

La Trattoria

SNACKS

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|------------------------------------|-------|
| Taralli Pugliesi (gl, sd) | £3.00 |
| <i>Italian snack from Puglia</i> | |
| Olive Verdi | £3.50 |
| <i>Green Olives</i> | |
| Bread Basket (gl) | £5.00 |
| <i>Gluten free bread available</i> | |

ANTIPASTI

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|---|--------|
| Polpette al Pomodoro (ce, d, gl) | £7.50 |
| <i>Beef meat balls</i> | |
| Scamorza al forno, Prosciutto crudo e salsa al Tartufo (d, g, sd) | £10.50 |
| <i>Baked smoked mozzarella, cured ham, truffle sauce</i> | |
| Parmigiana di Melanzane (vg, ce) | £8.50 |
| <i>Layers of aubergine with tomato sauce</i> | |
| Polpo grigliato e Patate (f, m) | £11.00 |
| <i>Griddled octopus tentacles and potatoes</i> | |
| Pallotte Cace e Ove con crema di Pecorino (veg, d, gl, egg) | £9.00 |
| <i>Abruzzo Pecorino cheese & egg balls, served with pecorino sauce and parsley</i> | |
| Tagliere di Salumi e Formaggi (gl, d, sd, n) | £26.50 |
| <i>Board of Italian cheeses and cold cuts, for 2 to share, also available as single portion</i> | |
| Zuppa di zucca, Gorgonzola e crostini (d, n, gl) | £7.50 |
| <i>Butternut squash soup, blue cheese, bread croutons</i> | |

La Trattoria

All pasta freshly made in house

(gluten free & vegan pasta available)

Spaghetti Carbonara (gl,egg,d) (add fresh truffle £5.50) £16.70
Spaghetti, pecorino and guanciale.

Paccheri ai 3 Pomodori (gl,egg,d,veg) £15.00
3 tomatoes sauce Paccheri, roasted cherry tomato, beef tomato, peeled tomato

Lasagna (gl,egg,d,sd) £16.00
Beef lasagna

Orecchiette Friarielli e Salsiccia, pinoli,Ricotta salata(gl,egg,d,n) £15.50
Orecchiette with sausages and Neapolitan broccoli, roasted pine nuts, salted ricotta

Fettuccine Verdi al Ragù di Pecora, pecorino (egg,gl,d,sd,ce) £17.50
Mutton ragù green fettuccine, pecorino cheese

Pappardelle ricce Funghi e Tartufo Abruzzese(egg,gl,d,sd) £17.80
Curly Pappardelle with mushrooms and Abruzzo Truffle

Gnocchi ai 4 Formaggi e Noci (gl,d,n,egg) £15.50
4 cheeses sauce gnocchi, walnuts

Ravioli all' Astice (gl,ce,f,egg,d) £17.90
Lobster ravioli

Allergens: Gluten(gl), Eggs(egg), Fish (f), Peanuts(p), Soya(s), Dairy(d), Nuts(n), Mustard(mu),

Sesame(se), Lupin(l), Celery & Celeriac(ce), Sulphur Dioxide(sd), Crustaceans(cr), Molluscs(m) Vegan(vg), Vegetarian(veg)

Discretionary 10% service charge will be added to your bill.

La Trattoria

DOLCI

Tiramisu (gl,d,sd,egg) £7.60
-Wine: 100ml Passito Rosso Cannonau, Abruzzo, £7.50-(50cl btls £38.50)

Tortino al Pistacchio, Gelato al Cioccolato(egg,n,d,g) £7.80
Pistachio fondant, chocolate ice cream
-Wine: 100ml Sartarelli Passito, Marche, 2021, £8.00-(50cl btl £42.00)

Torta della Nonna, Ganache allo Yogurt (d,g,n,egg) £7.00
Lemon and pine nuts cake, yogurt ganache
-Wine: 50ml homemade melon liqueur £5.00-

Affogato £7.50
Frangelico, Salted caramel Baileys, Amaretto, Kahlua (sd,gl,d,egg,n)

Biscotti misti e Vino Passito (50ml) (d,gl,egg,sd) £7.30
Mix of Italian biscuits and Passito wine (50ml)

Selezione di Formaggi (d,gl,sd) £9.70
Cheese selection, Bread & Chutney
-Wine: 100ml of Bulas LBV Port £7.50-

Allergens: Gluten(gl), Eggs(egg), Fish (f), Peanuts(p), Soya(s), Dairy(d), Nuts(n), Mustard(mu),Sesame(se), Lupin(l), Celery & Celeriac(ce), Sulphur Dioxide(sd), Crustaceans(cr), Molluscs(m)Vegan(vg), Vegetarian(veg)

