

la trattoria

by il bocconcino

antipasti

caprese

with buffalo mozzarella, tomato and basil

13,50€

panzanella toscana

lettuce gems, tomato, peppers, celery, cucumber, capers, croutons

11,50€

vitello tonnato

roast veal slices, tuna and anchovies mayonnaise, capers

16,50€

cured meats selection

selection of Italian cold meats, served with piadina and tigella

21,50€

la bruschetta

crusty bread with tomato, garlic and fresh basil

9,50€

pepata di cozze

mussels marinière with tomatoes, chili and croutons

17,50€

melanzane alla parmigiana 16,50€

aubergine au gratin with Parmesan cheese cooked in a wood-fired oven

arancini of the day

fried rice balls stuffed. Refer to staff for today's flavour

16,50€

beef carpaccio

beef carpaccio with rocket, Parmesan extra-virgin olive oil and citrus emulsion

20,50€

cheese fondue

melted fontina cheese with bread croutons

15€/pax
(min. 2 pax)

pasta dishes

paccheri amatriciana

with guanciale, tomato sauce and Pecorino cheese

18,50€

tagliatelle al ragù

with a traditional bolognese sauce

17,50€

garganelli arrabbiata

with garlic, tomato sauce and chili peppers

16,50€

lasagna bolognese

the original Bologna dish au gratin, cooked in a wood-fired oven

17,50€

troccoli allo scoglio

typical pasta from Apulia with seafood and tomato

20,50€

trofie al pesto genovese

with basil pesto sauce and pine nuts, potato, green bean

15,50€

casoncelli alla bergamasca 18,50€

pork meat ravioli with crispy pancetta, butter, sage and Parmesan cheese

ravioli all'astice

lobster ravioli, own bisque and prawns

22,50€

gnocchi Trattoria

with gorgonzola sauce and radicchio

17,50€

risotto contadino

with beertoot, asparagus and taleggio cheese

17,50€

risotto alla milanese

pulled ossobuco, saffron and butter with Parmesan cheese

19,50€

bauletti timo e limone

ravioli filled with buffalo ricotta and spinach, thyme's butter and lemon zest

17,50€

other dishes from the land

cotoletta alla emiliana 23,50€

boneless veal milanese with parma ham, parmesan cheese, rocket and cherry tomatoes

filetto rialto 27,50€

Angus beef tenderloin, smoked pancetta wrapped green beans, marsala gravy

burger Trattoria 18,50€

lamb meat, provolone cheese, rocket and dried tomato sauce

pollo alla diavola 20,50€

whole spicy roasted spring chicken served with garlic peppers

other dishes from the sea

fritto all'italiana 22,50€

fried seafood, baby squids, prawns and whitebaits

dorada all "acqua pazza" 24,50€

sea bream fillets with cherry tomatoes, olives, garlic and its broth

pizzas

focacce

tradizionale 12,50€

rosemary, extra virgin olive oil, Maldon salt

aglio e parmigiano 12,50€

garlic and parmesan cheese

giorgione 14,50€

with colonnata lard pgi

le bianche (the white ones)

4 formaggi 16,50€

mozzarella, gorgonzola, parmesan and taleggio

antani 18,50€

mozzarella, gorgonzola, pancetta, truffle cream and egg

delizia 19,50€

mozzarella, prawns, courgette, cherry tomatoes and pesto

le rosse (las rojas)

margherita 14,50€

tomato, mozzarella and basil

capricciosa 18,50€

tomato, mozzarella, cooked ham, mushrooms, black olives, artichokes

napoli 17,50€

tomato, mozzarella, anchovies, capers and black olives

prosciutto e funghi 16,50€

tomato, mozzarella, cooked ham and mushrooms

sblindola 17,50€

tomato, mozzarella, pepperoni and caramelized onion

bufalina 18,50€

tomato, cherry tomatoes, buffalo mozzarella, basil

vegan 16,50€

tomato, cherry tomatoes, seasonal vegetables and basil

tonno e cipolle 16,50€

tomato, mozzarella, tuna and red onions

calabrese 18,50€

tomato, nduja (melted spicy salami), stracciatella cheese and basil

ibérica 19,50€

tomato, mozzarella, cured iberian ham, parmesan cheese, rocket and cherry tomatoes