

LA TRATTORIA

Festive Season Menu

Two Courses £45 | Three Courses £60

Welcome Glass of Sparkling Wine

STARTERS

Carpaccio di Manzo

Aberdeen Angus Beef Carpaccio, Parmigiano Reggiano 24 Months, Balsamic
[Ce] [M] [Mu] [SD]

Insalata di Polpo e Patate

Roasted Octopus, Potatoes, Olives, Pickled Red Onion
[Ce] [F] [Mu] [SD]

Insalata del Contadino

Salt Baked Beetroots, Goat Cheese, Walnuts, Eggs
[Ce] [M] [Mu] [N] [SD]

PASTA

Risotto allo Zafferano e Cotechino Brasato

Creamy Saffron Risotto with Braised Cotechino
[Ce] [M] [Mu] [SD]

Gnocchi di Patate e Frutti di Mare

Homemade Potato Gnocchi with Mussels, Clams, Tiger Prawns, Cherry Tomato Sauce
[C] [Ce] [F] [G] [M] [Mo] [Mu] [SD]

Tagliatelle ai Funghi

Fresh Egg Tagliatelle with Roasted Wild Mushrooms
[E] [G] [M]

MAINS

Tacchino Farcito con Castagne e Salsa ai Frutti Rossi

Stuffed Turkey with Chestnuts, Greens, Berry Sauce
[Ce] [M] [Mu] [SD]

Orata Arrosto, Broccoli, Capperi e Limone

Roasted Sea Bream, Broccoli, Capers, Lemon & Butter Sauce
[Ce] [F] [M] [Mu] [SD]

Parmigiana di Melanzane a Modo Nostro

Baked Aubergine, Tomato Sauce, Mozzarella, Parmigiano Reggiano
[Ce] [M] [Mu]

DESSERTS

Tortino Caldo al Cioccolato

Warm Chocolate Pudding with Vanilla Ice Cream
[E] [G] [M] [N] [S]

Tiramisu

Mascarpone Cream, Espresso, Savoiardi Biscuits
[E] [G] [M]

Panettone Fatto in Casa

Homemade Panettone
[Ce] [E] [M] [Mu] [N]

Please make one of our team aware of any dietary restrictions or allergies you might have.

A discretionary service charge of 12.5% will be added to your bill.

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE.

All menu items are subject to change according to seasonality and market availability.