

# TRATTORIA ITALIENNE

## STUZZICHINI

TRADITIONAL BAR SNACKS

ARANCINO 4  
*riso vialone nano, saffron & fior di latte*

PANZEROTTO 4  
*salumi & smoked mozzarella*

POTATO CROQUETTE 5  
*yukon potato, arugula & black truffle*

FOUGASSE 10  
*traditional provençal bread with spring onion, ramp, green garlic & stinging nettles*

GILDA 3  
*traditional basque pinxto manzanilla olive, guindilla pepper & spanish anchovy*

BOQUERONES 7  
*parsley & lemon*

RAMÓN PEÑA SARDINES 13  
*served with venetian style onions*

SOTT'OLIO 11  
*olive oil preserved baby vegetables*

HOUSE PICKLE BOARD 6

GIGANTE BEANS 6

MARINATED OLIVES 6

SPICED NUTS 6

## PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

DOK DALL'AVA PROSCIUTTO & SPECK DOP 29  
*grissini & horseradish*

HOUSEMADE CHARCUTERIE BOARD 15  
*a selection of three housemade charcuterie*

CHICKEN LIVER EN BOCAL 12  
*madeira gelée & grilled sourdough*

FAZIO FARM BURRATA 17  
*green garlic ragu, sicilian tomato & grilled bread*

ELECTRIC GOAT 13  
*bianco di napoli tomato, roasted garlic, hot pepper, goat cheese & garlic crostini*

FRICO DI PATATE 12  
*yukon potato & montasio cheese*

PEAS & CARROTS 12  
*baby carrot sfornato, spring peas & pain d'epice*

POLPETTINE 13  
*pork meatballs with soft polenta & calabrian chili agrodolce*

SALADE VERTE 13  
*upland cress, peppergrass, mizuna & wild arugula with banyuls vinaigrette*

ROASTED LITTLE GEM LETTUCE 13  
*parmigiano vinaigrette & boquerones*

ITALIAN CHICORY SALAD 16  
*local chicories with cardoon, potato, bagna cauda & black truffle vinaigrette*

PIQUILLO TONNATO 15  
*ortiz tuna, piquillo pepper, celery branch & pantelleria caper*

OCEAN TROUT RILLETTE 13  
*ras el hanout, panisse & herb salad*

POLPO ALLA PLANCHA 21  
*spanish octopus, gigante bean, harissa & castelvetro olive*

SOFTSHELL CRAB 22  
*spring vegetables with espelette & green garlic aioli*

## PASTA

BIGOLI DELLA CASA 20  
*bianca di napoli tomato, pancetta, borlotti bean & hot pepper*

PAPPARDELLE 23  
*tuscan red wine beef ragu with english peas*

CASONCELLI DUE 21  
*two traditional stuffed pastas from lombardia*

GNOCCHETTI 23  
*delta crayfish, morel mushroom, green asparagus & vin jaune*

MACARONCELLO 22  
*housemade pork sausage, cardoon, celery & montasio cheese*

MARTELLI SPAGHETTI 23  
*head-on jumbo prawns with calabrian chili, spring chickpea & basil*

## SECONDI

LOCH ETIVE SCOTTISH OCEAN TROUT 27  
*white asparagus, egg, chickpea & salsa verde*

LOCAL DAY BOAT CATCH 29  
*olive oil smashed potato, fennel, orange & taggiasca olive*

1/2 ROASTED FAZIO FARMS CHICKEN 31  
*moroccan spice rub with couscous & preserved sorrento lemon*

FAZIO FARMS DUCK TAGLIATA 33  
*farro verde & rhubarb mostarda with barolo vinegar & sarawak pepper*

CREEKSTONE PRIME NEW YORK STRIPLOIN 37  
*green garlic, spring onion, pimentón & pickled horseradish*

♦ SERVES TWO TO THREE ♦

28-DAY DRY AGED TOMAHAWK RIBEYE 125  
*32-36 oz. creekstone beef served with soft potato, cipollini onion & maitake mushroom*

## CONTORNI

BROCCOLI DI CICCIO 9  
*heirloom broccoli with garlic, pecorino & hot pepper*

CAVOLO NERO 9  
*braised lacinato kale with onions & sultanas*

CAULIFLOWER GRATIN 9  
*comté, bread crumb & black truffle*

GRILLED ASPARAGUS 9  
*sauce maitaise*

## UN VOYAGE D'ITALIENNE

LET THE KITCHEN COOK FOR YOUR TABLE  
& EXPERIENCE A SEASONAL TASTING OF OUR MENU ♦ 75 P/P  
OPTIONAL WINE PAIRING ♦ 35 P/P