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
  - besque 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 fungo
- TOMATO AND BASIL SOUP
  - pomodoro e minestra con formaggio di capra
- A TRADITIONAL VEGETABLE BROTH
  - minestrone alla casalinga

Insalata

Salad

- ROMAINE LETTUCE, BACON AND PARMESAN SHAVINGS
  - insalata caesar
- GRILLED CHICKEN, ASSORTED LEAFY VEGETABLES, RED APPLE, GORDONZOLA WITH BALSAMIC VINAIGRETTE
  - insalata di pollo toscano
- PLATTER OF TOMATOES, FRESH BUFFALO MOZZARELLA WITH BALSAMIC DRESSING
  - insalata di pomodoro e mozzarella
- MUSHROOM COCKTAIL
  - funghi marinati
- RUCOLA LEAVES, GREENS, CARAMELIZED WALNUTS, PINENUTS AND CITRUS FRUIT WITH PARMESAN SHAVINGS AND BALSAMIC DRESSING
  - insalata di rughetta e formaggio
- WATER MELON, FETA AND ORZO SALAD
  - insalata di melone, feta e orzo
- ROMAINE LETTUCE, TOMATO, CUCUMBER, PEPPERS, TOASTED CIABATTA, MUSTARD VINAIGRETTE AND CREME FRAICHE
  - insalata di panzanella

Antipasti

Appetizer

- ARTISAN HOT SMOKED SALMON
  - salmone affumicato caldo
- THINLY SLICED TENDERLOIN (WATER BUFFALO), PARMESAN SHAVINGS, 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 de gambas
- BURRATA WITH EDAMAME AND LONG BEANS
  - burrata con edamame e fagioli lunghi
- DEEP FRIED MOZZARELLA
  - mozzarella fritta con parmesan
- PAN GRILLED ASPARAGUS AND GOAT CHEESE
  - asparagi e formaggio de capra
- CIABATTA TRUFFLE OIL SAUTEED FOREST MUSHROOMS, GARLIC AND ITALIAN PARSLEY
  - brochette con funghi trifolati
- CIABATTA WITH CHILLED MARINATED TOMATOES
  - brochetta
- CHEESE ROLLS
  - involtino di formaggio

Bread & Dips

- GARLIC BREAD
- HERBED FOCCACIA
- ROASTED BELL PEPPER DIP
- AGLIO OLIO E PEPPERONCINO

- 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 (V) Non-vegetarian (N) Pork (P)
### Pasta
**Veg / Non-Veg**

- **SPAGHETTI, FETTUCCINE, FUSSILLI, PENNE, WHOLE WHEAT, GLUTEN FREE PASTA WITH**
- **Carbonara**
- **Lamb bolognese**
- **Vodka prawns**
- **Pollo e fungi**
- **frutti di mare - mixed seafood, tangy tomato sauce**
- **Pesto basilico, Tomato basilico, Aglio olio Peperoncino, Arrabbiata**
- **Boscaiola - mix mushroom, onion, cream and parmesan cheese**
- **INTERLAYERED PASTA SHEET WITH POUNDED LAMB OR MINCED VEGETABLES BAKED WITH CREAMY TOMATO SAUCE**
- **lasagna di agnello**
- **verdure**
- **BAKED CYLINDRICAL PASTA STUFFED WITH SPINACH AND RICOTTA**
- **cannelloni**
- **RAVIOLI WITH OYSTER MUSHROOM AND SUNDRIED TOMATO**
- **ravioli**
- **BAKED EGG PLANT LAYERED WITH PARMESAN AND TOMATO**
- **melanzane alla parmigiano**
- **BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS**
- **malfati**
- **OVEN ROASTED VEGETABLE STUFFED RICE CREPES WITH BLUE CHEESE SAUCE**
- **crepe di riso farcite alla verdura**
- **BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS**
- **malfati**

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### Forno e farcito
**Handmade pasta**
**Veg / Non-Veg**

- **INTERLAYERED PASTA SHEET WITH POUNDED LAMB OR MINCED VEGETABLES BAKED WITH CREAMY TOMATO SAUCE**
- **lasagna di agnello**
- **verdure**
- **BAKED CYLINDRICAL PASTA STUFFED WITH SPINACH AND RICOTTA**
- **cannelloni**
- **RAVIOLI WITH OYSTER MUSHROOM AND SUNDRIED TOMATO**
- **ravioli**
- **BAKED EGG PLANT LAYERED WITH PARMESAN AND TOMATO**
- **melanzane alla parmigiano**
- **BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS**
- **malfati**
- **OVEN ROASTED VEGETABLE STUFFED RICE CREPES WITH BLUE CHEESE SAUCE**
- **crepe di riso farcite alla verdura**
- **BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS**
- **malfati**

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### Verdure
**Vegetables**

- **BAKED EGG PLANT LAYERED WITH PARMESAN AND TOMATO**
- **melanzane alla parmigiano**
- **BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS**
- **malfati**
- **OVEN ROASTED VEGETABLE STUFFED RICE CREPES WITH BLUE CHEESE SAUCE**
- **crepe di riso farcite alla verdura**
- **BAKED SPINACH AND RICOTTA CHEESE DUMPLINGS**
- **malfati**