VINO AL CALICE

| BIANCHI | 175ml | Carafe |
|---|--------|--------|
| Galassia Pinot Grigio, Garda DOC 2021, Veneto <i>Crisp and refreshing, showcasing rich tropical fruit with crisp, zesty citrusy finish. 100% Pinot Grigio</i> | £6.50 | £16.80 |
| ChichiBio Pecorino Terre di Chieti 2020, Abruzzo   <i>This wine of light straw yellow colour has a rich nose of peach, apricot and white blossoms. On the palate it is fresh and well-balanced with mineral finish. 100% Pecorino</i> | £7.80 | £20.50 |
| Sauvignon Blanc, Castelvechio, 2022, Friuli  <i>Characteristic notes of asparagus and artichoke varietal, immediately replaced by exotic fruit due to pineapple and kiwi, white peach, green apple. 100% Sauvignon</i> | £10.90 | £28.00 |



ROSÉ

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|---|-------|--------|
| Pinot Grigio, DOC delle Venezie, 2022, Veneto <i>Aromas of wild strawberries on the nose and red fruits on the palate, easy drinking, light and refreshing finish. 100% Pinot Grigio</i> | £6.80 | £18.00 |
|---|-------|--------|

ROSSI

| | | |
|---|-------|--------|
| Cabernet Sauvignon Italia Ca' del Lago, Venezia Giulia <i>Medium body with deep ruby red colour. Complex bouquet of intense red fruits aromas with velvety palate. 100% Cabernet Sauvignon</i> | £6.50 | £17.00 |
| ChichiBio Montepulciano d'Abruzzo 2021, Abruzzo   <i>Purple ruby red wine with an intense bouquet of red berry fruits and sour cherry. Full, harmonic and pleasantly tannic on the palate. 100% Montepulciano</i> | £7.70 | £20.00 |
| Dolcetto di Ovada, Guido Matteo, 2021, Piemonte  <i>Full bodied with subtle and well structured tannins. Red fruits and smokiness on the palate. 100% Dolcetto</i> | £9.00 | £25.00 |


125ml available on request


 Organic  Vegan


BIANCHI


Galassia Pinot Grigio, Garda DOC 2021, Veneto £25.00
Crisp and refreshing, showcasing rich tropical fruit with crisp, zesty citrusy finish.
100% Pinot Grigio

Chardonnay Colline delle Rose, Organic, 2022, Sicily £28.00
Harmonious and balanced, with pleasant viscosity which balances the delicate acidity
100% Chardonnay

ChichiBio Pecorino Terre di Chieti 2020, Abruzzo  £30.00
This wine of light straw yellow colour has a rich nose of peach, apricot and white blossoms.
On the palate it is fresh and well-balanced with mineral finish. 100% Pecorino

Verdicchio dei Castelli di Jesi, Sartarelli, 2021, Marche  £36.50
Straw yellow in colour, delicate bouquet, fragrant and aromatic. Fine and elegant taste.
80% Trebbiano, 20% Chardonnay

Sauvignon Blanc, Organic, Castelvecchio, Carso, 2022, Friuli  £42.00
Characteristic notes of asparagus and artichoke varietal, immediately replaced by exotic fruit due to pineapple and kiwi, white peach, green apple. 100% Sauvignon

Gavi di Gavi Guido Matteo, Bosio, 2021, Piemonte  £44.00
A refreshing white with zesty lemon and melon notes with a hint of fresh herbs. 100% Cortese

Novaserra Greco di Tufo DOCG Mastroberardino, 2022, Campania £60.00
Straw yellow wine with prominent aroma of apricot, apple, peach and citrus. Very well balanced on the palate. Great structure and distinctive sapidity. 100% Greco


Marina Cvetic Chardonnay, Colline Teatine, 2020, Abruzzo £100.00
Creamy white wine (burgundy style) with an intense nose of tropical fruit citrus and spicy hints of vanilla and cloves. A wine with significant acidity and long finish. 100% Chardonnay

ROSÉ


Pinot Grigio, DOC delle Venezie, 2022, Veneto £26.00
Aromas of wild strawberries on the nose and red fruits on the palate, easy drinking, light and refreshing finish. 100% Pinot Grigio


ROSSI

Cabernet Sauvignon Italia Ca' del Lago, Venezia Giulia £24.50
Medium body with deep ruby red colour. Complex bouquet of intense red fruits aromas with velvety palate. 100% Cabernet Sauvignon

