CENA

TRATTORIA



85 HIGH STREET, YARM

SEA SALT & ROSEMARY FOCACCIA (VE) £8
GREEN OLIVE & LEMON TAPENADE

MARINATED OLIVES (VE) £5
BLACK & GREEN
BRUGNATO, LIGURIA
PROVINCE OF LA SPEZIA

GARLIC BREAD (V) £9
PIZZA BASE WITH FRESH GARLIC BUTTER
Add Tomato - £1.50 / Cheese - £2.00

STARTERS

BEEF & PORK MEATBALLS - BAKED IN A SLOW-ROASTED TOMATO SAUCE, MOZZARELLA & TOASTED FOCACCIA **£11**

TUSCAN HERB CALAMARI - SAUTÉED RED ONION, GREEN CHILLI, RED PEPPERS, PRESERVED LEMON & GARLIC AIOLI **£12**

HALLOUMI - SAUTÉED OLIVES, SUNDRIED TOMATOES, ARTICHOKES, BASIL AIOLI & CRISPY CAPERS **£11**

TOMATO & RED ONION BRUSCHETTA (VE) - RED & YELLOW CHERRY TOMATOES, GARLIC, BASIL, ROCKET & BALSAMIC **£10**

CACIO E PEPE ARANCINI - CREAMY GARLIC WILD MUSHROOMS, PECORINO, BLACK PEPPER & TRUFFLE OIL **£11**

SWEET PTOTATO HUMMUS (VE) - CRISPY CHICKPEAS, BASIL MARINATED FETA & TOASTED FOCACCIA **£10**

BURRATA & NDUJA - MELTED SPICY NDUJA SAUSAGE, BASIL & PINE NUT PESTO, SOFT BAKED BREADSTICKS **£14**

CHILLI & GARLIC KING PRAWNS - TOASTED FOCACCIA **£14**

ANTIPASTO MISTO - HALLOUMI, ITALIAN MEATS, HUMMUS, PARMESAN ARANCINI, GREEN OLIVE TAPENADE **£11**
ROASTED VEGETABLES & TOASTED FOCACCIA *Per Person*

