

La Trattoria

SNACKS

Taralli Pugliesi (gl,sd)	£3.90
<i>Italian snack from Puglia</i>	
Olive Verdi	£4.00
<i>Green Olives</i>	
Bread Basket (gl)	£5.50
<i>Gluten free bread available</i>	

ANTIPASTI

Parmigiana di Melanzane (vg,ce)	£8.90
<i>Layers of aubergines with tomato sauce. Vegan & gluten free.</i>	
Scamorza, Prosciutto crudo e Tartufo (d,g)	£12.00
<i>Baked smoked mozzarella, Parma ham and fresh shaved truffle.</i>	
Frittata di Maccheroni con fonduta di Parmigiano(d,g,egg)	£10.50
<i>Spaghetti omelette on a creamy parmesan sauce.</i>	
Pallotte Cace e Ove (veg,d,gl,egg)	£11.00
<i>Abruzzo Pecorino cheese & egg balls, served with tomato sauce.</i>	
Polpette alla Birra con cipolle(d,g,egg,sd)	£11.00
<i>Meat balls cooked in beer and soft onions.</i>	
Gamberi aglio , burro,limone e pomodorini	£12.00
<i>Garlic & lemon king prawns, lemon, butter and cherry tomato.</i>	
Antipasto La Trattoria (gl,d,sd,n)	£15.50
<i>Board of Italian cheeses and cold cuts, available for 2 to share, £30.00</i>	

Please inform your waiter about any dietary requirements.

-Discretionary 10% service charge will be added to tables of 6 or more.

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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 alla Sorrentina(egg,gl,d,veg) £17.00

Baked gnocchi in tomato sauce, mozzarella & parmesan.

Fettuccine al Tartufo Abruzzese(gl,egg,sd,) £20.00

Abruzzo fresh truffle fettuccine.

Lasagna (egg,g,ce,sd) £16.50

Beef Lasagna.

Pappardelle ricce Nduja e Burrata £19.00

Curly pappardelle with Nduja & creamy burrata.

Tortelloni Orata e Gamberi e la loro bisque(d,g,egg,cr) £24.00

Tortelloni stuffed with sea bream and prawns, prawns bisque.

Maccheroni al ragu di Pecora(d,g,egg,sd,ce) £19.00

Mutton ragu maccheroni.

MAINS

Controfiletto di Manzo frollato 32 giorni(sd,d) £22.00

32 Day matured Ribeye, red wine or peppercorn sauce.

Salmone scottato in padella , salsa Olandese (d,sd,f,) £21.00

£21.50

Pan seared salmon, hollandaise 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)

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DOLCI

Tiramisu (gl,d,sd,egg)	£7.50
<i>-Wine: 75ml La Trattoria chocolate liqueur £7.50</i>	
Pannacotta (vg)	£7.80
<i>Vegan and gluten free pannacotta</i>	
<i>-Wine: 125ml Roebuck rose 2020 £13.50-</i>	
Affogato (sd,egg,g,n)	£8.50
Frangelico, Baileys, Amaretto, Kahlua (sd,gl,d,egg,n)	
<u><i>-Alcohol free affogato £6.90</i></u>	
Gelato artigianale (egg,n,d)	£3.50
<i>Italian ice cream, £3.50 scoop</i>	
<i>Chocolate, Vanilla, Cherry, Pistachio, Hazelnut, Custard, Strawberry (vegan)</i>	
<u>Add extra flavour to your ice cream:</u>	
<i>-Ratafia (Abruzzo cherry liqueur)</i>	<i>£ 3.00 25ml</i>
<i>-La Trattoria chocolate liqueur</i>	<i>£ 2.65 25ml</i>
Tortino al Pistacchio con gelato	£11.00
<i>Pistachio fondant with icecream.</i>	
<i>-Wine: 125ml Roebuck brut 2020 £12.50-</i>	

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