



Take a trip to Italy at Trattoria. Soak in the sunny spirit of the Mediterranean in its 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
- FIRE ROASTED TOMATO AND BASIL SOUP
pomodoro e minestra con formaggio di capra
- A TRADITIONAL VEGETABLE BROTH
minestrone alla casaling

575

Insalata

Salad

- ■ ROMAINE LETTUCE, BACON AND PARMESAN SHAVINGS
insalata caesar
- WARM CHICKEN, GOAT CHEESE, GARDEN GREENS AND
HONEY MUSTARD DRESSING
insalata di pollo
- PLATTER OF TOMATOES, FRESH BUFFALO MOZZARELLA WITH
BALSAMIC DRESSING
insalata caprese
- MUSHROOM COCKTAIL
funghi marinati
- RUCOLA LEAVES, GREENS, CARAMALIZED 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

695

Antipasti

Appetizer

- ARTISAN HOT SMOKED SALMON
salmone affumicato caldo
- ■ PARMA HAM WITH MELON AND EXTRA VIRGIN OIL
prosciutto e melone
- PAN SEARED SCALLOPS, BUTTTER NUT SQUASH PUREE
AND APPLE VINAIGRETTE
scallopine
- PANCO CRUSTED CREAMED CHICKEN VELOUTE
vellutata di pollo crosta ve
- PRAWNS GORGONZOLA
gamberi al gorgonzola
- 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
- ARBORIO CROQUETTES
suppli alla romana
- PAN GRILLED ASPARAGUS AND GOAT CHEESE
asparagi e formaggio de capra
- CIABATTA TRUFFLE OIL SAUTÉED FOREST MUSHROOMS,
GARLIC AND ITALIAN PARSLEY
brochette con funghi trifolati
- CIABATTA WITH CHILLED MARINATED TOMATOES
bruschetta
- CHEESE ROLLS
involtino di formaggio

895

Bread & Dips

- GARLIC BREAD
- HERBED FOCCACIA
- ROASTED BELL PEPPER DIP
- AGLIO OLIO E PEPERONCINO
- BALSAMIC TOMATO DIP

275

- 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

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Frutti Di Mare

Seafood

1350

- NORWEGIAN GRILLED SALMON, MASCARPONE RISOTTO, ASPARAGUS WITH LEMON AND DILL SAUCE
salmone grigliato
- PAN SEARED SEA BASS WITH BASIL PEA PUREE, CACCIO E PEPE
spigola
- BAKED JOHN DORY, POTATO FLAN, BABY CARROT AND MUSTARD SAUCE
john dory al forno
- STEAMED GRILLED CRAB CAKES WITH ORANGE AND CHAMPAGNE VELOUTE
torte de granchio
- 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

- PORK SPARE RIB, SWISS CHARD, PINENUT PUREE AND CURED EGG YOLK
costole di maiale
- PAN SEARED PORK FILLET WITH CRISPY GNOCCHI AND GRILLED RUBARB
filetto di maiale
- GRILLED NEW ZEALAND LAMB CHOPS WITH WARM GARBANZO PASTE AND BRAISED FENNEL
agnello alla griglia
- BRAISED LAMB SHANKS WITH CREAMY POLENTA AND WILTED BABY SPINACH
brasato di stinco di agnello
- 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 BATON POTATO AND ROASTED VEGETABLES
pollo brasato farcito

■ SIDE ORDERS

350

- Mash potato
- Balsamic grilled vegetables
- Roasted garlic baby potatoes
- Truffle scented creamy polenta
- Buttered couscous with vegetables

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Verdure

Vegetables

1025

- BAKED EGG PLANT LAYERED WITH PARMESAN AND TOMATO
melanzane alla parmigiana
- BUTTERED POLENTA WITH ASSORTED MUSHROOMS AND ASPARAGUS
polenta di funghi e asparagi
- POTATO GNOCCHI WITH SPINACH, MUSHROOMS AND PINENUTS
gnocchi di patata con spinaci e funghi
- ZUCCHINI CREPES, ROAST VEGETABLES AND CRUSHED CILANTRO POTATO
crespelle di zucchini
- BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS
PARMESAN GRATIN
malfati

