



Take a trip to Italy at Trattoria, soak in the sunny spirit of the Mediterranean in its informal and inviting ambience. Enjoy the elan of an Italian family style all day dining restaurant with the spread of Italian favourites.

Fresh flavours, crunchy textures, delicious aromas and most of all simple cooking techniques that retain the flavours of herbs and the goodness of ingredients infuse each dish. Discover the delights of tasting dishes flavoured with fine parmesan cheese, fresh sprigs of tarragon or parsley, extra virgin olive oil and delicious olives. Enhance your enjoyment of dining at Trattoria with a wine to pair with your meal.

Buon appetito

Zuppa

Soup

575

- ▲ LOBSTER BISQUE
bisque dell'aragosta
- ▲ CRAB AND BUTTER NUT SQUASH
minestra zucca e granchio
- ▲ CHICKEN SOUP WITH ORZO PASTA
zuppa di pollo con pasta all'orto
- BROCCOLI SOUP
zuppa di broccoli
- CREAM OF FIELD MUSHROOM
zuppa di funghi
- TOMATO AND BASIL SOUP
pomodoro e minestra con formaggio di capra
- A TRADITIONAL VEGETABLE BROTH
minestrone alla casalinga

Insalata

Salad

695

- ▲ Romaine Lettuce, Bacon and Parmesan Shavings
insalata caesar
- ▲ GRILLED CHICKEN, ASSORTED LEAFY VEGETABLES,
RED APPLE, GORGONZOLA WITH BALSAMIC VINAIGRETTE
insalata di pollo trevisio
- PLATTER OF TOMATOES, FRESH BUFFALO MOZZARELLA WITH
BALSAMIC DRESSING
insalata caprese
- MUSHROOM COCKTAIL
funghi marinati
- RUCOLA LEAVES, GREENS, CARMALIZED WALNUTS, PINENUTS AND
CITRUS FRUIT WITH PARMESAN SHAVINGS AND BALSAMIC DRESSING
insalata di rughetta
- WATER MELON, FETA AND ORZO SALAD
insalata di melone, feta e orzo
- ROMAINE LETTUCE, TOMATO, CUCUMBER, PEPPERS, TOASTED
CIABATTA, MUSTARD VINAIGRETTE AND CRÈME FRAICHE
insalata di panzanella

Antipasti

Appetizer

895

- ▲ ARTISAN HOT SMOKED SALMON
salmone affumicato caldo
- ▲ THINLY SLICED TENDERLOIN (WATER BUFFALO),
PARMESAN SHAVING, ROMAN ARTICHOKE ROCKET SALAD
carpaccio de carne
- ▲ PARMASALM HAM WITH MELON AND EXTRA VIRGIN OIL
prosciutto e melone
- ▲ PAN SEARED SCALLOPS WITH TRUFFLE SCENTED
CAULIFLOWER PUREE
scallopine
- ▲ CREAMY TUSCAN CHICKEN
pollo toscano
- ▲ FRIED PRAWNS
gamberetti fritti
- ▲ BATTER FRIED SQUIDS WITH TARTARE SAUCE
fritto di calamari
- ▲ CRUMBED FRIED LAMB MEAT BALL WITH MINT YOGHURT SAUCE
crumbed fritto agnello carne ball
- ▲ PRAWN COCKTAIL WITH BRANDY INFUSION
cocktail di gamberi
- BURRATA WITH EDAMAME AND LONG BEANS
burrata con edamame e fagioli lunghi
- DEEP FRIED MOZZARELLA
mozzarella frita con parmigiano
- PAN GRILLED ASPARAGUS AND GOAT CHEESE
asparagi e formaggio de capra
- CIABATTA TRUFFLE OIL SAUTÉED FOREST MUSHROOMS,
GARLIC AND ITALIAN PARSLEY
brochette con funghi trifolati
- CIABATTA WITH CHILLED MARINATED TOMATOES
bruschetta
- CHEESE ROLLS
involtino di formaggio

Bread & Dips

295

- GARLIC BREAD
- HERBED FOCCACIA
- ROASTED BELL PEPPER DIP
- AGLIO OLIO E PEPPERONCINO

• Request you to inform our service associates if you are prone to food allergens.

• All prices are in indian rupees and subject to government taxes.

■ Vegetarian ▲ Non-vegetarian 🍖 Pork

Pizza

Medium / Grand

1195 / 1595

- ▲ LAMB BOLOGNESE, MOZZARELLA CHEESE AND ONION
bologna
- ▲ HAM, SALAMI, SAUSAGES, CHICKEN & PRAWNS
trattoria
- ▲ ASSORTED SEA FOOD
misto mare
- ▲ SMOKED SALMON, PARMESAN CHEESE, ONION AND RUCOLA LEAVES
salmone affumicato
- ▲ PEPPERONI SAUSAGE SLICES
americana
- ▲ PARMA HAM, MOZZARELLA AND ARUGULA
prosciutto
- ▲ BARBEQUE CHICKEN SAUSAGE AND ONION
salsica piccante
- TOMATO & BASIL
margherita
- ONION AND CHILLY FLAKES
fiamma
- MUSHROOM, BLACK OLIVES AND BELL PEPPERS
capricciosa
- GARLIC, HERBS, PARMESAN CHEESE AND OLIVE OIL
focaccia
- FOUR CHEESE - GORGONZOLA, MOZZARELLA, GOAT CHEESE AND PARMESAN
quattro fromagi
- CARAMALIZED ONION, GOAT CHEESE AND SPINACH
agrodolci
- ARTICHOKE HEART, ASPARAGUS, BLACK OLIVES AND OREGANO
pizza delo chef

