

PIZZA (12") *extra toppings \$1.75 each*

- #1 **MARGHERITA CLASSICA** \$15.00
Mozzarella Cheese and Tomato Sauce
- #2 **PEPPERONI** \$16.00
Mozzarella Cheese, Tomato Sauce and Pepperoni
- #3 **CAPRICCIOSA** \$17.00
Cheese, Tomato Sauce, Ham, Mushrooms & Pepperoni
- #4 **MARE MARE** \$18.25
New Recipe: A variety of Seafood, Garlic and Olive Oil
- #5 **VEGETALI CON AGLIO** \$17.00
Assorted Roasted Vegetables, Extra Virgin Olive Oil, Garlic, Tomato Sauce and Mozzarella Cheese
- #6 **SALSICCIA** \$17.00
Peperonata, Italian Sausage, Mozzarella Cheese and Tomato Sauce
- #7 **ARUGOLA** \$17.00
Mozzarella Cheese, Tomato Sauce, Arugola and Parma Ham (Prosciutto)
- #8 **POLLO AL CURRY** \$17.00
Curried Chicken Strips, Mozzarella Cheese Tomato Sauce, Red Onions, "Cilantro Pesto"
- #9 **VERDE** \$17.00
Spinach, Broccoli, Garlic, Black Olives and Smoked Mozzarella Cheese
- #10 **CALZONE TOTO** \$17.75
Pizza Pocket with Ham, Mushrooms, Sun-dried Tomatoes and Mozzarella Cheese
- #11 **AL SALMONE** \$17.25
Smoked Salmon, Sour Cream, Mozzarella Cheese, Red Onions and Chives
- #12 **PIZZA BERMUDA** \$17.00
Chourico, Potato, Onion, Broccoli, Tomato Sauce, Mozzarella Cheese
- #13 **AL SALAME** \$17.00
Tomato sauce, Mozzarella Cheese, Salami "Napoli", Shaved Parmesan Cheese, Roasted Artichokes
- #14 **PIZZA WALDORFF** \$17.00
A little Mozzarella with Apple, Walnuts, Goat Cheese, Walnut Oil
- #15 **CARNE** \$17.00
Ground Beef with Tomato Sauce and Mozzarella topped with Onions
- #16 **PIZZA MESSICANA** \$16.00
Taco meat topped with a little Mozzarella
- #17 **PIZZA INTEGRALE** \$17.25
Whole Wheat Pizza topped with Little Mozzarella Cheese, Extra Virgin Olive Oil, Cannellini Beans, Diced Parma Ham, Corn Niblets

SIDE ORDERS

- FOCACCIA \$3.00 FRENCH FRIES \$4.50
- ONION RINGS \$5.25 BRUSCHETTA \$3.15
- MOZZARELLA STICKS \$7.25 GARLIC BREAD \$3.15
- OLIVE PASTE \$3.00

**LA TRATTORIA
HOURS**

LUNCH

11:30AM - 3:30PM

DINNER

5:30PM - 10:00PM

EARLY DINNER SPECIAL

SERVED BEFORE 7:30PM

SUNDAY

OPEN FOR DINNER ONLY

FROM 5:30PM



WASHINGTON LANE, HAMILTON

TEL: 295-1877

FAX: 295-8974

**LA TRATTORIA
Take-Out Menu
DINNER**



**THE ONLY
WOOD-BURNING
PIZZA OVEN
IN BERMUDA**

295-1877

APPETIZERS AND SALADS

- **ANTIPASTO ITALIANO** \$15.25
Platter of Hot & Cold Italian specialities, very good for sharing
- **VEGETALI GRIGLIATI** \$10.75
Marinated Grilled Vegetables, with Cherry Sized Fresh Mozzarella
- **BOMBA AL SALMONE** \$15.25
Smoked Salmon filled with Lobster, Smoked Scallops, Avocado, served with a Chive sauce

- **CALAMARI FRITTI** \$12.75
Deep Fried Squid served with Lemon & Spicy Tomato Sauce
- **GAMBERI E CAPELANTE** \$15.25
Grilled Shrimp and Scallops, Mixed Lettuce, Balsamic-Dijon Vinaigrette
- **MELANZANE INVOLTINI** \$12.00
Thin rolled slices of Eggplant filled with Ricotta, Mozzarella and Parmesan Cheese with Herbs. Baked in a Tomato Sauce
- **COZZE MARINARA** \$13.00
Fresh Mussels, Garlic, White Wine, Oregano and Tomatoes
- **INSALATA CESARE** \$8.25
Romaine Lettuce tossed with our special Caesar Dressing and Garlic Croutons
- **INSALATA TRATTORIA** \$8.25
A combination of Avocado, Red Onions, Palm Hearts, Arugola, Radicchio & Belgian Endive

- **INSALATA MISTA** \$6.45
Tender mixed lettuce leaves served with your choice of Dressing
- **INSALATA DI SPINACI** \$8.25
Fresh Spinach with Onion, Bacon & chopped boiled Egg
- **INSALATA DI ARUGOLA** \$9.25
Wild Arugola, Cherry Tomatoes and shaved Parmesan Cheese with extra virgin Olive Oil and aged Balsamic Vinegar
- **INSALATA CAPRESE** \$11.25
Bermuda Organic Tomatoes, fresh Mozzarella, Basil and extra virgin Olive Oil