ChichiBio Montepulciano d'Abruzzo 2021, Abruzzo  £29.50
Purple ruby red wine with an intense bouquet of red berry fruits and sour cherry. Full, harmonic and pleasantly tannic on the palate. 100% Montepulciano

Primitivo Grifone, 2021, Puglia £34.00
Dark and intense ruby colour with aromas of liquorice and blackberry. Luscious note of plums and stewed cherry. 100% Primitivo

Dolcetto di Ovada, Guido Matteo, 2021, Piemonte  £35.00
Full bodied with subtle and well structured tannins. Red fruits and smokiness on the palate. 100% Dolcetto

Chianti Classico, Famiglia Losi, 2017, Toscana  £43.50
Bright ruby red colour with a nose of sweet spice and fragrant red fruits. Long finish with velvety soft tannins. 100% Sangiovese

Marina Cvetic Montepulciano d'Abruzzo, 2019, Abruzzo £88.00
Big wine with sense of balance, deep, dark, brooding black fruits earth, truffle and mineral, surrounded by ripe tannins and perfect acidity. 100% Montepulciano

Rosso di Montalcino, 2019, Toscana £90.00
Fresh, fruity and spicy with elegant notes of cherry and blackberry, large and soft structure enhanced by silky and polished tannins. 100% Sangiovese

Barolo, Rocche Costamagna, 2018, Piemonte £105.00
Ruby red colour featuring garnet reflections. Classic fruity and floral notes with a recognizable raspberry and rose scent. Elegant balanced and long-lasting after taste. 100% Nebbiolo

Fattoria La Valentina, Bellovedere, 2017, Abruzzo £110.00
Deep ruby red with inky purple stripe. Dark plum, blackberry nectar and aromatic herbs, complicated by coffee and cocoa. Noble and powerful tannins, long finish with lovely lingerin violet perfume. 100% Montepulciano

La Trattoria

FINE WINES BY THE GLASS "CORAVIN"

BIANCHI

125ml

175ml

Novaserra Greco di Tufo DOCG, 2022, Campania

£10.50

£14.90

Straw yellow wine with prominent aroma of apricot, apple, peach and citrus. Very well balanced on the palate. Great structure and distinctive sapidity. 100% Greco

Marina Cvetić Chardonnay, 2020, Abruzzo

£16.00

£25.00

Creamy white wine (burgundy style) with an intense nose of tropical fruit citrus and spicy hints of vanilla and cloves. A wine with significant acidity and long finish. 100% Chardonnay

ROSSI

125ml

175ml

Marina Cvetić Montepulciano d'Abruzzo, 2019

£14.80

£20.50

Big wine with sense of balance, deep, dark, brooding black fruits earth, truffle and mineral, surrounded by ripe tannins and perfect acidity. 100% Montepulciano

Rosso di Montalcino, 2019, Toscana

£15.00

£21.00

Fresh, fruity and spicy with elegant notes of cherry and blackberry, large and soft structure enhanced by silky and polished tannins. 100% Sangiovese

Barolo, Rocche Costamagna, 2018, Piemonte

£17.50

£24.50

Ruby red colour featuring garnet reflections. Classic fruity and floral notes with a recognizable raspberry and rose scent. This wine is characterized by a full body taste With an elegant balanced and long-lasting after taste. 100% Nebbiolo

| BOLLICINE | 125ml | Btl |
|---|-------|---------|
| Prosecco DOC Spumante | £5.00 | £27.00 |
| Prosecco DOC Adalina Rosé, 2020, Veneto <i>Fruity aromas of cherry and berries. It is crisp and light on the palate with a persistent pérlage.</i> | | £35.50 |
| Franciacorta DOCG Brut Satèn Contadi Castaldi 2016, Lombardia <i>Bright straw colour with a fine and persistent pérlage. The nose is fresh and elegant, with clear bouquets of hawthorn, bread crust, hints of apple and dried figs. 100% Chardonnay</i> | | £90.00 |
| Franciacorta Rosé DOCG Brut Contadi Castaldi NV, Lombardia <i>A beautiful coral pink colour. The nose has clear notes of wild berries, fresh rose petals, hints of apple and tropical fruits. 65% Chardonnay, 35% Pinot Noir</i> | | £95.00 |
| Franciacorta Rosé Brut, Bellavista, 2017, Lombardia <i>Cellaring lasts 4 years or more after the harvest. Shining white foam and a thick persistent pérlage. Wild strawberry, wildflowers, toasted bread and sweet almonds. 56% Chardonnay, 44% Pinot Noir</i> | | £145.00 |

