

La Trattoria

Margate, July 2025

v=vegetarian

ve=vegan

gf=gluten free

ANTIPASTI

Roman Suppli (v) £4.5

Deep fried rice ball filled with mozzarella in tomato and basil sauce

Deep Fried Mozzarella (v) £5

8 deep fried double battered mini mozzarella

Deep Fried Artichoke (ve) £7 gf available

Deep fried double battered artichokes

Courgette Fritters (ve) £5 gf available

Bread £3

Extra virgin olive oil and

balsamic vinegar £2

To share:

Small Fritti Platter £18 (2 people)

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

Large Fritti Platter £34 (4 people)

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

Caprese (v/gf) £8 small / £15 grande (2-3 people)

Fior di latte mozzarella, juicy kumato tomatoes and basil.

Polpette al sugo £8

2 tender meatballs in tomato and basil sauce covered with Pecorino cheese

Prosciutto plate £15

Parma ham, mozzarella and ricotta cheese with toasted 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) sun dried tomatoes (ve)

PASTA

Gluten free or vegan pasta available (*) +£1

Fennel sausage ravioli £16

Handmade fennel sausage ravioli in spicy arrabbiata sauce with roman pecorino cheese

Sicilian pesto spaghetti (v) £15.5*

Spaghetti in cherry tomato sauce and basil pesto with ricotta cheese

Tonnarelli Cacio e Pepe alla romana (v) £15.5*

Hand made square spaghetti in a creamy roman pecorino and ricotta cheese sauce

Lolli alla Gricia £16*

Rigatoni style pasta in a creamy roman pecorino cheese sauce with guanciale (pork)

Cherry tomatoes and ricotta spaghetti (v/ve) £15*

Spaghetti in a creamy cherry tomatoes paste with fresh ricotta cheese

Lasagna al ragu' £16

Beef and pork tomato sauce, homemade besciamella with parmigiano reggiano

DESSERT

Il Tiramisu di Lorenzo £8

Affogato al caffè' con panna £6

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

DRINKS

Aperol Spritz	£8.5
Campari Spritz	£8.5
Limoncello Spritz	£8.5
Margate Sunset	£8.5

Northdown Brewery Lager	£5
Northdown Brewery Cali Ray IPA	£5.5
Birra Moretti	£5
Peroni Nastro Azzurro 0.0%	£4.5
Peroni Nastro Gluten Free	£4.5

<u>Red wines</u>	<i>Glass Bottle</i>
House red Carafe (750ml)	£24
Montepulciano d'Abruzzo Iava Vignamadre (Organic)	£7/£32
Chianti Classico Ponticello DOC	£34

<u>White wines and bubbles</u>	<i>Glass Bottle</i>
House white Carafe (750ml)	£22
Grillo 100% Sicilian Musita - Karima	£32
Pecorino 100% Kriya Vignamdre (Organic)	£8/£34
Wednesday's Domaine Piquant 0.0% AF	£34
Prosecco extra dry	£6.5/£34

Coca Cola / Diet Coke	£3.5
Apple or Orange juice	£2

<u>After dinner</u>	
Amaro (Italian botanical liquor)	£4
Limoncello	£4

Espresso coffee	£2.2
Double espresso	£3
Ristretto coffee	£2

Please inform us of any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to the bill for parties of 4 or more

La Trattoria

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