

# La Trattoria

## SNACKS

Taralli Pugliesi (gl,sd) <i>Italian snack from Puglia</i>	£3.80
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. Vegan &amp; gluten free</i>	£8.90
Carciofo alla Romana (vg) <i>Roman style artichoke.</i>	£9.00
Burrata, Pomodorini e Pesto al Basilico (d,sd,g,p) <i>Burrata cheese, cherry tomato confit and basil pesto.</i>	£11.50
Pallotte Cace e Ove (veg,d,gl,egg) <i>Abruzzo Pecorino cheese &amp; egg balls, served with tomato sauce</i>	£11.00
Battuta di Manzo, Parmigiano croccante e Tartufo(d,g,egg) <i>Beef tartare, crispy parmesan, Abruzzo shaved truffle.</i>	£17.00
Bruschetta con Merluzzo mantecato, Alici e gel al Limone <i>Creamy cod bruschetta, lemon gel and anchovies dressing. (f,sd)</i>	£11.50
Antipasto La Trattoria (gl,d,sd,n) <i>Board of Italian cheeses and cold cuts, available for 2 to share, £30.00</i>	£15.50

*Please inform your waiter about any dietary requirements.*

# La Trattoria

## PASTA FRESCA ( freshly made pasta in house )

*(gluten free & vegan pasta available)*

Spaghetti Carbonara (gl,egg,d) (add fresh truffle, £7.00) £17.90

*Spaghetti pecorino, eggs and guanciale.*

Gnocchi con Funghi, Salsiccia e Tartufo Abruzzese(egg,gl,d) £23.00

*Gnocchi with mushrooms, sausage and Abruzzo truffle. (veg without sausage)*

Fettuccine all'Abruzzese (gl,egg,sd,) £17.00

*Abruzzo style fettuccine, pancetta, ham, onion and pecorino cheese*

Pappardelle ricce alla Teramana (egg,g,ce,sd) £18.50

*Curly pappardelle teramana, mini meat balls & tomato sauce (Teramo is a city in Abruzzo).*

Ravioli al Granchio e la sua Bisque (d,g,egg,f,cr) £22.00

*Crab ravioli, lobster bisque.*

Maccheroni alla Pecorara(d,g,egg,veg) £17.50

*Abruzzo shepherd's style pasta. Aubergine, courgette, peppers and three milks ricotta.*

## MAINS

Agnello arrosto con salsa al Vino rosso £22.00

*Roasted lamb, red wine sauce.*

Filetti di Orata con salsa al Prezzemolo e Limone (d,sd,f,) £21.50

*Sea Bream fillets with lemon and parsley sauce*

**-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
<i>-Wine: 75ml La Trattoria chocolate liqueur £7.50</i>	
Zuppa Inglese, Chantilly (gl,d,sd,egg)	£8.70
<i>Classic of classics, creamy Italian trifle, chantilly.</i>	
<i>-Red wine: 100ml Recioto della Valpolicella, 2021, £9.00- (btl £43.00)</i>	
Affogato (sd,egg,g,n)	£8.10
Frangelico, Baileys, Amaretto, Kahlua (sd,gl,d,egg,n)	
<u><i>-Alcohol free affogato £6.80</i></u>	
Gelato artigianale (egg,d)	£3.50
<i>Italian ice cream, £3.00 scoop</i>	
<b><u>Add extra flavour to your ice cream:</u></b>	
<i>-Ratafia (Abruzzo cherry liqueur)</i>	<i>£ 3.00 25ml</i>
<i>-Abruzzo liquorice liqueur</i>	<i>£ 3.00 25ml</i>
<i>-La Trattoria chocolate liqueur</i>	<i>£ 2.65 25ml</i>
Tortino al Cioccolato , Gelato alla Fragola	£11.00
<i>Vegan &amp; Gluten free chocolate fondant, strawberry ice cream</i>	
<i>-Wine: 100ml of Bulas ruby Port £7.90-</i>	

**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 1/2lt Carafe

ViBianco, Bianco di Sicilia, Sicilia £6.30 £16.80  
*Fresh and easy drink, hints of peach, apricot and honey. Delicate bouquet with pleasant acidity. Chardonnay, Cataratto bianco.*

Trebbiano d'Abruzzo DOC Sirio, 2024, Abruzzo £7.70 £20.00  
*Straw yellow in colour, with hints of white flowers and fresh fruits. Soft and well balanced on the palate. 100% Trebbiano d'Abruzzo*

Sauvignon Blanc, Fossa Mala, 2023, Friuli £9.80 £25.90  
*Aromatic, fresh and fruity. Straw yellow with greenish hues. The bouquet is aromatic with hints of peach and wild flowers. 100% Sauvignon Blanc*

