



# Trattoria

## CICCHETTI

small plates – tapas style  
£3 for any cicchetti  
£15 for 3 cicchetti and 1 spritz

### BRUSCHETTA AL POMODORO (DF)

Bruschetta with cherry tomatoes and basil

### SMALL PANZANELLA (DF)

Bread, red onions, tomatoes, basil and oregano salad

### MOZZARELLA FRITTA (V)

Deep fried mozzarella stick with arrabiata sauce

### PANE CARASAU CON SCAPECE DI ZUCCHINA (DF)

Carasau bread with courgette scapece

### POLPETTE DI AGNELLO AGLIO E MENTA IN SALSA DI POMODORO (GF)

Lamb meatball with garlic and mint in a tomato sauce

## ANTIPASTI

### STARTERS

### CESTINO DI PANE (VE) - £3.50

Selection of home-made bread and focaccia

### OLIVE MARINATE (VE) (GF) - £4.50

Marinated olives

### CALAMARI E ZUCCHINE FRITTE CON SALSA TARTARA - £13.50

Fried squid and courgettes with tartare sauce

### FORMAGGIO DI CAPRA ALLA GRIGLIA CON CAPONATA SICILIANA, MANDORLE SALTATE E MIELE (GF)- £15

Grilled goat chesse with sicilian caponata, tossed almond & honey

### BURRATA E INSALATA AI QUATTRO POMODORI (V) (GF) - £11.50

Burrata and tomato salad with micro basil

### POLPO CON PATATE ARROSTO E CIPOLLE CAMELLATE (GF) (DF)- £14

Octopus with roasted potatoes and caramel onions

### MIX SELECTION - £18

Mix of charcuterie, vegetables & cheese

(GF) GLUTEN FREE

(V) VEGETARIAN

(VE) VEGAN

(DF) DAIRY FREE

VAT included – An optional 12.5% service charge will be added to your bill

## PASTA

GLUTEN FREE PASTA AVAILABLE

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### LASAGNA AL FORNO - £15

Homemade traditional lasagna

### TAGLIATELLE ALLA BOLOGNESE - £17

Tagliatelle with bolognese sauce

### TORTELLI DI ZUCCA BURRO E SALVIA, MANDORLE E BALSAMICO (V) - £20

Pumpkin tortelli in a butter and sage sauce with  
toasted almond, balsamic, parmesan cheese

### ORECCHIETTE ALLA MURGIANA - £20

Orecchiette with oyster mushrooms,  
datterino tomatoes, basil, minced veal and  
grated ricotta on top

### SPAGHETTI CON GAMBERI, CALAMARI E POMODORINI (DF) - £22

Spaghetti with squid, prawns and cherry  
tomatoes

### TONNARELLI CON CACIO E PEPE CON TARTUFO - £24

### E SENZA TARTUFO- £18

Tonnarelli pasta with cacio & pepe with  
truffle – £24 and without truffle – £18

### RIGATONI ALLA NORMA - £18

Rigatoni pasta with aubergine, smoked  
provola cheese, ricotta grated & basil

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## SECONDI

MAINS

### PARMIGIANA DI MELANZANE (V) - £15.00

Oven baked aubergine parmigiana

### POLLO ALLA DIAVOLA CON PATATE (GF) (DF) - £22.00

Spicy oven-baked chicken with roasted  
potatoes and spicy red peppers cream

### FILETTO DI SALMONE CON INSALATA MISTA E SALSA SALMORIGLIO (GF) - £25

Salmon fillet with mixed salad and salmoriglio  
sauce

### FILETTO DI SPIGOLA AL FORNO (GF) (DF) - £23.00

Oven baked seabass fillet served with  
artichoke, roasted potatoes, datterino  
tomatoes, olives & capers.

### POLPETTE DI AGNELLO AGLIO E MENTA IN SALSA DI POMODORO E BRUSCHETTA ALL'AGLIO - £16.50

Lamb meatballs with garlic and mint in  
tomato sauce served with garlic bruschetta

### FEGATO BURRO E SALVIA (GF) - £20.50

Calf liver served with butter, sage with  
mixed vegetables

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## CONTORNI

SIDES

### PATATINE FRITTE (VE) (DF) - £5.50

Fries

### ZUCCHINE FRITTE (VE) (DF) - £7.00

Deep fried courgettes

### INSALATA MISTA (VE) (DF) (GF) - £6.00

Mixed leaf salad with carrots, cherry tomatoes and cucumber

### SPINACI AL BURRO (V) (GF) - £6.00

Spinach with butter

### PATATE AL FORNO (VE) (DF) - £6.00

Roasted potatoes

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(VE) VEGAN

(DF) DAIRY FREE