

# la trattoria

by il bocconcino

## antipasti

### caprese

with buffalo mozzarella, tomato and basil

12,50€

### panzanella toscana

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

10,50€

### vitello tonnato

roast veal slices, tuna and anchovies mayonnaise, capers

13,50€

### cured meats selection

selection of Italian cold meats, served with piadina and tigella

20,50€

### la bruschetta

crusty bread with tomato, garlic and fresh basil

9,00€

### pepata di cozze

mussels marinière with tomatoes, chili and croutons

16,50€

### melanzane alla parmigiana 15,50€

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

15,50€

### beef carpaccio

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

19,50€

### cheese fondue

melted fontina cheese with bread croutons

14€/pax  
(min. 2 pax)

## pasta dishes

### paccheri amatriciana

with guanciale, tomato sauce and Pecorino cheese

17,50€

### tagliatelle al ragù

with a traditional bolognese sauce

14,50€

### garganelli arrabbiata

with garlic, tomato sauce and chili peppers

15,50€

### lasagna bolognese

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

15,50€

### tagliolini nero di seppia allo scoglio

squid ink pasta with seafood and tomato

19,50€

### trofie al pesto genovese

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

14,50€

### casoncelli alla bergamasca 14,50€

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

### raviolotti di baccalà

cod's ravioli with red peppers sauce and stracciatella

18,50€

### gnocchi Trattoria

with gorgonzola sauce and radicchio

16,50€

### risotto contadino

with beertoot, asparagus and taleggio cheese

16,50€

### risotto alla milanese

pulled ossobuco, saffron and butter with Parmesan cheese

17,50€

### bauletti timo e limone

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

16,50€

## other dishes from the land

### cotoletta alla emiliana 20,50€

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

### filetto rialto 24,50€

Angus beef tenderloin with crispy polenta and creamed smoked Provolone cheese

### burger Trattoria 17,50€

100% italian beef, scamorza cheese, pancetta, rocket and truffle mushroom sauce

### pollo alla diavola 19,50€

whole spicy roasted spring chicken served with garlic peppers

## other dishes from the sea

### fritto all'italiana 20,50€

fried seafood, baby squids, prawns and whitebaits

### dorada all "acqua pazza" 21,50€

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

## pizzas

### focacce

#### tradizionale 11,50€

rosemary, extra virgin olive oil, Maldon salt

#### aglio e parmigiano 11,50€

garlic and parmesan cheese

#### giorgione 13,50€

with colonnata lard pgi

### le bianche ( the white ones )

#### 4 formaggi 15,50€

mozzarella, gorgonzola, parmesan and taleggio

#### antani 17,50€

mozzarella, gorgonzola, pancetta, truffle cream and egg

#### delizia 18,50€

mozzarella, prawns, courgette, cherry tomatoes and pesto

### le rosse (las rojas)

#### margherita 13,50€

tomato, mozzarella and basil

#### capricciosa 17,50€

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

#### napoli 16,50€

tomato, mozzarella, anchovies, capers and black olives

#### prosciutto e funghi 15,50€

tomato, mozzarella, cooked ham and mushrooms

#### sblindola 15,50€

tomato, mozzarella, pepperoni and caramelized onion

#### bufalina 17,50€

tomato, cherry tomatoes, buffalo mozzarella, basil

#### vegan 15,50€

tomato, cherry tomatoes, seasonal vegetables and basil

#### tonno e cipolle 15,50€

tomato, mozzarella, tuna and red onions

#### calabrese 16,50€

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

#### ibérica 18,50€

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