### ROSÉ

Cerasuolo d'Abruzzo DOC Sirio, 2024, Abruzzo £7.20 £18.90  
*Pink in colour, towards red cherry. Floreal and intense fruity aroma with hints of cherry and strawberry. On the palate it is soft, fresh and persistent. 100% Montepulciano d'Abruzzo.*

### ROSSI

ViNero, Sorso Divino, Nero d'Avola, 2023, Sicilia £6.30 £16.80  
*Medium body fruity wine. Gentle acidity with blackcurrant jam and wild berries. 100% Nero d'Avola.*

Montepulciano d'Abruzzo DOC Sirio, 2023, Abruzzo £7.90 £21.00  
*Purple ruby red wine. The nose open with wide range of aromas, with hints of raspberry, blackberry. Soft and velvety tannins, great aromatic persistence. 100% Montepulciano d'Abruzzo.*

Chianti Antiche Vie DOCG, Beconcini, 2023, Toscana £9.90 £25.90  
*Juicy black plum fruit, baking spice and structured body with smooth tannins. Blend of Sangiovese, Canaiolo, Malvasia Nera.*

125ml available on request

## BIANCHI

ViBianco, Bianco di Sicilia, Sicilia £26.00

*Fresh and easy drink, hints of peach, apricot and honey. Delicate bouquet with pleasant acidity. Chardonnay, Cataratto bianco.*

Pinot Grigio San Marco, Sorso Divino, 2024, Friuli £28.00

*Crisp, light bodied wine, notes of citrus, apple blossom and pear. 100% Pinot Grigio*

Trebbiano d'Abruzzo DOC Sirio, 2024, Abruzzo £29.50

*Straw yellow in colour, with hints of white flowers and fresh fruits. Soft and well balanced on the palate. 100% Trebbiano d'Abruzzo*

Falanghina Stelle e Leggende 2024, Campania £36.00

*Yellow colour, refreshing citrusy notes. Very well balanced acidity. 100% Falanghina*

Sauvignon Blanc, Fossa Mala, 2023, Friuli £38.00

*Aromatic, fresh and fruity. Straw yellow with greenish hues. The bouquet is aromatic with hints of peach and wild flowers. 100% Sauvignon Blanc*

Muller Thurgau, Marco Donati Albeggio, 2021, Trentino Alto Adige £47.00

*Dry and aromatic white wine, fruity and floral notes with hints of sage. 100% Muller Thurgau.*

Nuvole sul Poggio Gavi di Gavi DOCG, 2024 Piemonte. £55.00

*Crisp and dry with pleasant freshness and minerality. Clean and elegant on the palate with zesty finish. 100% Cortese.*

## ROSÉ

Cerasuolo d'Abruzzo DOC Sirio, 2024, Abruzzo £28.00

*Pink in colour, towards red cherry. Floreal and intense fruity aroma with hints of cherry and strawberry. On the palate it is soft, fresh and persistent. 100% Montepulciano d'Abruzzo.*

## ROSSI

- ViNero, Sorso Divino, Nero d'Avola, 2023, Sicilia £26.00  
*Medium body fruity wine. Gentle acidity with blackcurrant jam and wild berries. 100% Nero d'Avola.*
- Montepulciano d'Abruzzo DOC Sirio, 2023, Abruzzo £31.00  
*Purple ruby red wine. The nose open with wide range of aromas, with hints of raspberry, blackberry. Soft and velvety tannins, great aromatic persistence. 100% Montepulciano d'Abruzzo.*
- Aglianico, Stelle e Leggende, 2022, Campania  £33.00  
*Full body red wine, dark fruit, spice and savory notes like leather and cured meat. High tannins and acidity that give it great aging potential. 100% Aglianico.*
- Cabernet Sauvignon Fossa Mala, 2021, Friuli £35.00  
*Ruby red colour. Intense, typical aroma with hints of wild berries and balsamic notes. Correct structure, elegance and softness. 100% Cabernet Sauvignon.*
- Chianti Antiche Vie DOCG, Beconcini, 2023, Toscana £38.50  
*Juicy black plum fruit, baking spice and structured body with smooth tannins. Blend of Sangiovese, Canaiolo, Malvasia Nera.*
- Barbera d'Alba La Bettola, Erbaluna, 2023, Piemonte £41.00  
*Organic red wine with vibrant acidity, deep ruby colour and aromas of black cherry, blackcurrant and minerality. Medium body and complex wine with traditional cripis character. 100% Barbera*
- Valpolicella Ripasso Classico Superiore, Villabella, 2021, Veneto £59.50  
*Meaty and full with dried prune and cranberry aromas. Juicy, robust and dark fruit with earthy spice notes and lively acidity. Blend of Corvina, Rondinella, Corvinone.*
- Rosso di Montalcino, Celestino Pecci, 2020, Toscana £69.50  
*Intense aromas of dark fruit with a well integrated oaky character. Flavours of cherry and plum with a structured persistent finish. 100% Sangiovese*

