

# La Trattoria

## SNACKS

|                                    |       |
|------------------------------------|-------|
| Taralli Pugliesi (gl,sd)           | £3.30 |
| <i>Italian snack from Puglia</i>   |       |
| Olive Verdi                        | £3.70 |
| <i>Green Olives</i>                |       |
| Bread Basket (gl)                  | £5.50 |
| <i>Gluten free bread available</i> |       |

## ANTIPASTI

|  |        |
|--|--------|
| Burrata su tartare di Cuore di Bue, Maionese alle Acciughe,<br>Tartufo Abruzzese (f,d,egg) | £14.50 |
| <i>Burrata cheese on beef tomato tartare, anchovies mayo, fresh truffle.</i>               |        |
| Bruschetta con Stracciatella, Pesto, Prosciutto e Pinoli (d,g,n)                           | £11.50 |
| <i>Bruschetta with fresh shredded mozzarella, pesto, Parma ham, pine nuts.</i>             |        |
| Parmigiana di Melanzane (vg,ce)  | £9.00  |
| <i>Layers of aubergines with tomato sauce.</i>   |        |
| Merluzzo mantecato, pane Carasau (f,g)   | £10.50 |
| <i>Creamy cod, crispy Sardinian bread.</i>   |        |
| Pallotte Cace e Ove con crema di Pecorino (veg,d,gl,egg)                                   | £9.80  |
| <i>Abruzzo Pecorino cheese &amp; egg balls, served with pecorino sauce and parsley</i>     |        |
| Antipasto La Trattoria (gl,d,sd,n)   | £13.50 |
| <i>Board of Italian cheeses and cold cuts, available for 2 to share, £25.00</i>            |        |

# La Trattoria

## All pasta freshly made in house

*(gluten free & vegan pasta available)*

Pici alla Carbonara (gl,egg,d) (add fresh truffle, £6.00) £16.90

*Pici (hand rolled thick spaghetti), pecorino and guanciale.*

Linguine al Tonno, Olive e Capperi (gl,egg,f,sd) £17.50

*Tuna linguine, olives and capers, tomato sauce.*

Lasagna Primavera (gl,egg,d) £16.50

*Spring lasagna, leeks, courgette and garden peas.*

Pappardelle ricce Funghi e Salsiccia, Tartufo Abruzzese(egg,gl,d) £21.00

*Curly Pappardelle with mushrooms, sausage and Abruzzo truffle.*

Fettuccine Verdi al Pesto, Burrata, Pachino e Pinoli (egg,gl,d,n) £18.00

*Green fettuccine, homemade rocket & basil pesto, burrata, roasted tomato and pine nuts.*

Maccheroni con ragù di Agnello £18.00

*Lamb ragù Maccheroni*

Ravioli al Granchio (gl,egg,d,f,cr) £18.95

*Crab 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 tables of 6 or more.

# La Trattoria

## DOLCI

Tiramisu (gl,d,sd,egg) £7.50

**-Wine: 100ml Passito Rosso Cannonau, Abruzzo, £7.80- (btl £38.70)**

Millefoglie (d,g,egg) £8.50

**-Wine: 100ml Sartarelli Passito, Marche, 2021, £8.00- ( btl £42.00)**

Affogato (sd,egg,g,n) £7.70

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

Selezione di Formaggi (d,gl,sd) £9.95

*Cheese selection, Bread & Chutney*

**-Wine: 100ml of Bulas ruby Port £7.90-**

**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

£6.70

£16.95

*Crisp and refreshing, showcasing rich tropical fruit with crisp, zesty citrusy finish. 100% Pinot Grigio*

ChichiBio Pecorino Terre di Chieti 2020, Abruzzo  

£7.90

£20.90

*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*

Sauvignon Blanc, Castelvechio, 2022, Friuli 

£10.90

£28.00

*Characteristic notes of asparagus and artichoke varietal, immediately replaced by exotic fruit due to pineapple and kiwi, white peach, green apple. 100% Sauvignon*

### ROSÉ

Pinot Grigio, DOC delle Venezie, 2022, Veneto

£6.90

£18.70

*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

£6.80

£17.50

*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  

£7.90

£20.50

*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*

Dolcetto di Ovada, Guido Matteo, 2021, Piemonte 

£9.30

£25.40

*Full bodied with subtle and well structured tannins. Red fruits and smokiness on the palate. 100% Dolcetto*

125ml available on request



Organic





Vegan

## BIANCHI

Galassia Pinot Grigio, Garda DOC 2021, Veneto £25.50


*Crisp and refreshing, showcasing rich tropical fruit with crisp, zesty citrusy finish.*

*100% Pinot Grigio*

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, Castelvechio, 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 £90.00

*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  £29.80  
*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*

Monteguelfo Chianti DOCG, Famiglia Cecchi, 2022, Toscana  £33.90  
*Vibrant and fresh, hints of black forest fruits, woodland berries and victoria plums. 90% Sangiovese, 10% Colorino*

