

# trattoria



ATICO Call Center: 079 7711177  
Direct Tel: 962 6 5620528/9 ext.120

## SOUP

Traditional minestrone	3.500
Cream of mushroom	3.500
Cream of carrot ginger soup	3.500
Zucchini pesto soup	3.500

## SALADS & STARTERS

Trattoria Green Salad	4.950
Citrus Salad	5.250
Beetroot Salad	5.250
Tuna Salad	5.250
Buffalo Mozzarella	9.250
Bresaola	11.000
Angus Beef Carpaccio	9.950
Grilled Calamari	6.250

## PIZZA

Margarita	4.250
Vegetarian	4.500
Salami	4.950
RicoFeta	1.950
Sicilian	1.250
Light & Crispy Smoked Salmon	9.000
Goat Cheese Pizza	11.000
Trattoria Special	11.000

## PASTA & RISOTTO

Whole Wheat Spaghettini with Mixed Vegetables	5.500
Home made Pappardelle with Mushrooms	6.950
Trio Mushroom Ravioli	5.500
Fusili Shrimp Pesto	9.950
Penne Chicken Tapenade	6.950
Linguine Vongole	9.950
Home made Green Cannelloni	6.250
Italian Flag Ravioli Platter	9.500
Risotto Mushroom	7.500
Risotto Verdura	9.500
Risotto Verdura with shrimp	12.000

\*Please ask waiter for our on going promotions





## MAINS

Sicilian Chicken <i>with grilled tomato grapes finished with Sicilian sauce served with home made finger potatoes</i>	7.95
Baked Chicken <i>Boneless chicken quarters baked with white wine, olives, mixed vegetables and potato slices</i>	7.95
Veal Scaloppini with Lemon <i>served with spaghetti olio and sun dried tomatoes</i>	9.95
Baby Veal <i>tenderly sliced, grilled &amp; served with mashed sweet carrot, vegetable caponata, topped with blue cheese sauce</i>	14.00
Grilled Angus Filet <i>accompanied by baby vegetables, mushroom gratin and au jus</i>	21.00
Lamb Chops <i>served with mashed potatoes, vegetable ratatouille with a hint of mint sauce</i>	11.00
Abbacchio al Rosmarino <i>leg of lamb roasted with rosemary sauce served with rice</i>	12.00
Seared Fresh Seabass <i>served with fava beans pure, roasted cherry tomatoes topped with pimento sauce</i>	14.00
Pan fried Jumbo Prawns <i>accompanied with marinated fennel, mixed herbs and served with garlic lemon sauce</i>	22.00
Slow Roasted Salmon Steak <i>topped with caramelized fennel, baby potatoes &amp; flavored with sage</i>	13.00

## SIDE DISHES

mashed potatoes	2.250
french fries	2.000
home made finger potatoes	2.000
sautéed mushroom	2.500
sautéed broccoli or spinach	2.250

## KIDS MENU

Spaghetti Bolognaise	3.950
Chicken Nuggets	3.950
Kids Margarita	3.950

## DESSERT

Chefs Chocolate Mousse <i>prepared with passion fruits</i>	3.950
Pannacotta <i>served with balsamic raspberry coulis</i>	3.950
Home Made Tiramisu	3.950
Ricotta Cheese Cake	3.950
Crème Brûlée	3.950

