

FRUTTI DI MARE *Seafood* 1450

Norwegian Grilled Salmon,
Saffron Risotto,
Butter Garlic Sauce
salmone grigliato

Baked John Dory, Potato Flan,
Baby Carrot, Mustard Sauce
john dory al forno

Pan Seared Sea Bass,
Vegetable,
Caper Anchovy Sauce
spigola

Grilled Jumbo Prawns,
Stuffed Portobello Mushroom,
Shrimp Veloute
gamberi jumbo

Lobster Thermidor,
Roast Vegetables
arragosta thermidoro

2100

CARNI *Meats* 1350

Spare Rib (Pork), Lemony Roast Potato,
Chianti Reduction
cotole di maiale

Grilled New Zealand Lamb Chops,
Chargrilled Radish
agnello alla griglia

Braised Lamb Shanks, Creamy Pecorino Polenta,
Root Vegetables
brasato di stinco di agnello

Tenderloin Steak, Rucola, New Potatoes,
Barolo Jus
filetto di manzo

Sicilian Roast Duck Breast, Grilled Artichoke,
Spiced Orange Preserve
anatra arrosto

Maple Glazed Roast Leg Of Chicken, Parmesan Florets
pollo arrosoto

Grilled Breast Of Chicken, Pepper Garlic Sauce,
Mashed Potato
pollo grigliato

Piedmont Pounded Chicken Stew, Pecorino Popovers
pollo alla piemonte

FORNO E FARCITO *Handmade pasta Veg/Non-Veg* 1125 / 1195

LASAGNE ( Lamb/  Vegetable)
lasagna (agnello / verdure)

 Spinach, Ricotta Stuffed
Cylindrical Pasta
cannelloni

 Ravioli, Oyster Mushroom,
Sundried Tomato
ravioli

..... PASTA *Veg/Non-Veg* 1125 / 1195

TYPE

Spaghetti
Fettuccine
Fussilli, Penne
Whole Wheat
Gluten Free Pasta

 NON VEGETARIAN
Carbonara
Lamb Bolognese
Vodka Prawns
Pollo E Fungi

 VEGETARIAN
Pesto basilico
Aglio olio Peperoncino
Arrabbiata
Boscaila - mushroom

VERDURE *Vegetables* 1125

Baked Egg Plant, Layered
Parmesan, Tomato
melanzane alla parmigiano

Potato Gnocchi, Kale,
Mushrooms, Pinenuts
gnocchi di patata con cavolo e funghi

Grilled Marinated Tofu,
Saffron Polenta
tofu ala griglia

Baked Spinach,
Ricotta Cheese Dumplings,
Parmesan Gratin
malfati

..... DOLCE *Dessert* 575

 Cappuccino Tart
*baked coffee and chocolate tart
with homemade cashew ice cream*

**Chef's Advice: Please Place
Your Order Preferably In Between
Your Meal To Avoid Delays.
Baking Time 12 Minutes.**

  Tiramisu
*mascarpone cheese cream
and savoiardi biscuit soaked in kahlua*

 Torta Ala Cioccolato
*sinful chocolate mud cake
made from valrona chocolate*

 Crème Brulee

 Pull Me Up
*rich lip-smacking
chocolate ganache,
truffle, caramel &
hazelnut cascade*

 Spumino
*ice-cream Sunday,
ala Salento*

 Gelato
*homemade
ice cream- cashew nut,
bitter chocolate*

 Tratts Nostalgia
*our in-house special,
aissette of layered
chocolate mousse*

Trattoria

ANTIPASTI *Appetizer* 895

■ Vegetarian

Burrata, Edamame,
Cranberry
burrata

Mozzarella Cheese Sticks
mozzarella frita con parmigiano

Ciabatta, Parmesan Cheese
(tomato/mushroom)
bruschetta

Traditional Italian Grilled Vegetables, Two Type Dip
verdure grigliate

Pan Grilled Asparagus,
Goat Cheese
asparagi e formaggio de capra

Cheese Rolls
involtino di formaggio

Cheese Chilli
Cilantro Flat Bread
calzone

▲ Non Vegetarian

Hot Smoked Salmon
salmone affumicato caldo

Thinly Sliced Tenderloin, Parmesan Shaving,
Roman Artichoke, Rocket Leaves
carpaccio de carne