PANINI

- **FOCACCIA AL POLLO** \$8.75
Focaccia Bread filled with Grilled Chicken Breast and Grilled Vegetables, served hot with Mustard Dressing and Bean Salad
- **FOCACCIA TRICOLORE** \$8.45
Fresh Mozzarella Cheese, Avocados, Tomato, Arugola & Parma Ham
- **ROTOLO AL POLLO** \$9.00
Sun-dried tomato wrap, barbecued chicken strips, creamed avocado, crispy pancetta, lettuce and tomatoes
- **HAMBURGER TRATTORIA** \$9.25
Grilled Hamburger, topped with fried onions and fontina cheese on a toasted bun

PASTA

- **SPAGHETTI CON CECI** \$13.25
Whole-Wheat Pasta in a Cherry Tomato and Chick Pea Sauce with shaved Parmesan Cheese and drizzled with Truffle Oil
- **SPAGHETTI CON POLPETTE** \$11.45
Spaghetti with Meatballs in a tomato sauce
- **FETTUCINE ALFREDO** \$13.25
Flat Noodles tossed with Mushrooms, Ham & Parmesan in a Cheese Sauce
- **SPAGHETTI PESCATORE** \$15.25
Spaghetti, Garlic, White Wine, Cherry Tomatoes & a Variety of Seafood
- **LINGUINE CON TONNO** \$13.25
Linguine Pasta, fresh Tuna, Garlic, Olive Oil, Black Olives, Cherry Tomatoes and Basil
- **ORECCHIETTE CON SALCICCIA** \$13.25
Little Ear-shaped Pasta, Braised Sausage Meat and Rapini, touch of Tomato Sauce, topped with Shaved Pecorino Cheese
- **FUSILI PORTOGHESI** \$13.25
Twists of pasta, broccoli, chourico and cannellini beans with a touch of tomato sauce
- **LASAGNA TRATTORIA** \$13.25
Sheets of pasta layered with a meat and cheese sauce, oven baked with mozzarella cheese
- **PENNE GAMBERI E ARUGOLA** \$15.25
Penne, shrimps, arugola and creamy shrimp bisque
- **RAVIOLI MONA LISA** \$13.25
Pockets of pasta stuffed with ricotta cheese in a creamy pink sauce with a hint of tomato, peas and parmesan cheese
- **PENNE VEGETALI** \$13.25
Penne with a variety of vegetables, light tomato sauce with a touch of basil pesto
- **MANICOTTI AL POLLO** \$13.25
Sheets of pasta, rolled and filled with ricotta cheese, shredded chicken, parmesan cheese and sautéed spinach, baked in a tomato sauce
- **RISOTTO DELLA SETTIMANA** \$13.25
Slow cooked Arborio rice with ingredients, changed weekly by Chef Angelo
- **BUCATINI GAMBERI** \$15.25
Bucatini Pasta cooked in a Cream Sauce with Shrimp and Vegetables

ZUPPA DEL GIORNO

\$5.75

Chef's home-made Soup of the Day

MAIN DISHES

- **COSTOLETTA DI MAIALE ALLA MILANESE** \$23.25
Breaded Pork Chop, panfried served with Arugola Salad and Onion Jam
- **VITELLO RIPIENO** \$23.25
Veal filled with Ham, Swiss Cheese & Mushrooms, breaded and fried, served with Marsala Sauce
- **SALCICCIA ALLA GRIGLIA** \$19.75
Italian Sausage with spicy Spinach and Broccoli
- **BISTECCA AL FUNGHI** \$23.25
Sirloin Steak with Barolo Wine, Onions and Mixed Mushroom Sauce
- **TAGIATA AROMATICA** \$23.25
Grilled Sirloin Steak, sliced over Arugola and Cannellini Bean Salad, drizzled with Aromatic Oil

- **PESCE DEL GIORNO** \$23.25
Pan fried alla Provencale, Tomato Sauce White Wine, Oregano, Garlic and Fresh Herbs
- **GAMBERONI AL CURRY** \$23.25
Large shrimps with curry sauce, served with sun-dried tomato rice and vegetables
- **SALMONE SPEZIATO CON LENTICCHIE** \$23.25
Spice Coated Salmon, Pan Roasted served with a Lentil Ragout
- **TONNO IN UMIDO** \$23.25
Fresh Local Tuna simmered with Ratatouille Vegetables, Olives, Oregano and Garlic
- **POLLO CACCIATORE** \$19.25
Strips of Chicken in an Onion, Carrot, Celery and Mushroom Sauce with a touch of gravy and Tomato Sauce
- **SCALOPPA DI POLLO AL L'ARANCIO** \$19.25
Tender Chicken Breast Scaloppine in a Orange-Lime Sauce
- **POLLO PESTO** \$19.25
Grilled chicken breast topped with pesto sauce served with fettuccine cream sauce

ALL MAIN COURSES SERVED WITH
VEGETABLES AND POTATOES OR
PASTA WITH TOMATO SAUCE IF PREFERRED

PLEASE NOTE: SOME PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT NOTICE.