

Benvenuti in un viaggio attraverso le affascinanti regioni d'Italia, sede di una delle cucine più famose e popolari al mondo. A La Tratto, offriamo sapori squisiti e autentici che onorano la cultura e la tradizione di un paese antico, ricco d'arte, gastronomia e colori.

Welcome to Italy, join a guided tour through its charming regions, home to many of the world's greatest cuisines. At La Tratto, we offer dainty flavors that honor Italy's culture and tradition. An ancient country full of art, color and rich flavors.

## Il Cocktail

### Bellini

A deeply enigmatic cocktail: peach liqueur with orange and a bubbly twist

### Rob Roy

An all time favorite: whiskey, Vermouth rosso and cherry

### Sidecar

The perfect introduction to cognac drinks: triple sec and a dash of lime

### Garibaldi

A tribute to Italy, a deliciously sweet blend with citrus undertones topped with soda

### Limonata

The staunch ally full of freshness: Campari and sweet Vermouth with an orange twist

### Lavanda aperol spritz

A cocktail that sparks nothing but good vibes, mixed with a lively infusion of lavender

### Negroni sbagliato

A hugely popular Campari-based aperitivo, mixed with Vermouth rosso and sparkling wine

### Soda italiana mocktail

Fresh with a rich lime aroma, mint leaves and a ginger splash

### Lavender lemonade mocktail

A really good thirst-quencher: the classic lemonade infused with lavender and mint leaves

## L'antipasto

### Insalata di arugula ☺ 🌿

Arugula salad combined with cherry tomato and Parmesan cheese

### Parmigiana di melanzane 🌿

Aubergine with Parmesan cheese, tomato sauce and basil

### Insalata ai frutti di mare ☺

Seafood mix, lime and parsley salad

### Insalata di patate e pesce bianco ☺

Catch of the day, hash potato, parsley and seawater

### Impepata di cozze ☺

Mussels with black pepper in white wine

### Carpaccio di manzo e rucola ✨ ☺

Beef, fine herbs and parsley

## Zuppa

### Minestrone ☺ 🌿

Pinto beans and vegetable stew

### Crema di pomodoro alla toscana 🌿

Tomato soup with a hint of pesto oil

## Paste e Risotti

Risotto alla barbabietola 🍷 🌿  
Beet juice and Gorgonzola cheese

Risotto alla Milanese 🍷  
Saffron and beef au jus

Risotto alla pescatora 🍷  
Seafood and fresh fish

Ravioli ripieni di melanzane 🌿  
Aubergine, fresh tomato and basil

Maccheroni cacio e pepe 🌿  
Pecorino cheese and black pepper

Tagliolini al tartufo 🌿  
With truffle cream sauce

Tagliatelle alla puttanesca 🌿  
Tomato, olives and garlic  
✓ Ask for our vegan & gluten free option  
with rice pasta

Spaghetti all'inchostro di calamari  
Squid ink pasta with tomato

Spaghetti con polpettone  
Spaghetti and meatballs topped with  
tomato sauce

Lasagne alla crema di parmigiano  
Lasagna with Parmesan cream

## Dal Mare Nostrum

Pesce fresco al cartoccio 🍷  
Parchment-baked fish with olive oil and potatoes

Salmone alla puttanesca 🍷  
Salmon, tomato, olives, capers and anchovies

## Le Carni

Coscia di pollo al limone 🍷  
Chicken thighs with lime served  
with a side of fries

Cotoletta di maiale alla milanese  
Crispy pork Milanese with arugula  
and cherry tomato

Polpette di manzo  
Italian meatballs with tomato sauce

Ossobuco di manzo  
Beef shank with Milanese risotto

Lombo di agnello  
Braised lamb loin with a side of potato purée

Bistecca di manzo ai funghi  
Picanha steak with mushrooms,  
jus reduction and polenta

🍷 **GLUTEN FREE** Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

✿ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌿 **VEGETARIAN**

✓ **VEGAN**