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## FINE WINES BY THE GLASS "CORAVIN"

BIANCHI	125ml	175ml
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Muller Thurgau, 2021, Marco Donati Trentino Alto Adige	£8.50	£12.50
<i>Dry and aromatic white wine, fruity and floral notes with hints of sage. 100% Muller Thurgau.</i>		

Nuvole sul Poggio Gavi di Gavi DOCG, 2024 Piemonte.	£9.50	£14.00
<i>Crisp and dry with pleasant freshness and minerality. Clean and elegant on the palate with zesty finish. 100% Cortese.</i>		

ROSSI	125ml	175ml
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Valpolicella Ripasso Classico Superiore, 2021, Veneto	£10.00	£15.00
<i>Meaty and full with dried prune and cranberry aromas. Juicy, robust and dark fruit with earthy spice notes and lively acidity. Blend of Corvina, Rondinella, Corvinone.</i>		

Rosso di Montalcino, Celestino Pecci, 2020, Toscana	£11.90	£17.50
<i>Intense aromas of dark fruit with a well integrated oaky character. Flavours of cherry and plum with a structured persistent finish. 100% Sangiovese</i>		

<b>BOLLICINE</b>	<b>125ml</b>	<b>Btl</b>
Prosecco DOC	£5.70	£31.00
Prosecco Rosé		£33.00
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 £13.50

*Negroni Abruzzese Con Genziana (Bianca o Rossa) Abruzzo style negroni* £15.00

*White Negroni: Gin, white vermouth, white Genziana,*

*Red Negroni: Gin, Campari, red Genziana*

### Negroni

*Gin, campari, sweet vermouth*

### Negroni Sbagliato (wrong negroni)

*Campari, sweet vermouth, prosecco*

### Passion fruit Martini

*Vodka, passion fruit liqueur, passion fruit puree, prosecco*

### Espresso Martini

*Vodka, coffee liqueur, espresso*

### Kir Royal

*Blackcurrant liqueur, prosecco*

### Aperol or Campari Spritz

*Aperol or Campari, prosecco & soda water*

£8.50 0% abv Aperol Spritz

### Boulevardier

*Rye Whiskey, Campari, Red Vermouth*

### Americano

*Campari, sweet vermouth & soda water*

### Cosmopolitan

*Vodka, cointreau, lemon juice, cranberry juice*

### Margarita

*Tequila, triple sec, lime juice*

### Tommy's Mezcal Margarita

*Montelobos mezcal, lime juice, agave syrup*

### Amaretto Sour

*Amaretto Disaronno, lime juice, egg white*

### Mojito

*White rum, lime juice, sugar, soda*

£8.50 0% abv Strawberry Mojito

## BEERS & CIDER

Amarcord IPA 6% (330ml)	£5.50
Italian craft beer from Emilia Romagna, bright gold colour and persistent white head. Note of tropical fruit and citrus, delicate floral and herbal bouquet from the dry hopping.	
Moretti 4.6% abv (660ml bottle)	£6.95
Italian lager	
Moretti 0.00% abv (330ml bottle)	£3.90
Sidro Angioletti Mela Rossa (330ml bottle)	£4.50
<i>Apple cider</i>	

## SOFT DRINKS

Fevertree ( <i>Tonic, Slimline, Mediterranean</i> )	£2.95
Coke, Diet Coke, Coke 0	£2.90
Schweppes ( <i>Ginger Ale, Lemonade, Soda</i> )	£2.90
San Pellegrino ( <i>Orange, Lemon</i> )	£3.80
Fruit Juice	£3.80
Orange, Apple	
Mineral water	£5.10

**GIN (50ml)**

Bombay £7.80

Hendrix £9.90

Malfy original *(Italian dry gin)* £9.00

Malfy sicilian blood orange *(Italian dry gin)* £9.00

Malfy sicilian pink grapefruit *(Italian dry gin)* £9.00

**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.*

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## CAFFÉ

Espresso	£2.80
Americano	£3.30
Double espresso	£3.80
Cappuccino	£3.80
Latte	£3.80
Hot Chocolate	£3.60
Liqueur coffee <i>Jameson, Tia maria, Baileys, Amaretto</i>	£7.70
Twinings tea <i>English Breakfast, Earl Grey, Green, Chamomile</i>	£2.90

## 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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