MAINS

PROSCIUTTO WRAPPED CHICKEN - MOZZARELLA STUFFED CHICKEN, ROSEMARY CRUSHED POTATOES & SUN DRIED TOMATO CREAM **£22**

PAN-FRIED LEMON SOLE - SAFFRON PARMENTIER POTATOES, HAZELNUT SALSA VERDE & CAPER BUTTER SAUCE **£26**

STUFFED PORCHETTA - ROASTED TUSCAN POTATOES,OLIVE OIL SPINACH, ROCKET & PINE NUT PESTO WITH MADEIRA JUS **£22**

OVEN ROASTED SALMON - SWEET POTATO RISOTTO, HUMMUS, CAVELO NERO & GARLIC AIOLI **£24**

8oz BAVETTE STEAK - PARMESAN & TRUFFLE FRIES, ROCKET, TOMATOES & PEPPERCORN SAUCE **£32**

ITALIAN LAMB BURGER - BRIOCHE BUN, GOATS CHEESE, BASIL AIOLI, JALAPENO JAM, ROCKET SALAD & BASIL SEA SALT FRIES **£22**

ROASTED BUTTERNUT SQUASH (VE) - BEETROOT RELISH, BEETROOT KETCHUP, QUINOA & CAVELO NERO SALAD **£18**

PIZZA

MARGHERITA (V) - TOMATO SAUCE, MOZZARELLA **£13**

PEPPERONI - TOMATO SAUCE, MOZZARELLA, PEPPERONI, ROCKET & CHILLI MAPLE SYRUP **£16**

CHICKEN & CHORIZO - TOMATO SAUCE, MOZZARELLA, PULLED CHICKEN, CHORIZO, BASIL & PINE NUT PESTO **£18**

MUSHROOM & RICOTTA (V) - TOMATO SAUCE, MOZZARELLA, PINE NUTS & TRUFFLE OIL **£17**

RED ONION, OLIVE & FETA (VE) - TOMATO SAUCE, VEGAN MOZZARELLA, FRESH OREGANO & CONFIT GARLIC OIL **£17**

PROSCIUTTO & GOATS CHEESE - TOMATO SAUCE, MOZZARELLA & CRISPY SAGE **£17**

SPICY NDUJA - TOMATO SAUCE, MOZZARELLA, NDUJA SAUSAGE, ROQUITO PEPPERS & BASIL **£18**

MEAT FEAST - TOMATO SAUCE, MOZZARELLA, SALAMI, PEPPERONI & CHORIZO **£19**

EXTRA TOPPINGS - Veg: £2.5 / Meat £3 **BASIL AIOLI -** £2

PASTA

OVEN BAKED CLASSIC LASAGNE - BOLOGNAISE, TOMATO & PARMESAN CREAM **£18**

RIGATONI BAKE - PULLED CHICKEN, CHORIZO & TARRAGON BECHAMEL SAUCE **£18**

ITALIAN SAUSAGE FETTUCCINI - SLOW-COOKED ITALIAN SAUSAGE RAGU, AGED PARMESAN & HERB OIL **£17**

CARBONARA SPAGHETTI - SMOKED BACON, PEAS, PARMESAN CREAM & POACHED EGG **£17**

OVEN BAKED WILD MUSHROOM & TRUFFLE LASAGNE (V) (VE) - SPINACH & SOYA BECHAMEL WITH TOMATO CREAM (V) OR SLOW ROASTED TOMATO SAUCE (VE) **£17**

SHELLFISH LINGUINE - KING PRAWNS, CRAYFISH WITH SHELLFISH CREAM & FRESH BASIL **£19**

LENTIL ORICHIETTE (VE) - RED PEPPER, FENNEL & LENTIL RAGU WITH LEMON MASCARPONE **£17**

RISOTTO

BLACK PUDDING & PARSNIP RISOTTO - PARSNIP CRISPS & PARSLEY OIL **£17**

SMOKED HADDOCK & PEA RISOTTO - POACHED EGG & CHIVE OIL **£18**

CELERIAC & SMOKED CHEESE RISOTTO (VE) - AGED BALSAMIC & CHIVES **£17**

SIDES

BASIL SEA SALT FRIES **£5**

ROSEMARY CRUSHED POTATOES (VE) **£5**

ROASTED WINTER VEGETABLES (VE) **£5**

PARMESAN & TRUFFLE FRIES **£6**

ROCKET & PARMESAN SALAD **£5**
SHALLOT & HONEY MUSTARD DRESSING

CAESER SALAD **£7**
BABY GEM LETTUCE, PARMESAN, CROUTONS & CAESER DRESSING

DESSERTS

TIRAMISU - COFFEE, COCOA, COFFEE LIQUEUR, CREAM LAYERS & COFFEE CUSTARD **£8**

VANILLA PANNA COTTA - STICKY CHERRIES WITH CHOCOLATE & ALMOND BISCUIT CRUMB **£8**

STICKY TOFFEE PUDDING (V) - BUTTERSCOTCH SAUCE & VANILLA ICE CREAM **£8**

CHOCOLATE TART (VE) - CHOCOLATE ORANGE ICE CREAM, MALTED HONEYCOMB & CHOCOLATE SAUCE **£8**

PANNETONE BREAD & BUTTER PUDDING (V) - CINNAMON CUSTARD & SALTED CARAMEL ICE CREAM **£8**

AFFOGATO (VE) - VANILLA ICE CREAM & A SHOT OF ESPRESSO **£8**

Add 25ml Amaretto or Frangelico *£9*

WHY NOT TRY A CANNOLI PASTRY WITH YOUR COFFEE **£2.5**

CHOOSE FROM: CHOCOLATE & HAZELNUT // LEMON // PISTACHIO

(V) Denotes Vegetarian (VE) Denotes Vegan

We handle all 14 major allergens. Please inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu. While we take care to avoid cross-contamination, we cannot guarantee the absence of allergens, as all dishes are prepared in a kitchen where allergens are present.

