



Take a trip to Italy at Trattoria, soak in the sunny spirit of the Mediterranean in it's informal and inviting ambience. Enjoy the elan of an Italian family style all day dining restaurant with the spread of Italian favourites.

Fresh flavours, crunchy textures, delicious aromas and most of all simple cooking techniques that retain the flavours of herbs and the goodness of ingredients infuse each dish. Discover the delights of tasting dishes flavoured with fine parmesan cheese, fresh sprigs of tarragon or parsley, extra virgin olive oil and delicious olives. Enhance your enjoyment of dining at Trattoria with a wine to pair with your meal.

Buon appetito

Zuppa Soup

LOBSTER BISQUE bisque dell'aragosta

CRAB AND BUTTER NUT SQUASH minestra zucca e granchio

CHICKEN SOUP WITH ORZO PASTA zuppa di pollo con pasta all'orto

BROCCOLI SOUP zuppa di broccoli

CREAM OF FIELD MUSHROOM zuppa di funghi

TOMATO AND BASIL SOUP pomodoro e minestra con formaggio di capra

A TRADITIONAL VEGETABLE BROTH
minestrone alla casalinga

PUMPKIN CAPPUCCINO WITH TRUFFLE OIL zucea cappuccino rafforzato con olio al tartufo

Insalata

Salad

695

ROMAINE LETTUCE, BACON AND PARMESAN SHAVINGS insalata caesar

GRILLED CHICKEN, ASSORTED LEAFY VEGETABLES, RED APPLE, GORGONZOLA WITH BALSAMIC VINAIGRETTE insalata di pollo trevisio

PLATTER OF TOMATOES, FRESH BUFFALO MOZZARELLA WITH BALSAMIC DRESSING insalata caprese

MUSHROOM COCKTAIL funghi marinati

RUCOLA LEAVES, GREENS, CARMALIZED WALNUTS, PINENUTS AND CITRUS FRUIT WITH PARMESAN SHAVINGS AND BALSAMIC DRESSING insalata di rughetta

WATER MELON, FETA AND ORZO SALAD insalata di melone, feta e orzo

ROMAINE LETTUCE, TOMATO, CUCUMBER, PEPPERS, TOASTED CIABATTA, MUSTARD VINAIGRETTE AND CRÈME FRAICHE insalata di panzanella

- Request you to inform our service associates if you are prone to food allergens.
- All prices are in indian rupees and subject to government taxes.

■ Vegetarian
■ Non-vegetarian
※ Pork

Antipasti Appetizer

ARTISAN HOT SMOKED SALMON salmone affumicato caldo

THINLY SLICED TENDERLOIN (WATER BUFFALO), PARMESAN SHAVING, ROMAN ARTICHOKE ROCKET SALAD carpaccio de carne

PARMA HAM WITH MELON AND EXTRA VIRGIN OIL prosciutto e melone

PAN SEARED SCALLOPS WITH TRUFFLE SCENTED CAULIFLOWER PUREE scallopine

CREAMY TUSCAN CHICKEN
 pollo toscano

FRIED PRAWNS gamberetti fritti

BATTER FRIED SQUIDS WITH TARTARE SAUCE fritto di calamari

CRUMBED FRIED LAMB MEAT BALL WITH MINT YOGHURT SAUCE crumbed fritto agnello carne ball

PRAWN COCKTAIL WITH BRANDY INFUSION cocktail di gamberi

BURRATA WITH EDAMAME AND LONG BEANS
 burrata con edamame e fagioli lunghi

PANCO CRUSTED OLIVE olive fritte

DEEP FRIED MOZZARELLA
 mozzarella fritta con parmigiano

PAN GRILLED ASPARAGUS AND GOAT CHEESE asparagi e formaggio de capra

 CIABATTA TRUFFLE OIL SAUTÉED FOREST MUSHROOMS, GARLIC AND ITALIAN PARSLEY brochette con fungi trifolati

