

# la Trattoria

## DINE IN MENU

FOR OUR LATEST OPENING TIMES AND PROMOTIONS  
MAKE SURE YOU VISIT OUR WEBSITE

*Reservations Only at*  
[www.latrattoria.co.uk](http://www.latrattoria.co.uk)



### *Antipasto* STARTERS, BREADS & NIBBLES

<b>OLIVI V GF VG</b> Green and black marinated pitted olives	<b>£4.95</b>
<b>PANE ALL'AGLIO V</b> Toasted garlic bread	<b>£5.95</b>
<b>PANE AL FORMAGGIO V</b> Toasted garlic bread with melted cheddar and mozzarella cheese	<b>£6.95</b>
<b>BRUSCHETTA V</b> Topped with fresh tomatoes and garlic	<b>£6.95</b>
<b>INSALATA MISTA</b> Mixed Salad with Italian dressing	<b>£5.95</b>
<b>INSALATA CAPRESE</b> Traditional tomato and mozzarella di bufala with Italian dressing and fresh basil	<b>£9.50</b>
<b>CALAMARI</b> Crispy golden fried calamari served with rocket and sundried tomato and chilli mayonnaise dip	<b>£9.95</b>
<b>COCKTAIL DI GAMBERETTI</b> Good old fashioned prawn cocktail, served with ciabatta	<b>£9.95</b>

### *Primi piatti* MAIN PASTA DISHES

<b>SPAGHETTINI AL RAGU</b> A family recipe of traditional Italian slim spaghetti with beef and pork	<b>£16.50</b>
<b>PENNE ALL'ARRABIATA V</b> Hot and spicy pasta with fresh chillies and tomato sauce (add Chicken for only £3)	<b>£15.95</b>
<b>PENNE ALLA CARBONARA</b> Penne in a creamy sauce with pancetta, bacon, mushrooms and garlic	<b>£16.95</b>
<b>SPAGHETTINI AL POMODORO</b> Slim Spaghetti with classic onion, herb and tomato sauce	<b>£14.95</b>
<b>LASAGNE</b> Interleaved with pork and beef ragu, our secret tomato based sauce, spinach and bechamel sauce	<b>£17.95</b>
<b>CANNELLONI RIPIENI V</b> Stuffed with fresh ricotta and spinach with béchamel and pomodoro sauce	<b>£17.95</b>



If you have a food allergy or intolerance please let us know before ordering.

Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.

La Trattoria was opened by Gerry and Louise Forte in 1970 and since then taken forward by Bruno and Ana-Maria Forte.

The restaurant is still in the Forte's ownership and many of our dishes are created from family favourites. Our menu below is simple, yet delicious. Don't forget to see our daily specials for fish, seafood and steak options.

Our team looks forward to welcoming you whether it is your first visit or if you are one of our many returning regular customers.

OpenTable booking



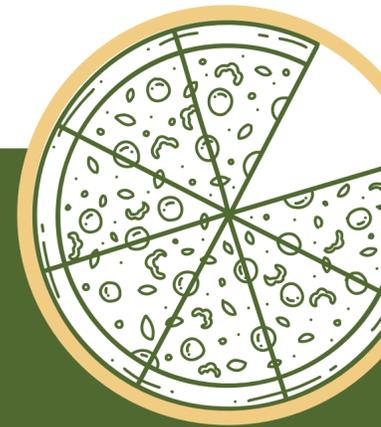
OpenTable

We are a cashless restaurant, kindly accepting card and contactless payments



### FRESHLY BAKED PIZZA

All our pizzas have 11 inch bases and are made on the premises to a Forte family recipe. Our pizza sauce is homemade from Italian tomatoes and fresh herbs.



<b>MARGHERITA V</b> The old favourite simple tomato and mozzarella pizza. Extra toppings available below - £2.50ea	<b>£12.50</b>	<b>LA REINE</b> Sliced ham, fresh mushrooms, tomato and mozzarella	<b>£16.50</b>
<b>PICCANTE</b> Slices of spicy italian sausage with fresh mushrooms, tomato and mozzarella	<b>£16.50</b>	<b>POLLO E SALSICCIA</b> Slices of chicken and Italian spicy sausage with tomato and mozzarella	<b>£17.50</b>
<b>RUCOLA V</b> Fresh rocket, parmesan, black olives, tomato and mozzarella	<b>£16.50</b>	<b>MORTALESE</b> Creamy goats cheese, parma ham and mozzarella	<b>£17.50</b>

