La Trattoria

Margate, August 2026

Aperol or Campari or Limoncello Spritz **£9**
Margate Sunset (Campari, Limoncello, Orange Juice) **£9**
Negroni **£10**

ANTIPASTI

Roman Supplì (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

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

Bread
(with extra virgin olive oil and balsamic vinegar) **£5**

Dips £4
Spicy Arrabbiata Sauce
Cherry Tomato Sauce
Pesto Sauce

To Share:
Small Fritti Platter (v) £18 (2 people)
2 supplì, 6 mozzarella, 1 courgette fritters, 1 artichoke
Large Fritti Platter (v) £34 (4 people)
4 supplì, 8 mozzarella, 2 courgette fritters, 1 artichoke

HANDMADE PASTA

*gluten free/vegan 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 *(gf only)
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 Caffe' 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

Beers	
Peroni Nastro Azzurro 0.0% 330ml	£4.5
Peroni Nastro Gluten Free 330ml	£4.5

Draught beers	*½ Pint /Pint*
Cliffs Lager 4.3%, *our in house beer*	£3/£5
Angioletti Italian Cider 4.5% (Vegan)	£3/£5.5
Session IPA Hepcat, Gipsy Hill 4.6%	£3/£5.5

Red Wines	*Glass 175ml / Bottle*
Montepulciano Desja Vignamadre Organic	£8 / 36
Chianti Vista dei Cipressi DOC	£38
Primitivo Areale 2024	£40

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

Orange Wines	*Glass 175ml / Bottle*
Gatto Arancio, Senesi Aretini, Italy	£8 / £36

Bubbles	*Glass 175ml / Bottle*
Blanc De Blancs, Prosecco 750ml	£8 / £36

After Dinner	
Amaro (Italian Botanical Liquor)	£4
Limoncello	£4
Espresso	£3.5

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"