 CIABATTA WITH CHILLED MARINATED TOMATOES bruschetta

CHEESE ROLLS involtino di formaggio

Bread & Dips

GARLIC BREAD

HERBED FOCCACIA

■ ROASTED BELL PEPPER DIP

AGLIO OLIO E PEPERONCINO

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01/20

275

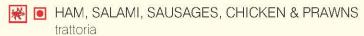
895



Medium / Grand

1195 / 1495

LAMB BOLOGNESE, MOZZARELLA CHEESE AND ONION bologna



- ASSORTED SEA FOOD misto mare
- SMOKED SALMON, PARMESAN CHEESE, ONION AND RUCOLA LEAVES salmone affumicato
- ₩ PEPPERONI SAUSAGE SLICES americana
- 🕷 📵 PARMA HAM, MOZZARELLA AND ARUGULA
  - BARBEQUE CHICKEN SAUSAGE AND ONION salsica piccante
  - TOMATO & BASIL margherita
  - ONION AND CHILLY FLAKES fiamma
  - MUSHROOM, BLACK OLIVES AND BELL PEPPERS capricciosa
  - GARLIC, HERBS, PARMESAN CHEESE AND OLIVE OIL focaccia
  - FOUR CHEESE GORGONZOLA, MOZZARELLA, GOAT CHEESE AND PARMESAN quattro fromagi
  - CARAMALIZED ONION, GOAT CHEESE AND SPINACH agrodolci
  - ARTICHOKE HEART, ASPARAGUS, BLACK OLIVES AND OREGANO pizza delo chef

Risotto Arborio Veg / Non-Veg

1025/1195

- LEMONY SHRIMP AND PEA RISOTTO limone risotto con gamberi e piselli
- CHICKEN AND MUSHROOM RISOTTO risotto con pollo e fungi
- LAMB RISOTTO risotto alla agneau
- PORK SAUSAGE AND FENNEL RISOTTO WITH GLAZED SHALLOTS pono salsiccia e risotto finocchio
  - WILD MUSHROOMS AND PARMESAN RISOTTO risotto mantecato ai funghi selvatici e parmigiano
  - ASPARAGUS AND SUNDRIED TOMATO RISOTTO asparagi e pomodori secchi risotto
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Pasta Veg / Non-Veg

1025 / 1195

SPAGHETTI, FETTUCCINE, FUSSILLI, PENNE, WHOLE WHEAT, GLUTEN FREE PASTA WITH



Lamb bolognese



Vodka prawns



- frutti di mare mixed seafood, tangy tomato sauce
- Pesto basilico, Tomato basilico, Aglio olio Peperoncino, Arrabbiata
- Boscaila mix mushroom, onion, cream and parmesan cheese

# Forno e farcito

Handmade pasta Veg / Non-Veg

1025 / 1195

INTERLAYERED PASTA SHEET WITH POUNDED LAMB OR MINCED VEGETABLES BAKED WITH CREAMY TOMATO SAUCE

- lasagna di agnello
- verdure
- TORTELLINI FILLED WITH SMOKED CHICKEN, PESTO CREAM & PINE NUTS tortellini di pollo
- BAKED CYLINDRICAL PASTA STUFFED WITH SPINACH AND RICOTT cannelloni
- RAVIOLI WITH OYSTER MUSHROOM AND SUNDRIED TOMATO ravioli

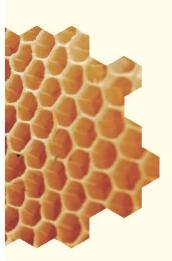
## Verdure Vegetables

1025

- BAKED EGG PLANT LAYERED WITH PARMESAN AND TOMATO melanzane alla parmigiano
- STACKED GRILLED POLENTA, RATATOUILLE, BOCCONCINI WITH TOMATO BASIL SAUCE strati polenta alla griglia, ratatouille e bocconcini
- POTATO GNOCCHI WITH SPINACH, MUSHROOMS AND PINENUTS gnocchi di patata con spinaci e funghi
- OVEN ROASTED VEGETABLE STUFFED RICE CREPES WITH BLUE CHEESE SAUCE crepe di riso farcite alla verdura
- BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS PARMESAN GRATIN malfati