An optional gratuity of 12.5% will be added to all tables, all of which is shared equitably amongst the team.

WHITE WINE

	125ml	175ml	250ml	bottle
HOUSE SELECTION - SOAVE, CANTINA DEL GARDA VENETO, ITALY // RICH - CITRUS - DRY	£4.70	£6.30	£8.70	£25
PINOT GRIGIO, CARAMICA - VENETO, ITALY // DRY - APPLE - NUTTY	£4.70	£6.30	£8.70	£25
SAUVIGNON BLANC, SEA HILLS - MARLBOROUGH, NEW ZEALAND // ZESTY - CITRUS - FRESH	£5.30	£7.30	£10.00	£29
VERMENTINO, ZAGARE - SICILY, ITALY // RICH - RIPE - CITRUS	£5.50	£7.50	£10.30	£30
PECORINO, ARENILE - PULGLIA, ITALY // PALE - EXOTIC - ROUNDED	£5.50	£7.50	£10.30	£30
VINHO VERDE, ADERA - GUIMARAES, PORTUGAL // FRESH - APPLE - FIZZ	£5.90	£8.00	£11.10	£32
CHARDONNAY, CAMPO FIORITO - PIEDMONT, ITALY // DELICATE - CREAMY - HONEY	£6.60	£9.00	£12.50	£36
GAVI, LA SMILLA - PIEDMONT, ITLAY // DELICATE - DRY - CITRUS	£6.40	£8.75	£12.40	£35
DIANTHA, PELLEGRINO - CAMPANIA, ITALY // PEAR - AROMATIC - MINERAL				£39
LUTELIA CHARDONNAY, RICASOLI - TUSCANY, ITALY // OAK - VANILLA - FULL BODIED				£55

ROSÉ WINE

	125ml	175ml	250ml	bottle
BARDOLINO CHIARETTO, CANTINA DEL GARDA - VENETO, ITALY // RED FRUITS - FRESH - HARMONIOUS	£4.60	£6.20	£8.60	£25
PINOT GRIGIO ROSÉ, CARAMICA - VENETO, ITALY // DELICATE - LIVELY - FULL BODIED	£4.60	£6.20	£8.60	£25
WHITE ZINFANDEL, DICOVERY - CALIFORNIA, USA // BRIGHT - FRUITY - SWEET	£5.10	£7.00	£9.70	£28
ALBIA ROSÉ, RICASOLI - TUSCANY // FRESH - MINERAL - RASPBERRY				£40
WHISPERING ANGEL, 1/2 BOTTLE - PROVANCE, FRANCE // CRISP - STRAWBERRY - PALE				£30

BEER AND CIDER

DRAUGHT SAN MIGUEL - 5% PINT	£6.95
PERONI GLUTEN FREE - 5.1% 330ML	£4.75
PERONI RED LABEL - 4.7% 330ML	£4.75
SAN MIGUEL ZERO - 0.05% 330ML	£4.75
RUBY REVOLUTION (THREE BROTHERS) - 4.6% 500ML	£6.50
FEEL THE RHYTHM TROPICAL IPA (THREE BROTHERS) - 5.3% 440ML	£6.50
SESSION IPA (THREE BROTHERS) - 4.5% 500ML	£6.50
INCH'S CIDER - 4.5% 500ML	£5.50

SOFT DRINKS

SAN PELLEGRINO LIMONATA SPARKLING LEMON	£3.50
SAN PELLEGRINO ARANCIATA ROSSA SPARKLING BLOOD ORANGE	£3.50
SAN PELLEGRINO MELOGRANO E ARANCIA SPARKLING POMEGRANATE & ORANGE	£3.50