### EXTRA TOPPINGS

CHICKEN, HAM, PEPPERS, ONIONS, OLIVES, PINEAPPLE  
SPICY SAUSAGE, ROCKET, MUSHROOMS, ANCHOVIES **£2.50EA**

### *Pane e contorni*

#### SIDE DISHES ALL DISHES SUITABLE FOR VEGETARIANS

<b>PATATINE</b> Chips	<b>£4.95</b>	<b>SEASONAL VEGETABLES</b>	<b>£4.95</b>
<b>PANE</b> A basket of bread with balsamic vinegar and olive oil	<b>£5.95</b>	<b>INSALATA MISTA</b> Mixed salad with Italian dressing	<b>£5.95</b>

### *Dolci* DESSERTS

<b>TIRAMISU</b> The traditional Italian pick-me-up, freshly made in our kitchen	<b>£8.75</b>
<b>TORTA CIOCOLATA</b> Warm Chocolate Fudge Cake with cream or ice cream	<b>£8.75</b>
<b>CHEESECAKE OF THE DAY</b> Served with cream or ice cream	<b>£8.75</b>
<b>VANILLA PANNA COTTA</b> Homemade classic panna cotta served with a seasonal compote	<b>£8.75</b>
<b>GELATI</b> Choose from our selection of Italian ice cream or sorbet	<b>2 scoops £6.95</b> <b>3 scoops £8.50</b>

SEE OUR SEPERATE MENU FOR OUR DAILY SPECIALS 

# DINE IN DRINKS MENU

## la Trattoria



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### Vini Bianchi

#### WHITE WINES



<b>FIORITO PINOT GRIGIO (ITALY)</b> A lightly perfumed nose is followed by a soft easy flavour on the palate with slight herbal tones and a lovely fresh, crisp finish	£6.95	£9.50	£18.75	£27.00
<b>VINA CARRASCO SAUVIGNON BLANC (CHILE)</b> This crisp, fresh Sauvignon Blanc has flavours of citrus, melon and herbs and a beautifully clean finish	£7.50	£10.50	£21.00	£29.00
<b>TALAMONTI TREBBIANO D'ABRUZZO DOC (ITALY)</b> On the nose a distinct touch of apples and peaches and followed by a firm ripe flavour on the palate and a crisp finish				£33.00
<b>FRASCATI SUPERIORE DOC (ITALY)</b> A light honeyed nose and herbal undertones				£37.00
<b>GAVI DI GAVI DOC (ITALY)</b> Aromas of acacia, peach and apple; full and persistent on the palate with hints of almond on the finish				£48.00

### Vini Spumanti

#### SPARKLING WINES

Bottle

<b>PROSECCO DOC BRUT (ITALY)</b> The Prosecco Bel Canto is a dry, delicious sparkler for any occasion. With aromatic pear flavours on the nose followed by a crisp palate of succulent apple and pear, a classic favourite				£37.00
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### Vini Rosati

#### ROSE WINES

175ml 250ml 500ml Bottle

<b>PINOT GRIGIO PROVINCIA DI PAVIA IGT BLUSH FIORITO (ITALY)</b> A lovely, slightly floral, nose is backed up by a firmness of flavour and depth on the palette and a good length	£6.95	£9.50	£18.75	£27.00
<b>CRESCENDO, WHITE ZINFANDEL (ITALY)</b> Easy drinking rose that doesn't hold back on flavour. Bursting with summer fruits and a refreshing finish, it's the perfect match to fresh salads on a sunny day	£7.50	£10.50	£21.00	£29.00
<b>BARDOLINO CHIARETTO (ITALY)</b> A suave, elegant pink with a snap of herbiness on the finish and bags of character				£39.00

### BEER AND CIDER

<b>PERONI-NASTRO AZZURRO 5.1% ABV (330ML)</b>	£5.50
<b>BIERRA MORETTI 4.6% ABV (330ML)</b>	£5.50
<b>STELLA ARTOIS 4.6% ABV (330ML)</b>	£5.50
<b>PERONI 0.0 (ALCOHOL FREE) (330ML)</b>	£5.50
<b>ASPALL CYDER 6.8% ABV (330ML)</b>	£5.50
<b>KOPPARBERG 4% ABV (500ML)</b>	£7.95
<b>OLD SPECKLED HEN 4.8% ABV (500ML)</b>	£7.95

