Welcome to *La Trattoria*

PIZZA ITALIANA

Our Pizzas are homemade on the premises (no frozen items are used);
we daily prepare the dough with our blend of flours imported from Italy.
The dough matures 26 to 36 hours before using it for our guests.
We trust you'll enjoy our Italian Pizza! Buon Appetito ☺

MARGHERITA	tomato, mozzarella, fresh basil	R 80
BOLOGNESE	tomato, mozzarella, homemade ragout bolognese	R 120
CALABRESE	tomato, mozzarella, salame calabrese chorizo style	R 110
REGINA	tomato, mozzarella, mushrooms, bacon and gipsy ham	R 120
BLUE MILANO	tomato, mozzarella, gorgonzola from Milano	R 110
RUSTICA	tomato, mozzarella, gorgonzola, chorizo	R 120
EMILIANA	mozzarella, mortadella di Bologna, crumble pistacchio	R 110

Family Italian Restaurant in Stanford

STARTERS - ANTIPASTI

Italian Tagliere, charcuterie served with homemade focaccia (**2 persons**) R 210

Tris bruschetta, garlic and chopped tomato, chicken liver patè Tuscany style, olives patè R 75

***Mediterranean* mixed Salad** and carrots, cucumber, red onion, cherry tomatoes, black olives R 70

***Sicilian* mixed Salad** and cherry tomatoes, orange slices, toasted seeds R 70

HOMEMADE PASTA - PRIMI PIATTI
STROZZAPRETI, FETTUCCINE, GNOCCHI

Norcina, sausages, garlic, black pepper and black truffles oil R 145

Amatriciana , guanciale and pancetta, homemade tomato sauce, garlic, pecorino cheese

Ragout Bolognese, traditional Italian pasta sauce with meat and tomato, parmigiano

Montanara, fresh mushrooms, pancetta and speck, creamy sauce, parmigiano

Lasagne alla bolognese, traditional Italian lasagne with homemade bolognese sauce

Orecchiette *alla Capri*, creamy cheese with cherry tomatoes, garlic, basil R 130

Gnocchi *Zola*, with gorgonzola or blue cheese

Gnocchi *Butter&Sage, Fettuccine Napoletana* R 120

For Special of the Day you're most welcome to ask the staff. Thank you

MEAT - SECONDI PIATTI

Tagliata, 300gr. mature sirloin on a bed of fresh rocket and cherry tomatoes R 170

Saltimbocca alla romana thin cutlets of tender pork topped with prosciutto&sage R 160

Cotoletta alla Bolognese,Tenderized pork schnitzel panned on sage, marsala, butter and topped with Parma ham and a leaf of sage R 160