

# TRATTORIA ITALIENNE

## APERITIVI

HOUSE BLOODY MARY 15  
*bianco di napoli tomato, pickled horseradish, cucumber  
& gilda • served with a beer-back of naragansett lager*

BLOODY MARIA 15  
*spicy bianco di napoli tomato, cucumber & pickled jalapeno  
• served with a beer-back of naragansett lager*

SINGLE + 12  
BOTTLE OF PROSECCO & QUARTINO OF JUICE + 42

MIMOSA  
*prosecco & orange*

BELLINI  
*prosecco & peach*

ROSSINI  
*prosecco & strawberry*

## PUNCH

SERVES 4-8 64

THE ISLAND BOWL  
*flor de cana rum • rhum j.m. white •  
pineapple • falernum • orange*

THE AGAVE BOWL  
*mezcal koch • cimmaron tequila • jalapeno •  
cucumber • lemon • lime • orgeat*

## 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 vinaigrette*

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

BOQUERONES 7  
*parsley & lemon*

RAMÓN PEÑA SARDINES 13  
*served with venetian style onions*

HOUSE PICKLE BOARD 6

GIGANTE BEANS 6

MARINATED OLIVES 6

SPICED NUTS 6

## PER LA TAVOLA

TO BE SHARED & FOR THE TABLE

AFFETATI MISTI 15  
*selection of cured meat & cheese*

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

ELECTRIC GOAT 11  
*bianco di napoli tomato, roasted garlic, hot pepper,  
goat cheese & garlic crostini*

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

FRICO DI PATATE 12  
*yukon potato & montasio cheese*

SALADE VERTE 15  
*farm greens, chicken salad with tarragon & radish*

ROASTED LITTLE GEM LETTUCE 13  
*parmigiano vinaigrette & boquerones*

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

PIQUILLO TONNATO 13  
*ortiz tuna, piquillo pepper, celery branch & pantelleria caper*

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

## NOW WE BRUNCH

HOUSE MADE PAIN PERDU 15  
*pain au lait, maple syrup gelato & strawberry preserve*

EGGS EN COCOTTE 15  
*“provençal style” with tomato, garlic, basil & crostini*

SALSICCIA 15  
*housemade duck sausage with montasio,  
potato croquette & fried duck egg*

WILD MUSHROOM & EGG STRATA 19  
*fougasse bread casserole with house-made pork sausage  
& mushroom cream served with green salad*

GRILLED RADICCHIO SALAD 15  
*ortiz tuna conserva, hard cooked egg & oregano vinaigrette*

TORTELLI CARBONARA 18  
*guanciale, egg, pecorino & black pepper*

CASONCELLI 21  
*roast meat stuffed pasta with pancetta & sage*

OCEAN TROUT 27  
*white asparagus, sieved egg & salsa verde*

FAZIO FARMS DUCK CONFIT 27  
*with french lentils & braised bacon*

## HOUSE MADE PASTRIES

RYE BRIOCHE STICKY BUN 6  
*pecan caramel*

SINGLE 5 • CHOICE OF THREE 14

SCONES  
*• bacon, spring onion & black pepper •  
• french ramp & cheddar •  
• golden raisin & orange zest •*

PAIN D'EPICE 8  
*french four spice bread with milk jam  
& citrus marmalade*