Pasta

Veg / Non-Veg

1025/1195

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



Carbonara



Lamb Bolognese



Vodka prawns



Pollo e funghi

- Frutti di mare- mixed seafood, tangy tomato sauce
- Pesto basilico, Tomato basilico, Aglio olio peperoncino, Arrabbiata
- Boscaia - mix mushroom, onion, cream and parmesan cheese

Forno E Farcito

Hand made Pasta
Veg / Non-Veg

1025/1195

- INTERLAYERED PASTA SHEET WITH POUNDED LAMB OR MINCED VEGETABLES BAKED WITH CREAMY TOMATO SAUCE
lasagna di agnello / ■ verdure
- HOME MADE STUFFED PASTA WITH PRAWNS AND THYME BUTTER
mezzelune
- BAKED CYLINDRICAL STUFFED PASTA STUFFED WITH SPINACH AND RICOTTA
cannelloni
- RAVIOLI WITH OYSTER MUSHROOMS AND SUNDRIED TOMATO
ravioli

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Pizza

Medium / Grand

1195 / 1495

- LAMB BOLOGNESE, MOZZARELLA CHEESE AND ONION
bologna
- HAM, SALAMI, SAUSAGES, CHICKEN AND PRAWNS
trattoria
- ASSORTED SEA FOOD
misto mare
- SMOKED SALMON, PARMESAN CHEESE, ONION AND RUCOLA LEAVES
salmone affumicato
- PEPPERONI SAUSAGE SLICES
americana
- BACON AND PINEAPPLE
pancetta e ananas
- BARBEQUE CHICKEN SAUSAGE AND ONION
salsica piccante
- TOMATO AND 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 fromaggio
- CARAMALIZED ONION, GOAT CHEESE AND SPINACH
agrodolci

Risotto

Arborio
Veg / Non-Veg

1025/1195

- PRAWNS, VODKA AND CREAMED TOMATOES RISOTTO
risotto ai gamberi
- CHICKEN AND MUSHROOM RISOTTO
risotto con pollo e funghi
- LAMB RISOTTO
risotto alla agneau
- SORREL AND CRUMBLER GOAT CHEESE RISOTTO
risotto di formaggio di capra sorrel
- WILD MUSHROOMS AND PARMESAN RISOTTO
risotto mantecato ai funghi selvatici e parmigiano
- ASPARAGUS AND SUNDRIED TOMATO RISOTTO
risotto asparagi e pomodori secchi

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Dolce
Dessert

575

■ CAPPUCINO 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 BRÛLÉE

■ SEASONAL FRESH FRUIT TARTS

■ SELECTION OF DESSERTS
a sampling of our selected house desserts

■ AFFOGATO
an italian coffee-based dessert. scoop of vanilla ice cream topped "drowned"
with a shot of hot espresso and amaretto

■ GELATO
homemade ice cream- cashew nut, bitter chocolate, salted caramel or
espresso croquant

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Beverages

SHAKES
vanilla
coffee
strawberry
bitter chocolate

375

FRESH FRUIT JUICE
orange
watermelon
pineapple

350

ICE TEAS
lemon
peach
strawberry

300

TEA
green
camomile
earl grey

275

LEAF TEA
english breakfast
holy basil
assam
jasmine
darjeeling

350

COFFEE
latte
cappuccino
espresso

275





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Sharing plates




(3pm to 6pm)

850




PANINI

-  Chicken salami and mozzarella
-   Roast pork and caramelized onion
-  Mozzarella, rucola and assorted vegetables





ITALIAN SLIDERS

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




CROSTATE

-  Lamb bolognese
-  Spicy chicken sausage
-  Edamame and feta




CREPES

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

SMALL PLATES

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

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