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### Risotto
**Arborio**
**Veg / Non-Veg**

- **LEMONY SHRIMP AND PEA RISOTTO**
- **limone risotto con gamberi e piselli**
- **CHICKEN AND MUSHROOM RISOTTO**
- **risotto con pollo e funghi**
- **LAMB RISOTTO**
- **risotto alla agneau**
- **WILD MUSHROOMS AND PARMESAN RISOTTO**
- **risotto manufatto ai funghi selvatici e parmigiano**
- **ASPARAGUS AND SUNDRIED TOMATO RISOTTO**
- **asparagi e porroidi secchi risotto**

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### Pizza
**Medium / Grand**

- **LAMB BOLOGNESE, MOZZARELLA CHEESE AND ONION**
- **bologna**
- **HAM, SALAMI, SAUSAGES, CHICKEN & PRAWNS**
- **trattoria**
- **ASSORTED SEA FOOD**
- **misto mare**
- **SMOKED SALMON, PARMESAN CHEESE, ONION AND RUCOLA LEAVES**
- **salmone affumicato**
- **PEPPERONI SAUSAGE SLICES**
- **americana**
- **PARMA HAM, MOZZARELLA AND ARUGULA**
- **prosciutto**
- **BARBECUE CHICKEN SAUSAGE AND ONION**
- **salisca piccante**
- **TOMATO & BASIL**
- **margherita**
- **ONION AND CHILLY FLAVES**
- **fiamma**
- **MUSHROOM, BLACK OLIVES AND BELL PEPPERS**
- **capricciosa**
- **GARLIC, HERBS, PARMESAN CHEESE AND OLIVE OIL**
- **toccia**
- **FOUR CHEESE - GORGONZOLA, MOZZARELLA, GOAT CHEESE AND PARMESAN**
- **quattro formaggi**
- **CARAMELIZED ONION, GOAT CHEESE AND SPINACH**
- **agrodolci**
- **ARTICHOKE HEART, ASPARAGUS, BLACK OLIVES AND OREGANO**
- **pizza delo chef**

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### Pizza
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- **trattoria**
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- **agrodolci**
- **ARTICHOKE HEART, ASPARAGUS, BLACK OLIVES AND OREGANO**
- **pizza delo chef**
Frutti di Mare
Seafood
- Norwegian Grilled Salmon, Mascarpone Risotto, Asparagus and Clam Veloute
- Pan Seared Sea Bass with Braised Vegetable and Caper Anchovy Sauce
- Baked John Dory, Potato Flan, Baby Carrot and Mustard Sauce
- Grilled Jumbo Prawns, Red Pepper Walnut Paste and Cardinal Sauce
- Lobster Thermidor, Pickled Beetroot and Cheddar Dust Polenta Fries
- Grilled New Zealand Lamb Chops with Warm Garbanzo Paste and Braised Fennel
- Tendeloin Steak (Water Buffalo) Pan Grilled Potatoes, Beetroot and Pickled Radish with Barolo Jus
- Grilled Chicken with Pepper Garlic Sauce, Mashed Potato and Oven Roasted Vegetables
- Stuffed Chicken Breast with Avocado, Cheddar Cheese, Pepper Garlic Sauce, Potato Wedges and Seasonal Vegetables

Carni
Meats
- Pork Spare Rib, Roasted Sweet Potato and Baby Carrot with Chianti Reduction
- Grilled New Zealand Lamb Chops with Warm Garbanzo Paste and Braised Fennel
- Braised Lamb Shanks with Saffron Risotto and Wilted Baby Spinach
- Tenderloin Steak (Water Buffalo) Pan Grilled Potatoes, Beetroot and Pickled Radish with Barolo Jus
- Grilled Chicken with Pepper Garlic Sauce, Mashed Potato and Oven Roasted Vegetables
- Stuffed Chicken Breast with Avocado, Cheddar Cheese, Pepper Garlic Sauce, Potato Wedges and Seasonal Vegetables

Side orders
- Mash Potato
- Balsamic Grilled Vegetables
- Roasted Garlic Baby Potatoes
- Truffle Scented Creamy Polenta
- Buttered Couscous with Vegetables

Dolce
Dessert
- Cappuccino Tart
- Tarta alla Cioccolato
- Tratt's Nostalgia
- Crème Brûlée
- Gelato

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- Vegetarian: 😊
- Non-vegetarian: 🍗
- Pork: 🐖
Sharing plates
(3pm to 6pm)

PANINI
- Chicken salami and mozzarella
- Ham 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

BEVERAGES

SHAKES
- vanilla
- cold coffee
- strawberry
- bitter chocolate

FRESH JUICE
- orange
- watermelon
- pineapple

ICE TEAS
- lemon
- peach
- strawberry

TEA
- green
- camomile
- ear grey
- darjeeling

COFFEE
- latte
- cappuccino
- espresso

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Vegetarian ✦ Non-vegetarian ✦ Pork