



COCKTAILS

BELLINI peach, prosecco 7

APEROL SPRITZ aperol, soda, prosecco 7,50

PANAREA limoncello, citron, tonic water 13

WHITE TRUFFLE NEGRONI 16

NEGRONI CLASSICO campari, vermouth, gin 10

MOSKOW LIMO vodka, limoncello, lemon, ginger beer 9

LA PASSIONE vodka, passion fruit, prosecco 9

MOCKTAILS

PRINCIPESA MARGHERITA strawberry, passion fruit,
tangerine soda 6

GINGER MULE lime, basil and ginger beer 6,50

COUVERT

FOCACCIA tomato butter, eggplant and anchovy tapenade
5,5 Ⓢ

CRUDO

PERCH chili, citrus sauce, hazelnut 15 Ⓢ

STEAK TARTAR fried polenta, egg yolk 16 Ⓢ

CARPACCIO GIUSEPPE CIPRIANI veal, parmigiano 15 Ⓢ

TONNO TONNATO tuna, "tonnato" sauce, chili, asparagus
pesto 18,50 Ⓢ

ANTIPASTI

CANNELLONI FRITTI eggplant, anchovy, mushrooms, tomato,
parmigiano 9,50

CROSTINO DI BURRATA cherry tomato, nduja, nuts, pickled
radicchio 15 Ⓢ

BIKINI bresaola, taleggio 13

SANTA TRINITÀ selection of Italian cheeses and
charcuterie(3/4 pax) 28 Ⓢ

FUNGHI PORCINI TRIFOLATI parma ham, egg yolk 15 Ⓢ

WHITE ASPARAGUS CACIO E PEPE 18,50 Ⓢ

UOVO IN RAVIOLO ricotta, spinach, pesto 14

INSALATI

CAESAR romaine lettuce, Caesar dressing, crutons and chicken 12 ☯

LA TRATTORIA mixed lettuces, zucchini, cucumber, carrot, green asparagus, cherry tomato, avocado, artichokes, goat cheese, nuts, mustard vinaigrette 15 ☯

LEGNA

Gluten-free dough +€3 (cross-contamination may occur)

ROTOLINI

LA TRATTORIA mozzarella, ventricina, truffle oil 13

DELL'ORTO asparagus, spinach, taleggio, chili oil 14

PIZZETA

PUTTANESCA tomato, olives, capers, anchovy, stracciatella 12

TOSCANA gorgonzola, Tuscan sausage, spinach 12

LA TONNETTA tuna tartare 18,50

PIZZA

KID ABRIL roasted pumpkin, stracciatella, chilli oil, dill 17

MARGHERITA tomato, mozzarella, basil 13

PAULO GONZO PICCANTE ventricina, nduja, arugula 16

TARTUFO FUNGHI 20

PISTACCHIOZZA mortadella, pistacchio, stracciatella 18

PASTA/RISOTTI

Gluten-free pasta +1€

SPAGHETTI CARBONARA dry funghi porcini 16 🍴

CARBONARA CLASSICA 14 🍴

TIGRORZO orzo, tiger prawn, fennel 25

RISOTTO AI BROCCOLI limão, crumble de pão e anchova 16 🍴

RIGATONI ALLA SORRENTINA tomato, stracciatella 17 🍴

PACCHERI AL TARTUFO funghi porcini, parmigiano and
truffle 19 🍴

LASAGNA RAGÙ oxtail 17

RAVIOLI DELLA NONNA leek and stracciatella, pistachio,
mortadella 18

GNOCCHI DI ZUCCA pumpkin, gorgonzola, nuts 17

SECONDI PIATTI

MILANESE breaded veal chop, cherry tomato, parmigiano 25

TAGLIATA beef, arugula, parmigiano 24 🍴

SICILIAN PERCH caponata, capers, lemon 20 🍴

ACOMPANHAMENTOS

RÖSTI potato 5 🍴

FRENCH FRIES 4 🍴

TOMATO SALAD red onion 4 🍴

CAULIFLOWER three textures 5 🍴

GREEN SALAD green asparagus, zucchini, cucumber 5 🍴

DOLCI

FAI IL TUO BISCOTTO pistachio cream, mascarpone 7,50

PEAR TATIN ice cream 8

TIRAMISÙ mascarpone, coffee, chocolate, nuts 7

PANNA COTTA AL BASILICO 6 ☯

GELATO ice cream, ginger caramel, olive oil, fleur de sel, parmigiano 5,50

CARPACCIO DI ANANAS pineapple 5 ☯

BROWNIE AL CIOCCOLATO hazelnut foam, raspberry sorbet 7 ☯

① Gluten-free option

VAT included at the applicable rate

Please ask us about possible allergens