Primitivo Grifone, 2021, Puglia £36.00  
*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  £36.50  
*Full bodied with subtle and well structured tannins. Red fruits and smokiness on the palate. 100% Dolcetto*

Marina Cvetić Montepulciano d'Abruzzo, 2020, Abruzzo £89.00  
*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 £91.00  
*Fresh, fruity and spicy with elegant notes of cherry and blackberry, large and soft structure enhanced by silky and polished tannins. 100% Sangiovese*

Radici Taurasi, Mastroberardino, Irpinia, 2019, Campania £95.00  
*Aromas of cloves, incense, chocolate & dark cherries. The finish is long and tense, with mineral notes, black liquorice & cranberries. 100% Aglianico*

Barolo, Rocche Costamagna, 2018, Piemonte

£106.00

*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*

# La Trattoria

## FINE WINES BY THE GLASS "CORAVIN"

### BIANCHI

125ml

175ml

Novaserra Greco di Tufo DOCG, 2022, Campania

£10.90

£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

£15.00

£23.50

*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, 2020

£14.90

£22.50

*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

£15.80

£22.90

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

Radici Taurasi, Mastroberardino, 2019, Campania

£16.00

£23.90

*Aromas of cloves, incense, chocolate & dark cherries. The finish is long and tense, with mineral notes, black liquorice & cranberries. 100% Aglianico*

Rocche Costamagna, 2018, Piemonte

£17.95

£25.90

*Ruby red colour featuring garnet reflections. Classic fruity notes with a recognizable raspberry and rose scent with an elegant balanced and long-lasting after taste. 100% Nebbiolo*

| <b>BOLLICINE</b>   | <b>125ml</b> | <b>Btl</b> |
|--|--------------|------------|
| Mionetto Prosecco DOC  | £5.90        | £32.00     |
| Mionetto Prosecco Rosé   |              | £35.00     |
| Franciacorta DOCG Brut Satèn Contadi Castaldi 2016, Lombardia  |              | £90.00     |
| <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> |              |            |
| Franciacorta Rosé DOCG Brut Contadi Castaldi NV, Lombardia   |              | £95.00     |
| <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>                      |              |            |



## COCKTAILS

|  |        |
|--|--------|
| <b>Kir Royal</b><br><i>Blackcurrant liqueur, prosecco</i>                              | £9.50  |
| <b>Garibaldi</b><br><i>Campari &amp; orange juice</i>                                  | £9.00  |
| <b>Aperol or Campari Spritz</b><br><i>Aperol or Campari, prosecco &amp; soda water</i> | £11.00 |
| <b>Boulevardier</b><br><i>Rye Whiskey, Campari, Red Vermouth</i>                       | £11.50 |
| <b>Americano</b><br><i>Campari, sweet vermouth &amp; soda water</i>                    | £10.75 |
| <b>Negroni</b><br><i>Gin, campari, sweet vermouth</i>                                  | £11.00 |
| <b>Negroni Sbagliato</b> (wrong negroni)<br><i>Campari, sweet vermouth, prosecco</i>   | £11.00 |
| <b>Cosmopolitan</b><br><i>Vodka, cointreau, lemon juice, cranberry juice</i>           | £11.00 |
| <b>Margarita</b><br><i>Tequila, triple sec, lime juice</i>                             | £11.00 |
| <b>Tommy's Mezcal Margarita</b><br><i>Montelobos mezcal, lime juice, agave syrup</i>   | £13.50 |
| <b>Amaretto Sour</b><br><i>Amaretto Disaronno, lime juice, egg white</i>               | £10.00 |
| <b>Mojito</b><br><i>White rum, lime juice, soda water</i>                              | £9.50  |

## BEERS & CIDER

|   |       |
|---|-------|
| <b>Birra Murano</b> 4.6% abv (330ml)<br>A traditional italian Pilsner with e refreshing bitterness and hint of citrus | £4.80 |
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| <b>Moretti</b> 4.6% abv (660ml bottle)<br>Italian lager | £6.90 |
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|   |       |
|---|-------|
| <b>Moretti</b> 0.00% abv (330ml bottle) | £3.60 |
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|---|-------|
| <b>Sidro Angioletti Mela Rossa</b> (330ml bottle)<br><i>Apple cider</i> | £4.50 |
|---|-------|

## SOFT DRINKS

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|--|-------|
| <b>Fevertree</b> ( <i>Tonic, Slimline, Mediterranean</i> ) | £2.95 |
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|                                |       |
|--------------------------------|-------|
| <b>Coke, Diet Coke, Coke 0</b> | £2.60 |
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| <b>Schweppes</b> ( <i>Ginger Ale, Lemonade, Soda</i> ) | £2.90 |
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| <b>San Pellegrino</b> ( <i>Orange, Lemon</i> ) | £3.40 |
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| <b>Fruit Juice</b><br>Orange, Apple, Cranberry | £3.50 |
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| <b>Mineral water</b> | £4.10 |
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**GIN (50ml)**

|   |        |
|---|--------|
| 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)**

|          |       |
|----------|-------|
| Smirnoff | £6.00 |
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**RUM (50ml)**