RED WINE

	125ml	175ml	250ml	bottle
HOUSE SELECTION - BARDOLINO, CANTINA DEL GARDA VENETO, ITALY // RICH - CITRUS - DRY	£4.70	£6.30	£8.70	£25
MERLOT, COLLI VICENTINI - VICENZE, ITALY // BERRIES - PEPPERY - SMOOTH	£4.70	£6.30	£8.70	£25
PINOT NOIR, PRINCIPATO - LOMBARDIA, ITALY // LIGHT - FRESH - VANILLA	£5.30	£7.30	£10.00	£29
NERELLO MASCELESE, LA BACCA - SICILY, ITALY // CHERRY - SOFT - FRESH	£5.50	£7.50	£10.30	£30
PRIMITIVO, TRULLI- SALENTO, ITALY // ROBUST = ELEGANT - SPICED	£5.70	£7.80	£10.40	£31
MALBEC, INACAYAL - MALBEC, ARGENTINA / JUICY - CHOCOLATE - BLACKBERRY	£6.20	£8.50	£11.80	£34
CHIANTI, CASALE FALCHINI - TUSCANY, ITALY // SILKY - SPICED - VANILLA	£6.60	£9.00	£12.50	£36
APPASIMENTO, TENUTA GIUSTINI - CAMPANIA, ITALY // CHERRY - VELVETY - RUBY	£7.00	£9.50	£12.50	£38
CABALETTA, TENUTE FIOREBELLI - VENETO, ITALY // PLUM - FULL BODIED - SPICY				£33
BAROLO 'POIANA', CASCINA RADICE - PIEDMONT, ITALY // RICH - PUNCHY - BOLD				£55

FIZZ

	125ml	bottle
HOUSE PROSECCO - VENETO, ITALY	£7.95	£35
ROSÉ PROSECCO, ASTORIA - VENETO, ITALY		£39
TAITTINGER RESERVE BRUT CHAMPAGNE - FRANCE		£75
TAITTINGER ROSE CHAMPAGNE - FRANCE		£75

COCKTAILS

ALL £10.45

APEROL SPRITZ
APEROL, PROSECCO & SODA WATER

LIMONCELLO SPRITZ
LIMONCELLO, PROSECCO & SODA WATER

HUGO
ELDERFLOWER LIQUEUR, PROSECCO, FRESH MINT & SODA WATER

ESPRESSO MARTINI
ABSOLUT VANILLA VODKA, TIA MARIA, SUGAR SYRUP & ESPRESSO

FRENCH MARTINI
ABSOLUT VANILLA VODKA, CHAMBORD, SUGAR SYRUP, LEMON & PINEAPPLE JUICE

STRAWBERRY BRAMBLE
YARM DISTILLERY BLACKBERRY GIN, CHAMBORD, STRAWBERRY PURÉE, SUGAR SYRUP & LIME JUICE

CRANBERRY COOLER
YARM DISTILLERY RUM, CONTREAU, CRANBERRY & LEMONADE TOP

PASSIONFRUIT DAIQUIRI
YARM DISTILLERY RUM, LIME JUICE, PASSIONFRUIT PURÉE & SUGAR SYRUP

APRICOT & AMARETTO SOUR
AMARETTO, APRICOT JAM, BITTERS, LEMON & LIME JUICE

KIR ROYALE
CRÈME DE CASSIS & PROSECCO

MOCKTAILS

SICILIAN SPRITZ STRAWBERRY PURÉE, FRESH LEMON, GRENADINE & LEMONADE	£5.95
PASSIONFRUIT PUNCH GRENADINE, PASSIONFRUIT PURÉE & PINEAPPLE JUICE	£5.95
ELDERFLOWER FIZZ ELDERFLOWER CORDIAL, FRESH MINT, APPLE JUICE & SODA	£5.95