

La Trattoria

Margate, September 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) £6

8 deep fried double battered mini mozzarella

Deep Fried Artichoke (ve/gf) £7

Deep fried double battered artichokes

Courgette Fritters (ve/gf) £6

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 (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 and basil sauce covered with Pecorino cheese

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)

Side 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

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

Spaghetti with sicilian pesto (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)

Spaghetti cherry tomatoes and ricotta (v/ve) £15*

Spaghetti in a creamy cherry tomatoes paste with fresh ricotta cheese

DESSERT

Lasagna al ragu' £16

Beef and pork tomato sauce, homemade besciamella with parmigiano reggiano

Il Tiramisu di Lorenzo £8.5

Freshly made every day

Ciambelle al vino £8 (ve)

Dry small doughnuts 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

Sparkling water San Pellegrino	£4
Coca Cola / Diet Coke	£4
Apple or Orange juice	£2.5
Lemonade San Pellegrino	£3.5
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)	£26
Montepulciano d'Abruzzo Iava Vignamadre (Organic)	£7.5/£34
Chianti Classico Ponticello DOC	£40
<u>White wines and bubbles</u>	
	<i>Glass Bottle</i>
House white Carafe (750ml)	£24
Grillo 100% Sicilian Musita - Karima	£33
Pecorino 100% Kriya Vignamdre (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 coffee	£2.2
Double espresso	£3.5
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

VAT at 20% will be added to your bill.

La Trattoria

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