COCKTAILS

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| Kir Royal Blackcurrant liqueur, prosecco | £9.50 |
| Garibaldi <i>Campari & orange juice</i> | £8.75 |
| Aperol or Campari Spritz £11.00 <i>Aperol or Campari, prosecco & soda water</i> | £10.00 / |
| Boulevardier <i>Rye Whiskey, Campari, Red Vermouth</i> | £11.50 |
| Americano <i>Campari, sweet vermouth & soda water</i> | £10.75 |
| Negroni <i>Gin, campari, sweet vermouth</i> | £11.00 |
| Negroni Sbagliato (wrong negroni) <i>Campari, sweet vermouth, prosecco</i> | £11.50 |
| Cosmopolitan <i>Vodka, cointreau, lemon juice, cranberry juice</i> | £11.00 |
| Margarita <i>Tequila, triple sec, lime juice</i> | £11.00 |
| Tommy's Mezcal Margarita <i>Montelobos mezcal, lime juice, agave syrup</i> | £13.50 |
| Amaretto Sour <i>Amaretto Disaronno, lime juice, egg white</i> | £10.00 |
| Mojito <i>White rum, lime juice, soda water</i> | £9.50 |

BEERS & CIDER

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| Birra Murano 4.6% abv (330ml) A traditional italian Pilsner with e refreshing bitterness and hint of citrus | £4.80 |
| Moretti 4.6% abv (660ml bottle) Italian lager | £6.50 |
| Moretti 0.00% abv (330ml bottle) | £3.50 |
| Sidro Angioletti Mela Rossa (330ml bottle) <i>Apple cider</i> | £4.50 |

SOFT DRINKS

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| Fevertree (<i>Tonic, Slimline, Mediterranean</i>) | £2.70 |
| Coke, Diet Coke, Coke 0 | £2.60 |
| Schweppes (<i>Ginger Ale, Lemonade, Soda</i>) | £2.70 |
| San Pellegrino <i>Orange, Lemon</i> | £3.10 |
| Pago Fruit Juice <i>Apple, Orange, Pineapple,</i> | £3.50 |
| Mineral water (Panna/San Pellegrino) | £3.95 |

GIN (50ml)

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|---|--------|
| Bombay | £7.50 |
| Hendrix | £10.50 |
| Malfy original (<i>Italian dry gin</i>) | £9.50 |
| Malfy sicilian blood orange (<i>Italian dry gin</i>) | £9.50 |
| Malfy sicilian pink grapefruit (<i>Italian dry gin</i>) | £9.50 |

VODKA (50ml)

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|------------|-------|
| Smirnoff | £6.00 |
| Grey Goose | £9.00 |

RUM (50ml)

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| Bacardi Carta Blanca | £6.50 |
| Bacardi Spiced | £5.75 |
| Mount Gay XO | £12.00 |

TEQUILA & MEZCAL (50ml)

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| Buen Amigo gold/silver | £5.00 |
| Montelobos Mezcal | £11.00 |

WHISKY (50ml)

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| Chivas Regal <i>Blended whisky, Scotland</i> | £8.00 |
| Monkey Shoulder Malt Whisky <i>Blended Malt Whisky, Scotland</i> | £8.50 |
| Talisker 10yo <i>Single malt, Scotland</i> | £12.75 |
| The Balvenie Doublewood 12yo <i>Single malt, Scotland</i> | £13.00 |
| Oban <i>Single malt, Scotland</i> | £14.50 |
| Jameson <i>Triple distilled blended Whisky, Ireland</i> | £6.00 |
| Jack Daniel's <i>Tennessee, USA</i> | £6.50 |
| Woodford Reserve <i>Bourbon, minimum of 51% of corn. USA</i> | £9.00 |
| Canadian Club Whisky <i>Blended whisky, Canada</i> | £5.75 |
| Yamazaki 12yo <i>Single malt, Japan</i> | £29.50 |

COGNAC (50ml)

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|----------------|-------|
| Martell | £7.00 |
| Courvoisier VS | £6.50 |

LIQUORI & VERMOUTH (50ml)

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| Pimms | £4.00 |
| Vermouth extra dry/white/sweet | £4.50 |
| Noilly Prat | £4.50 |
| Baileys Irish Cream/ Tia Maria | £5.00 |
| Malibu | £4.50 |
| Southern Comfort | £5.00 |
| Frangelico | £5.00 |
| Mirto | £5.50 |
| Amaretto Disaronno | £5.50 |
| Cointreau | £5.50 |
| Amaro Montenegro/Amaro del Capo/ Averna | £6.00 |
| Sambuca Molinari Extra/ Coffee | £6.00 |
| Vecchia Romagna | £6.00 |
| Evangelista Liquirizia <i>Abruzzo liquorice liqueur</i> | £6.00 |
| Evangelista Ratafia <i>Abruzzo cherry liqueur</i> | £6.25 |
| Amaro Abruzzese | £5.00 |

GRAPPA (50ml)

Grappa Libarna Bianca Cristallo £6.60
Vanilla flowers, white grape, anise & black pepper.

