

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

Parmigiana di Melanzane (vg,ce)	£9.00
<i>Layers of aubergines with tomato sauce.</i>	
Scamorza al forno, Prosciutto e Salsa al Tartufo(d,g)	£12.00
<i>Baked smoked mozzarella, Parma ham, truffle sauce.</i>	
Pallotte Cace e Ove con crema di Parmigiano (veg,d,gl,egg)	£9.90
<i>Abruzzo Pecorino cheese & egg balls, served with parmesan sauce and parsley.</i>	
Battuta di Manzo, Parmigiano croccante e Tartufo(d,g,egg)	£17.00
<i>Sirloin steak tartare, crispy parmesan, Abruzzo shaved truffle.</i>	
Seppie con Piselli (f,sd)	£10.50
<i>Squids and green peas in tomato sauce.</i>	
Antipasto La Trattoria (gl,d,sd,n)	£14.50
<i>Board of Italian cheeses and cold cuts, available for 2 to share, £28.50</i>	

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PASTA FRESCA (freshly made pasta in house)

(gluten free & vegan pasta available)

Chitarrina alla Carbonara (gl,egg,d) (add fresh truffle, £6.00) £17.90

Chitarra spaghetti pecorino and guanciale.

Pappardelle ricce Funghi e Tartufo Abruzzese (egg,gl,d,veg) £22.00

Curly Pappardelle with mushrooms and Abruzzo truffle.

Lasagna (gl,egg,d,sd,ce) £17.00

Classic beef ragù lasagna.

Linguine al Granchio (gl,egg,d,f,cr) £22.50

Crab Linguine.

Raviolo doppio Ricotta e Spinaci, salsa Burro e Salvia (d,g,egg,veg) £18.00

Double ricotta & spinach ravioli, tomato confit, butter and sage sauce.

SECONDI

Pollo alla Cacciatora (sd,d) £21.00

Hunter style roasted chicken, mixed olives and rosemary.

Filetto di Maiale con salsa al Miele e Mostarda (d,sd,mu) £24.00

Pan roasted pork loin, honey and Dijon mustard sauce.

Cod alla Mediterranea, Chutney di Pomodoro (d,sd,f,) £21.00

Mediterranean style cod, tomato chutney, olives, capers and raisins.

-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)

Tortino al Pistacchio, Gelato alla Nocciola(egg,n,d,g) £8.90

Pistachio fondant, hazelnut ice cream

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

Affogato (sd,egg,g,n) £7.90

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

Gelato artigianale £3.00

Italian ice cream, £3.00 scoop

Add extra flavour to your ice cream:

-Ratafia (Abruzzo cherry liqueur) £ 3.00 25ml

-Abruzzo liquorice liqueur £ 3.00 25ml

-La Trattoria chocolate liqueur £ 2.65 25ml

Selezione di Formaggi (d,gl,sd) £10.50

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

£6.80

£17.10

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

ChichiBio Pecorino Terre di Chieti 2020, Abruzzo  

£7.95

£21.00

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

Sauvignon Blanc, Castelvechio, 2022, Friuli 

£11.30

£29.50

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

£7.00

£19.20

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

£6.95

£17.90

Medium body with deep ruby red colour. Complex bouquet of intense red fruits aromas with velvety palate. 100% Cabernet Sauvignon

ChichiBio Montepulciano d'Abruzzo 2024, 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 

£9.50

£25.90

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 £26.00
Crisp and refreshing, showcasing rich tropical fruit with crisp, zesty citrusy finish.
100% Pinot Grigio

ChichiBio Pecorino Terre di Chieti 2020, Abruzzo   £30.50
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  £44.00
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  £45.50
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 £27.00
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 £26.00
Medium body with deep ruby red colour. Complex bouquet of intense red fruits aromas with velvety palate. 100% Cabernet Sauvignon

ChichiBio Montepulciano d'Abruzzo 2024, Abruzzo  £30.00
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 £36.90
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  £38.00
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

BOLLICINE	125ml	Btl
Mionetto Prosecco DOC	£6.20	£34.00
Mionetto Prosecco Rosé		£35.00
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

COCKTAILS

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

BEERS & CIDER

Birra Murano 4.6% abv (330ml) A traditional italian Pilsner with e refreshing bitterness and hint of citrus	£4.90
Moretti 4.6% abv (660ml bottle) Italian lager	£6.90
Moretti 0.00% abv (330ml bottle)	£3.70
Sidro Angioletti Mela Rossa (330ml bottle) <i>Apple cider</i>	£4.50

SOFT DRINKS

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

GIN (50ml)

Bombay	£7.50
Hendrix	£9.90
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 <i>Blended Malt Whisky, Scotland</i>	£8.50
The Balvenie Doublewood 12yo <i>Single malt, Scotland</i>	£13.00
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>	£6.00
Yamazaki 12yo <i>Single malt, Japan</i>	£29.50

COGNAC (50ml)

Martell	£7.00
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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 <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 £8.90

Vanilla flowers, white grape, anise & black pepper.

Grappa Libarna Riserva, 18 months, Barbera e Dolcetto £11.90

Matured 18 months in French oak barrique. Woody spice, dried fruit & nutty notes.

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

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 Riserva, 18 months	£11.90
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 <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

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

RUM (50ml)

Mount Gay XO	£12.00
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COGNAC (50ml)

Martell	£7.00
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La Trattoria

COCKTAIL CLUB

Cocktails £11.50
2nd 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

STRAWBERRY DAIQUIRI

Rum, strawberry, lime

Cocktails £9.00
2ND COCKTAIL ½ price

0% ABV

APEROL SPRITZ

PASSION FRUIT MARTINI