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Frutti di Mare

Seafood

NORWEGIAN GRILLED SALMON, MASCARPONE RISOTTO, ASPARAGUS AND CLAM VELOUTE

salmone grigliato

PAN SEARED SEA BASS WITH BRAISED VEGETABLE AND CAPER ANCHOVY SAUCE

spigola

BAKED JOHN DORY, POTATO FLAN, BABY CARROT AND MUSTARD SAUCE

john dory al forno

GRILLED TROUT, BABY SPINACH, BARLEY AND SAFFRON LEMON BUTTER FUMÉ trota grigliato

GRILLED JUMBO PRAWNS, POTATO BOAT, RED PEPPER WALNUT PASTE AND CARDINAL SAUCE gamberi jumbo

LOBSTER THERMIDOR, WITH BROCCOLINI PICKLED BEETROOT AND CHEDDAR DUST POLENTA FRIES arragosta thermidoro

Carni Meats

1350

1450

PORK SPARE RIB, ROASTED SWEET POTATO AND BABY CARROT WITH CHIANTI REDUCTION cotole di maiale

PAN SEARED PORK FILLET WITH CRISPY GNOCCHI AND BATON VEGETABLE filetto di maiale

GRILLED NEW ZEALAND LAMB CHOPS WITH WARM GARBANZO PASTE AND BRAISED FENNEL agnello alla griglia

BRAISED LAMB SHANKS WITH SAFFRON RISOTTO AND WILTED BABY SPINACH brasato di stinco di agnello

TENDERLOIN STEAK (WATER BUFFALO) PAN GRILLED POTATOES, BEETROOT AND PICKLED RADISH WITH BAROLO JUS filetto di manzo

ROASTED BARBARY DUCK, WILD RICE RISOTTO, MARINATED ZUCCHINI AND LAVENDER SAUCE anatra arrosto

GRILLED CHICKEN WITH PEPPER GARLIC SAUCE, MASHED POTATO AND OVEN ROASTED VEGETABLES pollo grigliato

STUFFED CHICKEN BREAST WITH AVACADO, CHEDDAR CHEESE, PEPPER GARLIC SAUCE, POTATO WEDGES AND SEASONAL VEGETABLES pollo brasato farcito

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Side orders

MASH POTATO

BALSAMIC GRILLED VEGETABLES

ROASTED GARLIC BABY POTATOES

■ TRUFFLE SCENTED CREAMY POLENTA

BUTTERED COUSCOUS WITH VEGETABLES

Dolce Dessert

CAPPUCCINO TART

baked coffee and chocolate tart with homemade cashew ice cream

CHEF'S ADVICE: PLEASE PLACE YOUR ORDER PREFERABLY IN BETWEEN YOUR MEAL TO AVOID DELAYS. BAKING TIME 12 MINUTES.

■ TIRAMISU

mascarpone cheese cream and savoiardi biscuit soaked in kahlua

TORTA ALA CIOCCOLATO

sinful chocolate mud cake made from valrona chocolate

TRATTS NOSTALGIA our in-house special, aissette of layered chocolate mousse

CRÈME BRULEE

SELECTION OF DESSERTS
a sampling of our selected house desserts

WALNUT RICOTTA CHEESE CAKE WITH CITRUS COMPOTE la torta di noce ricotta con la composta agli agrumi

GELATO

homemade ice cream- cashew nut, bitter chocolate, or espresso croquant



575

350



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# Sharing plates (3pm to 6pm)

## PANINI

Chicken salami and mozzarella

Roast pork and caramelized onion

Mozzarella, rucola and assorted vegetables

#### ITALIAN SLIDERS

- Fried fish
- Barbeque chicken
- Spinach, crispy potato, goat cheese

#### CROSTATE

- Lamb bolognese
- Spicy chicken sausage
- Edamame and feta

### CREPES

- Bacon, pineapple and goat cheese
  - Prawn and chili cilantro
- Zucchini, marinated tomato and pine nuts

#### SMALL PLATES

- Crusted prawns with mango mayo
- Baked chicken nibbles tomato pesto
- Baked potato flan with herb cheese sauce



850

# BEVERAGES

SHAKES vanilla cold coffee

strawberry bitter chocolate

#### FRESH JUICE

orange watermelon pineapple

#### ICE TEAS

lemon peach strawberry

## TEA

green camomile earl grey darjeeling

#### COFFEE

latte cappuccino espresso

350

375

300



275

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