### SOFT DRINKS AND MIXERS

<b>COCA COLA / DIET COKE / SPRITE (330ML)</b>	£3.95
<b>ELDERFLOWER PRESSE (250ML)</b>	£3.95
<b>ORANGINA (250ML)</b>	£3.95
<b>J20 (275ML)</b>	£3.95
<b>APPLETISER (275ML)</b>	£3.95
<b>SCHWEPES TONIC / SLIMLINE TONIC (125ML)</b>	£2.75
<b>SCHWEPES LEMONADE (125ML)</b>	£2.75
<b>ORANGE / APPLE / PINEAPPLE JUICE (10oz)</b>	£2.95
<b>BITTER LEMON (250ML)</b>	£3.25

### Vini Rossi

#### RED WINES



<b>BELLAMICO MONTEPULCIANO (ITALY)</b> On the nose this wine is intense, vinous, fragrant with hints of berries. It is full, dry and velvety with good persistence	£6.95	£9.50	£18.75	£27.00
<b>VINA CARRASCO MERLOT (CHILE)</b> This rich Merlot displays smooth plum and black cherry fruit flavours and is the ideal partner to a variety of red and white meats and pasta	£7.50	£10.50	£21.00	£29.00
<b>CHIANTI COLLI SENESI DOCG (ITALY)</b> Sun drenched Toscana can always pull something out of the bag and this delicious Chianti is no exception. A full flavoured wine with distinctly earthy tones				£33.00
<b>BARDOLINO DOC (ITALY)</b> This is what real Bardolino is all about. An earthy, zesty, cherry palate and a delicious, lively finish				£39.00
<b>CHIANTI CLASSICO DOCG (ITALY)</b> Almost totally Sangiovese grapes and characterised by a firm ripeness and depth of flavour with a touch of cherries on the finish				£50.00

### Aperitivi

#### COCKTAILS

<b>APEROL SPRITZ</b> A classic Italian cocktail of Aperol, prosecco and soda	£10.95
<b>KIR ROYALE</b> With an Italian twist, crème de cassis with prosecco	£9.95
<b>CLASSIC NEGRONI</b> Featuring equal parts of gin, Campari, and sweet vermouth	£10.95
<b>LIMONCELLO SPRITZ</b> A twist on the classic with limoncello, prosecco and soda	£11.95
<b>BELLINI</b> Peach puree and Prosecco, a perfect start to any meal	£9.95
<b>ESPRESSO MARTINI</b> Sip on this classic cocktail of espresso, Kahlua and vodka	£11.95
<b>CONKER GIN &amp; TONIC</b> Award winning Dorset gin with tonic water	£9.95

### SPIRITS

<b>SMIRNOFF VODKA</b>	£5.75
<b>DORSET CONKER GIN</b>	£6.75
<b>GORDON'S GIN</b>	£5.75
<b>BOMBAY SAPPHIRE</b>	£5.75
<b>BEEFEATER PINK</b>	£5.75
<b>BACARDI</b>	£5.75
<b>CPT MORGAN DARK</b>	£5.75
<b>CPT MORGAN SPICED</b>	£5.75
<b>BELLS</b>	£5.75
<b>JAMESON</b>	£5.25
<b>GLENFIDDICH</b>	£6.75
<b>LAPHROIG</b>	£7.25
<b>JACK DANIELS</b>	£5.75
<b>CANADIAN CLUB</b>	£6.25
<b>GRAPPA</b>	£5.45
<b>COURVOISIER</b>	£5.95
<b>REMY MARTIN VSOP</b>	£7.45
<b>HINE VSOP</b>	£8.00
<b>VECCHIA ROMAGNA</b>	£6.45

### LIQUEURS

<b>DISARRONO AMARETTO</b>	£5.25
<b>AURUM (ORANGE LIQUEUR)</b>	£5.75
<b>COINTREAU</b>	£5.25
<b>BAILEYS (50ML)</b>	£7.00
<b>KAHLUA</b>	£5.75
<b>TIA MARIA</b>	£5.25
<b>SAMBUCA</b>	£5.25
<b>LIMONCELLO</b>	£5.25
<b>FRANGELICO</b>	£5.25
<b>STREGA</b>	£5.25

### FORTIFIED WINES

<b>CINZANO</b>	£5.50
<b>MARTINI EXTRA DRY</b>	£5.50
<b>MARTINI ROSSO</b>	
<b>TIO PEPE</b>	£6.00
<b>HARVEYS BRISTOL CREAM</b>	£6.00
<b>HARVEYS MEDIUM DRY</b>	£6.00
<b>COCKBURN'S PORT</b>	£6.25
<b>CAMPARI (50ML)</b>	£7.45