

# LA TRATTORIA

TO SHARE WITH LOVE

## Pizza alla Romana:

### Tre Formaggi

Gorgonzola, mozzarella, Parmigiano Reggiano

[G][M]

### Calabrese

Tomato sauce, spicy salami, Nduja and mozzarella

[G][M]

### Margherita

Tomato sauce, mozzarella, oregano

[G][M]

### Sourdough bread

### Grilled polenta

### Olives

## ANTIPASTI

### Tagliere misto all'Italiana

Mix of Italian charcuteries, cheeses, homemade marinated & pickled vegetables, polenta

[G] [M] [Mu] [N] [S]

### Carpaccio di manzo, Parmigiano Reggiano e balsamico

Beef carpaccio, Parmigiano and aged balsamic vinegar

[M] [Mu] [N] [S]

### Pomodori, burrata & acciughe di Cetara

Burrata, fresh and sundried tomatoes, Cetara anchovies and basil dressing

[F] [M] [Mu] [S]

### Mazzancolle in padella e focaccia

Pan-fried tiger prawns, chilli, garlic & bisque

[C] [G] [Mu] [S] [SD]

### Insalata di polpo & Patate

Roasted octopus, potatoes, Cerignola olives, and pickled red onion

[Mo] [Mu] [S] [SD]

### Insalata del contadino

Heritage beetroots, goat cheese, walnuts and egg

[E] [M] [N] [SD]

**single sharing**

£26

£17

£30

£14

£24

£16

£28

£16

£28

£16

£26

## PRIMI

### Risotto di stagione

Seasonal risotto

[M] [SD]

### Minestra di verdure

Homemade soup with beans, chickpeas, vegetables, rosemary oil



### Pappardelle allo Scoglio

Handmade pappardelle with Cornish clams, mussels and Mediterranean prawns

[C] [E] [F] [G] [Mu] [S] [SD]

### Lasagna al Forno

Classic homemade baked lasagna with Bolognese sauce

[E] [G] [M] [SD]

### Ravioli Burro & Salvia

Homemade fresh ravioli filled a mix of fresh meat served with butter & sage sauce

[E] [G] [M] [Mu] [S]

### Rigatoni alla Carbonara

Fresh rigatoni pasta, egg yolk, Pecorino Romano cheese, guanciale

[E] [G] [M]

## SECONDI

### Polenta morbida e salse (for 2 people)

Classic soft polenta with sausages, slow cooked beef stew and gorgonzola sauce

[G] [M] [Mu] [SD]

### Guancia Brasata

Slow-cooked British Angus beef cheek, mashed potatoes, red wine reduction, baby vegetables [M]

[Mu] [SD]

### Galletto alla Cacciatora

Slow-cooked and roasted corn-fed baby chicken, mushrooms, tomatoes, olive sauce

[M] [Mu] [S] [SD]

### Trancio di Orata

Pan-fried sea bream fillet, fine beans, capers, olives and lemon sauce

[F] [G] [M] [Mu] [S]

### Contorni:

Roasted potato - Honey glazed carrots - Spinach with butter and garlic  
Tender stem broccoli with garlic and chilli - Classic fries - Polenta grigliata

**single sharing**

£18

£32

£17

£30

£23

£42

£17

£30

£20

£ 36

£18

£ 32

£38

£26

£25

£28

£7

## DOLCI

### **Selezione di torte**

£15

*Help yourself to our selection of seasonal cakes and sweet treats*

### **Tiramisù**

£10

*Mascarpone cream, savoiardi, espresso*

[E] [G] [M]

### **Coppa Gelato**

£8

*Choose from: vanilla, chocolate, hazelnut, banoffee ice cream*

*Lemon, mango, passion fruit sorbet*

# LA TRATTORIA

Head Chef Roberto Roncolato

Cosy, 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 Head Chef Roberto Roncolato consists of respecting raw ingredients, quality of products and integrity of the original flavours that are always the protagonists of each dish.

#### 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