

# la trattoria

by il bocconcino

## antipasti

<b>caprese</b> tomato, fresh burrata and basil	<b>13,50€</b>	<b>la bruschetta</b> with tomato, basil and garlic	<b>9,50€</b>
<b>panzanella toscana</b> gem lettuce, tomato, peppers, celery, cucumbers, capers, croutons	<b>11,50€</b>	<b>parmigiana</b> aubergine au gratin with tomato, parmesan and mozzarella cheese	<b>16,50€</b>
<b>vitello tonnato</b> roast veal slices, tuna and anchovies' mayonnaise, capers	<b>16,50€</b>	<b>arancini del día</b> fried rice balls stuffed. Refer to staff for today's flavour	<b>16,50€</b>
<b>carpaccio de ternera</b> beef carpaccio with rocket, parmesan, lemon vinaigrette	<b>20,50€</b>	<b>tabla de embutidos</b> selection of Italian cold meats served with piadina and tigella	<b>21,50€</b>
<b>sauté di cozze</b> mussels mariniere with tomatoes, chili and croutons	<b>17,50€</b>	<b>fondue de queso</b> melted cheese with bread croutons	<b>15,50€</b>

## pastas

<b>bucatini amatriciana</b> with guanciale, tomato sauce and pecorino cheese	<b>18,50€</b>	<b>garganelli arrabbiata</b> with garlic, tomato sauce and chili	<b>16,50€</b>
<b>tagliatelle al ragù</b> with a traditional bolognese sauce	<b>17,50€</b>	<b>gnocchi tirolesi</b> green gnocchi with speck and porcini mushrooms	<b>18,50€</b>
<b>lasagna bolognese</b> the original Bologna dish au gratin	<b>17,50€</b>	<b>ravioli all'astice</b> lobster stuffed pasta, own bisque and prawns	<b>27,50€</b>
<b>troccoli allo scoglio</b> typical pasta from Apulia with seafood and tomato sauce	<b>22,50€</b>	<b>risotto contadino</b> with beetroot, asparagus and taleggio cheese	<b>17,50€</b>
<b>casoncelli alla bergamasca</b> pork meat stuffed pasta with crispy pancetta, butter, sage and parmesan cheese	<b>18,50€</b>	<b>risotto milanese</b> pulled veal ossobuco, saffron, creamed with butter and parmesan	<b>19,50€</b>
<b>trofie al pesto genovese</b> with basil pesto sauce, pine nuts, potatoes, green beans	<b>16,50€</b>	<b>tortelli di zucca</b> pumpkin stuffed pasta with gorgonzola cheese and walnuts	<b>17,50€</b>

## others... from the land

### **cotoletta alla emiliana** 24,50€

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

### **guancia al vino rosso** 23,50€

pork chick red wine stewed with creamy cornmeal truffled polenta

### **pollo alla diavola** 21,50€

spicy roasted whole spring chicken with garlic peppers

### **coniglio alla cacciatora** 20,50€

hunter-style rabbit with herbs and roasted potatoes

## others... from the sea

### **fritto all' italiana** 23,50€

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 Virgen olive oil, maldon salt

#### **aglio e parmigiano** 12,50€

garlic, parmesan cheese, oregano

#### **giorgione** 14,50€

lardo, traditional Italian cured pork fatback, seasoned with spices

#### **pugliese** 13,50€

cherry tomato and black olives

### specials

#### **portafoglio** 18,50€

open calzone with burrata, rocket, roasted cherry tomato and pesto

#### **boscaiola** 18,50€

mozzarella, sausage, boletus and truffle cream

#### **carbonara** 18,50€

mozzarella, guanciale, black pepper, creamy egg sauce, pecorino cheese

#### **tonno** 19,50€

mozzarella, red and yellow cherry tomato, broccoli rabe, tuna belly

### classics

#### **margherita** 14,50€

tomato, mozzarella and basil

#### **napoli** 17,50€

tomato, mozzarella, anchovies, capers, black olives

#### **prosciutto e funghi** 16,50€

tomato, mozzarella, cooked ham, mushrooms

#### **sblindola** 17,50€

tomato, mozzarella, pepperoni, caramelized onion

#### **marinara** 13,50€

tomato, garlic, oregano

#### **bufalina** 18,50€

tomato, cherry tomato, buffalo mozzarella, basil

#### **calabrese** 18,50€

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

#### **4 formaggi** 16,50€

mozzarella, gorgonzola, parmesan, provola