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

**TEQUILA & MEZCAL (50ml)**

|                   |        |
|-------------------|--------|
| Buen Amigo        | £5.00  |
| Montelobos Mezcal | £11.00 |

## **WHISKY (50ml)**

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

## **COGNAC (50ml)**

|         |       |
|---------|-------|
| Martell | £7.00 |
|---------|-------|

## **LIQUORI & VERMOUTH (50ml)**

|  |       |
|--|-------|
| Pimms  | £4.00 |
| Vermouth extra dry/white/sweet                             | £4.50 |
| Baileys Irish Cream/ Tia Maria                             | £5.85 |
| Malibu   | £4.90 |
| Southern Comfort   | £5.20 |
| Frangelico   | £5.20 |
| Mirto  | £5.50 |
| Amaretto Disaronno   | £5.80 |
| Cointreau  | £5.50 |
| Amaro Montenegro/Amaro del Capo/ Averna                    | £6.00 |
| Sambuca Molinari Extra                                     | £6.00 |
| Vecchia Romagna  | £6.00 |
| Evangelista Liquirizia<br><i>Abruzzo liquorice liqueur</i> | £6.00 |
| Evangelista Ratafia<br><i>Abruzzo cherry liqueur</i>       | £6.25 |
| Amaro Abruzzese  | £5.00 |

## **GRAPPA (50ml)**

**Grappa Libarna Bianca Cristallo** £8.90  
*Vanilla flowers, white grape, anise & black pepper.*

**Grappa Libarna Moscato, Barrique** £10.90  
*Sweet grape with notes of honey and flowers on the nose. Dried apricot & wood.*

**Nardini Grappa Riserva 40** £13.90  
*A delicate and aromatic harmonious bouquet on the nose with a refine palate.*

**Grappa di Chardonnay Tosolini** £15.50  
*This is an intensely floral grappa with hints of herbs and apple.*

**Capovilla Grappa di Brunello** £24.90  
*Raisin & strawberry, balanced by black peppercorn, baked earth and toasted almond.*

**Nardini Riserva 7yo, Selezione Bortolo Nardini** £25.90  
*Marmalade, toasted bread, cherry, vanilla pods & coconut.*

# La Trattoria

## CAFFÉ

|          |       |
|----------|-------|
| Espresso | £2.50 |
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|           |       |
|-----------|-------|
| Americano | £3.00 |
|-----------|-------|

|                 |       |
|-----------------|-------|
| Double espresso | £3.60 |
|-----------------|-------|

|            |       |
|------------|-------|
| Cappuccino | £3.50 |
|------------|-------|

|       |       |
|-------|-------|
| Latte | £3.60 |
|-------|-------|

|               |       |
|---------------|-------|
| Hot Chocolate | £3.60 |
|---------------|-------|

|                |       |
|----------------|-------|
| Liqueur coffee | £7.50 |
|----------------|-------|

*Jameson, Tia maria, Baileys, Amaretto*

|              |       |
|--------------|-------|
| Twinings tea | £2.70 |
|--------------|-------|

*English Breakfast, Earl Grey, Green, Chamomile*

## DIGESTIVI

### WHISKY (50ml)

|                      |        |
|----------------------|--------|
| Jameson              | £6.00  |
| Canadian Club Whisky | £6.00  |
| Jack Daniel's        | £6.50  |
| Monkey Shoulder      | £8.50  |
| Woodford Reserve     | £9.00  |
| The Balvenie 12yo    | £13.00 |
| Yamazaki 12yo        | £29.50 |

### GRAPPA (50ml)

|                                  |        |
|----------------------------------|--------|
| Grappa Libarna Bianca Cristallo  | £8.90  |
| Grappa Libarna Moscato, Barrique | £10.90 |
| Nardini Grappa Riserva 40        | £13.90 |
| Grappa di Chardonnay Tosolini    | £15.50 |
| Grappa di Brunello               | £24.90 |
| Nardini Riserva 7yo,             | £25.90 |

### AMARI (50ml)

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

### LA TRATTORIA HOME MADE LIQUEUR

|   |       |
|---|-------|
| Genziana ( <i>Abruzzo signature liqueur</i> ) | £5.90 |
| Limoncello 50ml                               | £5.80 |
| Chocolate /Melon 50ml                         | £5.30 |

### RUM (50ml)

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

### COGNAC (50ml)

|         |       |
|---------|-------|
| Martell | £7.00 |
|---------|-------|



Amaro Abruzzese

£5.00

# La Trattoria

## COCKTAIL CLUB

**Cocktails £11.50**

**2<sup>nd</sup> cocktail ½ price, £5.75**

### 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**

**2<sup>ND</sup> COCKTAIL ½ price**

**0% ABV**

### APEROL SPRITZ

### ESPRESSO MARTINI

### PASSION FRUIT MARTINI

### GIN / PINK GIN & TONIC



