

La Trattoria

ANTIPASTI

Roman Suppli (v) £5

Handmade deep-fried rice ball filled with mozzarella in tomato and basil sauce

Deep Fried Mozzarella (v) £6

8 deep-fried, double-battered mini mozzarella

Deep Fried Artichoke (ve/gf) £7

One deep-fried, double-battered artichoke

Courgette Fritters (ve/gf) £6

Caprese Salad (v/gf) £8 Small / £15 Grande (2-3 people)

Fior di latte mozzarella, juicy kumato tomatoes, and basil

Polpette al Sugo £9

2 tender meatballs in tomato basil sauce, pecorino cheese, and bread

Bruschetta Trio Platter £10

Three toasted slices of sourdough bread topped with:

Cherry tomatoes, basil, and garlic (ve)

Artichoke spread (ve)

Mozzarella and anchovies (or) roasted peppers (ve)

Side Green Salad £4

To Share:

Small Fritti Platter (v) £18 (2 people)

2 suppli, 6 mozzarella, 1 courgette fritters, 1 artichoke

Large Fritti Platter (v) £34 (4 people)

4 suppli, 8 mozzarella, 2 courgette fritters, 1 artichoke

Bread

(with Extra Virgin Olive Oil and Balsamic Vinegar) £5

Dips £4

Spicy Arrabbiata Sauce

Cherry Tomato Sauce

Pesto Sauce

HANDMADE PASTA

Kids portions available

Fennel Sausage Ravioli £16.5

Fennel sausage ravioli in spicy arrabbiata sauce with pecorino romano

Spaghetti with Sicilian Pesto (v) £16

Spaghetti in cherry tomato and basil pesto with ricotta

Tonnarelli Cacio e Pepe alla Romana (v) £16

Squared spaghetti with pecorino romano, ricotta, black pepper, pure Roman tradition

Lolli alla Gricia £16

Rigatoni style pasta in a creamy sauce of pecorino romano with guanciale (pork)

Spaghetti with Cherry Tomatoes and Ricotta (v/ve) £15

Spaghetti in a creamy sauce of cherry tomatoes and fresh ricotta

Lasagna al Ragu' £16

Beef and pork tomato sauce, homemade besciamella, and parmigiano reggiano

DESSERT

Il Tiramisu di Lorenzo £8.5

Freshly made every day

Ciambelle al Vino £8 (ve)

Biscotti infused with white wine and sugar (dip them in your coffee/wine!)

Affogato al Caffè con Panna £6

Vanilla ice cream topped with espresso coffee, whipped cream, and cocoa powder

v = vegetarian

ve = vegan

gf = gluten free

DRINKS

Soft Drinks

San Pellegrino Sparkling Water 750ml	£4
Coca Cola / Diet Coke	£4
Apple or Orange Juice	£2.5
San Pellegrino Sparkling Lemonade	£3.5

Cocktails

Aperol Spritz	£8.5
Campari Spritz	£8.5
Limoncello Spritz	£8.5
Margate Sunset (Campari, Limoncello, Orange Juice)	£8.5
Negroni / Negroni Sbagliato / Americano	£9.5

Beers

Birra Moretti	£5
Peroni Nastro Azzurro 0.0%	£4.5
Peroni Nastro Gluten Free	£4.5

Red Wines

	<i>Glass 175ml / Bottle</i>
Montepulciano Desja Vignamadre Organic	£8 / 36
Chianti Vista dei Cipressi DOC	£38
Primitivo Areale 2024	£45

White Wines

	<i>Glass 175ml / Bottle</i>
Pecorino IGT Terre d'Abruzzo DESJA Organic	£8 / £36
Chardonnay Casale del Barone Langhe DOC	£40
Wednesday's Domaine Piquant 0.0% AF	£30

Bubbles

	<i>Glass 175ml / Bottle</i>
Bosco Dei Cirmioli, Prosecco 750ml	£8 / £36
Moët & Chandon, Champagne Brut Impérial 750ml	£55

After Dinner

Amaro (Italian Botanical Liquor)	£4
Limoncello	£4
Espresso (Single / Double)	£3 / £4

**Please inform us of any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to the bill**

La Trattoria

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“Non lo faccio ne per loro ne per l'oro, io lo faccio solo sinnò me moro”