Risotto

Arborio
Veg / Non-Veg

1125/1195

- ▲ LEMONY SHRIMP AND PEA RISOTTO
limone risotto con gamberi e piselli
- ▲ CHICKEN AND MUSHROOM RISOTTO
risotto con pollo e funghi
- ▲ LAMB RISOTTO
risotto alla agneau
- WILD MUSHROOMS AND PARMESAN RISOTTO
risotto mantecato ai funghi selvatici e parmigiano
- ASPARAGUS AND SUNDRIED TOMATO RISOTTO
asparagi e pomodori secchi risotto

Pasta

Veg / Non-Veg

1125 / 1195

SPAGHETTI, FETTUCCINE, FUSSILLI, PENNE, WHOLE WHEAT, GLUTEN FREE PASTA WITH

- ▲ Carbonara
- ▲ Lamb bolognese
- ▲ Vodka prawns
- ▲ Pollo e funghi

- ▲ frutti di mare - mixed seafood, tangy tomato sauce
- Pesto basilico, Tomato basilico, Aglio olio Peperoncino, Arrabbiata
- Boscaila - mix mushroom, onion, cream and parmesan cheese

Forno e farcito

Handmade pasta
Veg / Non-Veg

1125 / 1195

INTERLAYERED PASTA SHEET WITH POUNDED LAMB OR MINCED VEGETABLES BAKED WITH CREAMY TOMATO SAUCE

- ▲ lasagna di agnello
- verdure
- BAKED CYLINDRICAL PASTA STUFFED WITH SPINACH AND RICOTTA
cannelloni
- RAVIOLI WITH OYSTER MUSHROOM AND SUNDRIED TOMATO
ravioli

Verdure

Vegetables

1125

- BAKED EGG PLANT LAYERED WITH PARMESAN AND TOMATO
melanzane alla parmigiano
- POTATO GNOCCHI WITH SPINACH, MUSHROOMS AND PINENUTS
gnocchi di patata con spinaci e funghi
- OVEN ROASTED VEGETABLE STUFFED RICE CREPES WITH
BLUE CHEESE SAUCE
crepe di riso farcite alla verdura
- BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS
PARMESAN GRATIN
malfati

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Frutti di Mare

Seafood

- ▲ NORWEGIAN GRILLED SALMON, MASCARPONE RISOTTO, ASPARAGUS AND CLAM VELOUTE
salmone grigliato
- ▲ PAN SEARED SEA BASS WITH BRAISED VEGETABLE AND CAPER ANCHOVY SAUCE
spigola
- ▲ BAKED JOHN DORY, POTATO FLAN, BABY CARROT AND MUSTARD SAUCE
john dory al forno
- ▲ GRILLED JUMBO PRAWNS, RED PEPPER WALNUT PASTE AND CARDINAL SAUCE
gamberi jumbo

1450

- ▲ LOBSTER THERMIDOR, PICKLED BEETROOT AND CHEDDAR DUST POLENTA FRIES
arragosta thermidoro

2100

Carni

Meats

- ▲  PORK SPARE RIB, ROASTED SWEET POTATO AND BABY CARROT WITH CHIANTI REDUCTION
cotole di maiale
- ▲ GRILLED NEW ZEALAND LAMB CHOPS WITH WARM GARBANZO PASTE AND BRAISED FENNEL
agnello alla griglia
- ▲ BRAISED LAMB SHANKS WITH SAFFRON RISOTTO AND WILTED BABY SPINACH
brasato di stinco di agnello
- ▲ TENDERLOIN STEAK (WATER BUFFALO) PAN GRILLED POTATOES, BEETROOT AND PICKLED RADISH WITH BAROLO JUS
filetto di manzo
- ▲ GRILLED CHICKEN WITH PEPPER GARLIC SAUCE, MASHED POTATO AND OVEN ROASTED VEGETABLES
pollo grigliato
- ▲ STUFFED CHICKEN BREAST WITH AVACADO, CHEDDAR CHEESE, PEPPER GARLIC SAUCE, POTATO WEDGES AND SEASONAL VEGETABLES
pollo brasato farcito

1350

Side orders

- MASH POTATO
- BALSAMIC GRILLED VEGETABLES
- ROASTED GARLIC BABY POTATOES
- TRUFFLE SCENTED CREAMY POLENTA
- BUTTERED COUSCOUS WITH VEGETABLES

350

Dolce

Dessert

- ▲ 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
- TRATTS NOSTALGIA
our in-house special, aissette of layered chocolate mousse
- ▲ CRÈME BRULEE
- GELATO
homemade ice cream- cashew nut, bitter chocolate, or espresso croquant

575

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Sharing plates (3pm to 6pm)

850

PANINI

- ▲ Chicken salami and mozzarella
- ▲ 🐷 Ham and caramelized onion
- Mozzarella, rucola and assorted vegetables

ITALIAN SLIDERS

- ▲ Fried fish
- ▲ Barbeque chicken
- Spinach, crispy potato, goat cheese

CROSTATE

- ▲ Lamb bolognese
- ▲ Spicy chicken sausage
- Edamame and feta

CREPES

- ▲ 🐷 Bacon, pineapple and goat cheese
- ▲ Prawn and chili cilantro
- Zucchini, marinated tomato and pine nuts

SMALL PLATES

- ▲ Crusted prawns with mango mayo
- ▲ Baked chicken nibbles tomato pesto
- Baked potato flan with herb cheese sauce

BEVERAGES

SHAKES

- vanilla
- cold coffee
- strawberry
- bitter chocolate

395

FRESH JUICE

- orange
- watermelon
- pineapple

350

ICE TEAS

- lemon
- peach
- strawberry

300

TEA

- green
- camomile
- earl grey
- darjeeling

300

COFFEE

- latte
- cappuccino
- espresso

300

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