

La Trattoria

SNACKS

Taralli Pugliesi (gl,sd)	£3.50
<i>Italian snack from Puglia</i>	
Olive Verdi	£3.90
<i>Green Olives</i>	
Bread Basket (gl)	£5.50
<i>Gluten free bread available</i>	

2 courses £19.50
(starter/main or main/dessert)

3 courses £25.50
(starter/main/dessert)

ANTIPASTI

Parmigiana di Melanzane (vg,ce)
Layers of aubergines with tomato sauce.

Scamorza al forno, Prosciutto e Salsa al Tartufo(d,g)
Baked smoked mozzarella, Parma ham, truffle sauce.

Pallotte Cace e Ove con crema di Parmigiano (veg,d,gl,egg)
Abruzzo Pecorino cheese & egg balls, served with parmesan sauce and parsley.

Battuta di Manzo, Parmigiano croccante e Tartufo(d,g,egg) supp £6.00
Sirloin steak tartare, crispy parmesan, Abruzzo shaved truffle.

Seppie con Piselli (f,sd)
Squids and green peas in tomato sauce.

Antipasto La Trattoria (gl,d,sd,n) supp £3.00
Board of Italian cheeses and cold cuts, available for 2 to share

Please inform your waiter about any dietary requirements.

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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)

Chitarra spaghetti pecorino and guanciale.

Pappardelle ricce Funghi e Tartufo Abruzzese(egg,gl,d,veg) supp £4.50

Curly Pappardelle with mushrooms and Abruzzo truffle.

Lasagna (gl,egg,d,sd,ce)

Classic beef ragù lasagna.

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

Crab Linguine.

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

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

MAINS

Pollo alla Cacciatora (sd,d)

Hunter style roasted chicken, mixed olives and rosemary.

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

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)

-Wine: 75ml La Trattoria chocolate liqueur £7.50

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

Pistachio fondant, hazelnut ice cream

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

Affogato (sd,egg,g,n)

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

-Alcohol free affogato £6.80

Gelato artigianale

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) supp £3.50

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)

Please inform your waiter about any dietary requirements.

VINO AL CALICE

BIANCHI

175ml

Carafe

Galassia Pinot Grigio, Garda DOC, Veneto

£6.30

£16.90

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

ChichiBio Pecorino Terre di Chieti 2024, Abruzzo  

£7.60

£20.00

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, 2024, 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, 2023, Veneto

£6.50

£17.50

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

£6.70

£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 2024, Abruzzo  

£7.70

£20.00

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

Dolcetto di Ovada, Guido Matteo, 2022, Piemonte 

£9.00

£24.00

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 , Veneto £24.50
Crisp and refreshing, showcasing rich tropical fruit with crisp, zesty citrusy finish.
100% Pinot Grigio

ChichiBio Pecorino Terre di Chieti 2024, Abruzzo  £29.50
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, 2024, Marche  £35.00
Straw yellow in colour, delicate bouquet, fragrant and aromatic. Fine and elegant taste.
80% Trebbiano, 20% Chardonnay

Gavi di Gavi Guido Matteo, Bosio, 2024, Piemonte  £42.50
A refreshing white with zesty lemon and melon notes with a hint of fresh herbs. 100% Cortese

Sauvignon Blanc, Organic, Castelvechio, Carso, 2024, 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

Novaserra Greco di Tufo DOCG Mastroberardino, 2023, 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, 2022, 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, 2023, Veneto £25.50
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 £25.00
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  £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

Monteguelfo Chianti DOCG, Famiglia Cecchi, 2022, Toscana  £32.00
Vibrant and fresh, hints of black forest fruits, woodland berries and victoria plums. 90% Sangiovese, 10% Colorino

Poertelisa Primitivo Verga Natale, 2024, Puglia £32.50
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, 2022, Piemonte  £35.00
Full bodied with subtle and well structured tannins. Red fruits and smokiness on the palate. 100% Dolcetto

Rosso di Montalcino, 2021, Toscana £86.00
Fresh, fruity and spicy with elegant notes of cherry and blackberry, large and soft structure enhanced by silky and polished tannins. 100% Sangiovese

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

Barolo, Rocche Costamagna, 2020, Piemonte £99.00
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, 2023, 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, 2022, 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, 2021, Toscana

£15.00

£21.50

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, 2020, Piemonte

£17.00

£25.00

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	£5.90	£29.50
Mionetto Prosecco Rosé		£32.00
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>		£70.00
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>		£75.00

COCKTAILS

Kir Royal	£9.50
Blackcurrant liqueur, prosecco	
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	£8.50
<i>Blended Malt Whisky, Scotland</i>	
The Balvenie Doublewood 12yo	£13.00
<i>Single malt, Scotland</i>	
Jameson	£6.00
<i>Triple distilled blended Whisky, Ireland</i>	
Jack Daniel's	£6.50
<i>Tennessee, USA</i>	
Woodford Reserve	£9.00
<i>Bourbon, minimum of 51% of corn. USA</i>	
Canadian Club Whisky	£6.00
<i>Blended whisky, Canada</i>	
Yamazaki 12yo	£29.50
<i>Single malt, Japan</i>	

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
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Americano	£3.00
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Double espresso	£3.60
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Cappuccino	£3.50
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Latte	£3.60
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Hot Chocolate	£3.60
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Liqueur coffee	£7.50
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Jameson, Tia maria, Baileys, Amaretto

Twinings tea	£2.70
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English Breakfast, Earl Grey, Green, Chamomile

DIGESTIVI

WHISKY (50ml)

Jameson	£6.00
Canadian Club Whisky	£6.00
Jack Daniel's	£6.50
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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
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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

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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Amaretto Disaronno £5.50

Amaro Abruzzese £5.00

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

