

La Trattoria

Margate, November 2025

ANTIPASTI

Roman Suppli (v) £4.5

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

v = vegetarian

ve = vegan

gf = gluten free

Bread £4.5

Extra Virgin Olive Oil and Balsamic Vinegar £2

To Share:

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

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

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

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

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

Pane e Pomodoro £7

2 slice of toasted bread with extra virgin olive oil, salt and kumato tomatoes pulp

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

Dips:

Arrabbiata Sauce (spicy) £3.5

Cherry Tomato Sauce £3

Pesto Sauce £3.5

HANDMADE PASTA

GF/V pasta available (*) +£1

Kids portions available

Fennel Sausage Ravioli £16

Fennel sausage ravioli in spicy arrabbiata sauce with pecorino romano

Spaghetti with Sicilian Pesto (v) £15.5*

Spaghetti in cherry tomato and basil pesto with ricotta

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

Squared spaghetti in a creamy sauce of pecorino romano, ricotta, and freshly-ground black pepper

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

...or ask for the special of the weekend

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

DRINKS

San Pellegrino Sparkling Water (750ml Bottle)	£4
Coca Cola / Diet Coke	£4
Apple or Orange Juice	£2.5
San Pellegrino Sparkling Lemonade	£3.5
Aperol Spritz	£8.5
Campari Spritz	£8.5
Limoncello Spritz	£8.5
Margate Sunset (Campari, Limoncello, Orange Juice)	£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)	£28
Montepulciano Desja Vignamadre Organic (Organic)	£7.5 / £34
Chianti Vista dei Cipressi DOC	£38
<u>White Wines and Bubbles</u>	<i>Glass / Bottle</i>
House White Carafe (750ml)	£26
Grillo 100% Sicilian Musita Karima	£32
Pecorino IGT Terre d'Abruzzo DESJA Organic	£8 / £34
Wednesday's Domaine Piquant 0.0% AF	£34
Prosecco Extra Dry	£7 / £34
<u>After Dinner</u>	
Amaro (Italian Botanical Liquor)	£4
Limoncello	£4
Espresso (Single / Double)	£2.2 / £3.5

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”