Parma Ham, Melon,
Parmesan Cheese, Olive Oil
prosciutto e melone

Creamy Tuscan Chicken
pollo toscano

Prawn Fritters
gamberetti fritti

Batter Fried Squids
Tartare Sauce
fritto di calamari

Crumbed Fried Lamb Meat
Ball, Mint Yoghurt Sauce
crumbed fritto agnello carne ball

Pan Seared Scallops,
Roasted Creamed Beet Root
scallopine

Prawn Cocktail,
Brandy Infused
cocktail di gamberi

INSALATA *Salad* 695

▲ Romaine Lettuce, Bacon,
Parmesan Shavings
insalata caesar

■ Tomatoes,
Fresh Buffalo Mozzarella,
Balsamic Drizzle
caprese

■ Water Melon, Feta, Orzo
*insalata di melone,
feta e orzo*

■ Rucola Leaves, Greens, Carmalized Walnuts, Pinenuts,
Grape Fruit, Parmesan, Balsamic Dressing
Insalata di rughetta

▲ Grilled Chicken, Leafy Vegetables,
Red Apple, Gorgonzola,
Balsamic Vinaigrette
insalata di pollo treviso

■ Mushroom Cocktail
funghi marinati

■ Avocado Cruda,
Warm Roasted Florets, Freke
avocadoe covolfiore insalata

ZUPPA *Soup* 575

▲ Lobster Bisque
bisque dell'aragosta

■ Broccoli Soup
zuppa di broccoli

■ Tomato Basil Soup
pomodoro e minestra

▲ Classic Chicken Egg Drop Soup
stracciatella

■ Cream Of Field Mushroom
zuppa di funghi

■ Traditional Vegetable Broth
minestrone alla casalinga

■ BREAD & DIPS 295

Garlic Bread

Herbed Focaccia

Roasted Bell Pepper Dip

Aglio Olio E Peperoncino

RISOTTO *Veg / Non-Veg* 1125 /1195

▲ Prawns & Pinenuts
risotto con gamberi

■ Wild Mushrooms &
Parmesan
*risotto mantecato ai funghi
selvatici e parmigiano*

▲ Chicken &
Mushroom
risotto con pollo e funghi

■ Asparagus & Sundried
Tomato
*asparagi e pomodori
secchi risotto*

PIZZA *Medium / Grand* 1195/1595

▲ Lamb Bolognese, Mozzarella Cheese & Onion
bologna

▲ Ham, Salami, Sausages, Chicken & Prawns
trattoria

▲ Assorted Seafood
misto mare

▲ Pepperoni Sausage Slices
americana

▲ Smoked Salmon, Parmesan Cheese,
Onion & Rucola Leaves
salmone affumicato

▲ Parma Ham, Mozzarella & Arugula
prosciutto

▲ Barbeque Chicken Sausage & Onion
salsica piccante

■ Tomato & Basil
margherita

■ Onion & Chilly Flakes
fiamma

■ Mushroom, Black Olives & Bell Peppers
capricciosa

■ Garlic, Herbs, Parmesan Cheese & Olive Oil
focaccia

■ Four Cheese - Gorgonzola, Mozzarella,
Goat Cheese & Parmesan
quattro fromagi

■ Caramelized Onion, Goat Cheese & Spinach
agrodolci

■ Artichoke Heart, Asparagus & Black Olives
pizza delo chef

■ SIDE *Orders*..... 350

Mash Potato

Roasted Garlic Baby Potatoes

Creamy Pecorino Polenta

Buttered Couscous With Vegetables

Sicilian Ratatouille