Grappa Libarna Moscato, Barrique £8.00
Sweet grape with notes of honey and flowers on the nose. Dried apricot & wood.

Bottega Riserva Privata, Barrique £9.50
Amarone grappa matured, small Limousin & Slavonian barrique that add vanilla and a thick spice richness.

Nardini Grappa Riserva 40 £10.00
A delicate and aromatic harmonious bouquet on the nose with a refine palate.

Grappa di Chardonnay Tosolini £12.00
This is an intensely floral grappa with hints of herbs and apple.

Capovilla Grappa di Brunello £16.50
Raisin & strawberry, balanced by black peppercorn, baked earth and toasted almond.

Nardini Riserva 7yo, Selezione Bortolo Nardini £19.75
Marmalade, toasted bread, cherry, vanilla pods & coconut.

La Trattoria

CAFFÉ

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| Espresso | £2.50 |
| Americano | £3.00 |
| Double espresso | £3.60 |
| Cappuccino | £3.50 |
| Latte | £3.60 |
| Hot Chocolate | £3.60 |
| Liqueur coffee <i>Jameson, Tia maria, Baileys, Amaretto</i> | £7.50 |
| Twinings tea <i>English Breakfast, Earl Grey, Green, Chamomile</i> | £2.70 |

DIGESTIVI

WHISKY (50ml)

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|----------------------|--------|
| Chivas Regal | £8.00 |
| Monkey Shoulder | £8.50 |
| Talisker 10yo | £12.75 |
| The Balvenie 12yo | £13.00 |
| Oban | £14.50 |
| Woodford Reserve | £9.00 |
| Canadian Club Whisky | £5.75 |
| Yamazaki 12yo | £29.50 |

GRAPPA (50ml)

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|-----------------------------------|--------|
| Grappa Libarna Bianca Cristallo | £6.60 |
| Grappa Libarna Moscato, Barrique | £8.00 |
| Bottega Riserva Privata, Barrique | £9.50 |
| Nardini Grappa Riserva 40 | £10.00 |
| Grappa di Chardonnay Tosolini | £12.00 |
| Grappa di Brunello | £16.50 |
| Nardini Riserva 7yo, | £19.75 |

AMARI (50ml)

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| Amaro Averna/ Capo | £6.00 |
| Amaro Montenegro | £6.00 |
| Mirto | £5.50 |
| Sambuca Extra/Coffee | £6.00 |
| Vecchia Romagna | £6.00 |
| Evangelista Liquirizia <i>Abruzzo liquorice liqueur</i> | £6.00 |
| Evangelista Ratafia Abruzzo Cherry liqueur | £6.25 |
| Amaretto Disaronno | £5.50 |
| Amaro Abruzzese | £5.00 |

LA TRATTORIA HOME MADE LIQUEUR

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| Genziana(<i>Abruzzo signature liqueur</i>) | £5.50 |
| Limoncello 50ml | £5.50 |
| Chocolate /Melon 50ml | £5.00 |

RUM (50ml)

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|--------------|--------|
| Mount Gay XO | £12.00 |
|--------------|--------|

COGNAC (50ml)

| | |
|----------------|-------|
| Martell | £7.00 |
| Courvoisier VS | £6.50 |

La Trattoria

COCKTAIL CLUB

Cocktails £10.50
2nd cocktail ½ price

PASSION FRUIT MARTINI

Vodka, passion fruit liqueur, passion fruit puree, shot of prosecco

ESPRESSO MARTINI

Vodka, coffee liqueur, vanilla, espresso

CLOVER CLUB

Gin, raspberries, lemon juice

PALOMA

Tequila, grapefruit, lime juice

Cocktails £9.00
2ND COCKTAIL ½ price

0% ABV

STRAWBERRY MOJITO

AEROL SPRITZ

ESPRESSO MARTINI

PASSION FRUIT MARTINI

GIN / PINK GIN & TONIC

PALOMA

