scoglio £18  
Handmade pappardelle with Cornish clams, mussels and Mediterranean prawns  
[G], [F], [Mo], [E]


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]

## SECONDI

 Guancia Brasata £22  
16-hour slow cooked British Angus beef cheek, mashed potatoes, red wine reduction, caramelised shallots [Ce], [M], [SD]

Tacchino Arrosto alle Erbe £22  
Herbs roasted turkey, mashed potatoes, honey glazed vegetables, cranberry sauce [SD]

 Tagliata di Fassona Piemontese £28  
Piedmontese Fassona beef ribeye, roasted potatoes, red wine reduction  
[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]

# 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  halal

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