



Food lovers

ABOUT US

Trattoria Italiana is an Italian restaurant focused on preparing tasty dishes with the best ingredients and the best Italian recipes. Quality is our key to success; our dutiful chefs are creative artists, busy in making sure that our guests will always receive a little extra. Our best publicity is to let our guests to try our food: we invite you to a journey to Italy through our varied colours, perfumes and flavours. Traditional and modern recipes join together to expand the senses and to give a unique experience.

A real bite of Italy!

Stefan



3 courses menu 499,-

With wine package 750,-

Scallops with crunchy vegetables

Soave classico (white wine) - Veneto

Tortiglioni di Nonno Gennaro

Ripasso (red wine) - Veneto

Tiramisù

Recioto della Valpolicella (dessert wine) - Piemonte

4 courses menu surprise 699,-

With wine package 998,-

Make it more interesting!

Let us decide;

**You choose between fish or meat,
we take care of the rest!**

5 courses menu 790,-

With wine package 1199,-

Prosciutto and melon

Prosecco (Veneto)

Carpaccio of dried beef

Vitiano (Umbria)

Tagliatelle with deer bolonaise sauce

Chianti riserva (Toscana)

Veal involtini with prosciutto

Pignolo (Veneto)

Cheese plate

Malvasia (Sardinia)



Antipasti / Starters

Carpaccio di bresaola 168,- / Carpaccio of dried beef

Bresaola, limone, olio di oliva, rucola, parmigiano, pomodorini, glassa di balsamico.

Dried beef, lemon, olive oil, rucola, parmesan, cherry tomatoes, glaze of balsamico vinegar.

Allergies: Milk

Cozze al vino bianco / Mussels in white wine 109,-

Allergies: Shellfish

Prosciutto & mozzarella 139,- / Prosciutto and mozzarella

Prosciutto, mozzarella, olio, insalata.

Prosciutto, mozzarella, olive oil, salad.

Allergies: Milk

Bruschettone al pomodoro 89,- /

Bruschetta with tomatoes

Pane, pomodoro, aglio, basilico, origano.

Bread, tomatoes, garlic, basil, oregano.

Allergies: Gluten of wheat

Capesante con verdure croccanti. 189,- /

Scallops with crunchy vegetables

Capesante, porro, cipolla, zucchini, carote, sedano.

Scallops, leek, onion, squash, carrot, celery.

Allergies: Gluten of wheat, shellfish

Insalata dello Chef 89,- / Chef salad

Insalata, frutta, noci, parmigiano.

Salad, fruit, walnut, parmesan.

Allergies: Walnut, milk

Pasta (available gluten-free)

Tortiglioni di Nonno Gennaro 169,- /

Tortiglioni di Nonno Gennaro

Pomodoro, cipolla, aglio, melanzane, parmigiano, basilico.

Tomatoes, onion, garlic, eggplant, parmesan, basil.

Allergies: Egg, gluten of wheat, milk, sulphites

Trofie con Speck 189,- / Trofie with Speck

Speck, rucola, pomodorini cherry.

Speck, rucola, cherry tomatoes.

Allergies: Milk, gluten of wheat, egg, nuts of pine nuts

Ravioli con burro e salvia 189,- /

Ravioli with butter and sage

Allergies: Milk, gluten of wheat, egg

Tagliatelle al ragù di cervo 155,- / Tagliatelle with deer bolonaise sauce

Pomodoro, cervo, cipolla, carote, sedano, parmigiano,

basilico. Tomatoes, deer meat, onion, carrot, celery,

parmesan, basil.

Allergies: Milk, gluten of wheat, egg

Linguine ai frutti di mare 229,- / Linguine with shellfish

Langostine, scampi, granchio, cozze, aglio, cipolla,

prezzemolo, vino bianco, pomodorini.

Langoustin, scampi, crab, mussels, garlic, onion, parsley,

white wine, cherry tomatoes.

Allergies: Milk, gluten of wheat, egg, shellfish

Sesong suppe 109,- / Seasonal soup

Ask the waiter!

Carne / Meat

Stinco di Agnello 289,- / Lamb shank

Stinco di agnello, melanzane, peperoni, funghi, zucchine, vino, rosmarino, menta, timo, capperi, olive, cipolla.

Lamb shank, eggplant, pepper, mushrooms, squash, wine, rosmarin, mint, thyme, capers, olives, onion.

Allergies: Mushroom, sulphites

(Available gluten-free)

Saltimbocca alla romana 298,- / Saltimbocca alla romana

Vitello, prosciutto crudo, salvia, burro, farina, aglio, vino bianco.

Veal, prosciutto, sage, butter, flour, garlic, white wine.

Allergies: Gluten of wheat, milk

(Available gluten-free)

Scaloppine al limone 279,- / Veal in lemon sauce

Vitello, farina, burro, limone, vino bianco

Veal, flour, butter, lemon, white wine.

Allergies: Gluten of wheat, milk

(Available gluten-free)

Pollo alla brace 169,- / Grilled chicken

Marinato con erbe, servito con spinaci marinati.

Marinated with oil and several herbs. Served with

small potatoes and marinated spinach.

Allergies: Milk

Tagliata di filetto con glassa al balsamico 320,- /

Beef tagliata with balsamico vinegar glaze

Allergies: Gluten of wheat

Involentino di vitello 289,- / Veal rolls

Prosciutto e scamorza, pomodoro, capperi, olive, cipolla, aglio.

Prosciutto, smoked cheese, tomato sauce, olives, onion, garlic.

Allergener: Gluten of wheat, sulphites

All the meat dishes comes with potatoes and grilled vegetables

**Pesce del giorno
Fish of the day**

Ask the waiter!

**Antipasto
all'italiana
min 2 per. 489,-
Mixed Italian starters
min. 2ppl. 489,-
Allergies: Milk, nuts**

Dessert

Pasticceria mignon 109,-

Small Italian cakes plate (3 pieces)

Allergies: Gluten of wheat, egg, milk, nuts

Tiramisù 109,-

Allergies: Gluten of wheat, egg, milk

Tartufo cioccolato e amarena 119,-

Chocolate truffle with a heart of sour cherry

Allergies: Milk, nuts

Sorbetto 109,-

Lemon sherbet, a genuine homemade experience!

Formaggi e mostarda 139,-

A choice of cheese with jams and mostarda

Allergies: Milk