

La Trattoria

SNACKS

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

ANTIPASTI

Parmigiana di Melanzane (vg,ce) <i>Layers of aubergines with tomato sauce.</i>	£8.90
Scamorza al forno, Prosciutto e Salsa al Tartufo(d,g) <i>Baked smoked mozzarella, Parma ham, truffle sauce.</i>	£12.00
Pallotte Cace e Ove con crema di Parmigiano (veg,d,gl,egg) <i>Abruzzo Pecorino cheese & egg balls, served with parmesan sauce and parsley.</i>	£9.50
Battuta di Manzo, Parmigiano croccante e Tartufo(d,g,egg) <i>Sirloin steak tartare, crispy parmesan, Abruzzo shaved truffle.</i>	£17.00
Seppie con Piselli (f,sd) <i>Squids and green peas in tomato sauce.</i>	£9.00
Antipasto La Trattoria (gl,d,sd,n) <i>Board of Italian cheeses and cold cuts, available for 2 to share, £29.00</i>	£15.00

Please inform your waiter about any dietary requirements.

La Trattoria

PASTA FRESCA (freshly made pasta in house)

(gluten free & vegan pasta available)

Chitarrina alla Carbonara (gl,egg,d) (add fresh truffle, £6.00) £17.50

Chitarra spaghetti pecorino and guanciale.

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

Curly Pappardelle with mushrooms and Abruzzo truffle.

Lasagna (gl,egg,d,sd,ce) £15.50

Classic beef ragù lasagna.

Linguine al Granchio (gl,egg,d,f,cr) £19.00

Crab Linguine.

Raviolo doppio Ricotta e Spinaci, salsa Burro e Salvia(d,g,egg,veg) £17.00

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

MAINS

Pollo alla Cacciatora (sd,d) £16.00

Hunter style roasted chicken, mixed olives and rosemary.

Cod alla Mediterranea, Chutney di Pomodoro(d,sd,f,) £17.00

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) £6.90

-Wine: 75ml La Trattoria chocolate liqueur £7.50

Tortino al Pistacchio, Gelato alla Nocciola(egg,n,d,g) £8.00

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)

-Alcohol free affogato £6.80

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)

Please inform your waiter about any dietary requirements.

VINO AL CALICE

BIANCHI	175ml	Carafe
Galassia Pinot Grigio, Garda DOC, Veneto	£6.30	£16.90
<i>Crisp and refreshing, showcasing rich tropical fruit with crisp, zesty citrusy finish. 100% Pinot Grigio</i>		
ChichiBio Pecorino Terre di Chieti 2024, Abruzzo  	£7.60	£20.00
<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>		
Sauvignon Blanc, Castelvechio, 2024, Friuli 	£11.30	£29.50
<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>		

ROSÉ

Pinot Grigio, DOC delle Venezie, 2023, Veneto	£6.50	£17.50
<i>Aromas of wild strawberries on the nose and red fruits on the palate, easy drinking, light and refreshing finish. 100% Pinot Grigio</i>		

ROSSI

Cabernet Sauvignon Italia Ca' del Lago, Venezia Giulia	£6.70	£17.50
<i>Medium body with deep ruby red colour. Complex bouquet of intense red fruits aromas with velvety palate. 100% Cabernet Sauvignon</i>		
ChichiBio Montepulciano d'Abruzzo 2024, Abruzzo  	£7.70	£20.00
<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>		
Dolcetto di Ovada, Guido Matteo, 2022, Piemonte 	£9.00	£24.00
<i>Full bodied with subtle and well structured tannins. Red fruits and smokiness on the palate. 100% Dolcetto</i>		

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, Castelvecchio, 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 Cvetic 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 Cvetic 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		£70.00
<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		£75.00
<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

Kir Royal Blackcurrant liqueur, prosecco	£9.50
Garibaldi <i>Campari & orange juice</i>	£9.00
Aperol or Campari Spritz <i>Aperol or Campari, prosecco & soda water</i>	£11.00
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>	£11.00
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

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 *(Italian dry gin)* £9.50

Malfy sicilian blood orange *(Italian dry gin)* £9.50

Malfy sicilian pink grapefruit *(Italian dry gin)* £9.50

VODKA (50ml)

Smirnoff £6.00

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 <i>Jameson, Tia maria, Baileys, Amaretto</i>	£7.50
Twinings tea <i>English Breakfast, Earl Grey, Green, Chamomile</i>	£2.70

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

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

