

# insieme

## TRATTORIA

Our Italian cuisine dressings and seasonings are made with 100% extra virgin olive oil only

### Appetizers

🌿 **BEEF CARPACCIO**  
Arugula and radish salad,  
mustard vinaigrette

🌿 **GREEN SALAD**  
Fennel, caramelized panceta,  
Gorgonzola cheese

**ARANCINI**  
With beef and mozzarella cheese

### Pasta & Rice

**PENNE RIGATE**  
Pasta with amatriciana sauce

#### SPINACH AND BROCCOLI LASAGNA

🌿 **SEAFOOD RISOTTO**  
Citrus oil, Parmesan cheese

🌿 **MUSHROOM RISOTTO**  
With fresh herbs and white truffle oil

GLUTEN FREE PASTA AVAILABLE

- 🍏 These are healthy dishes which help in maintaining balanced diet
- 🥛 This dish contains dairy or/and milk

### Soup & Cream

🍏 **MINISTRONE**

🍏 **TUSCAN CREAM**  
With sausage and smoked bacon

### Pizzas

**PEPPERONI**  
Mushrooms and grilled onion pizza

**VEGGIE**  
Bell peppers, olives, onions,  
marinated tomatoes and basil

**MARGHERITA PIZZA**  
**FOUR CHEESES PIZZA**  
With mozzarella, blue cheese,  
Brie and goat cheese

**THE MEATS**  
With sausage, pepperoni, salami  
and Canadian bacon

- 🌶️ These are spicy dishes
- 🌿 These are gluten free dishes



## Meat

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🌿 **LAMB OSSOBUCO,**  
Saffron risotto, gremolata

🌿 **CHICKEN SUPREME**  
With Rosemary, mashed potatoes, green peas  
with white wine

**BEEF MILANESE**  
With lemon and basil sauce, white wine rice

## Fish

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🌿 **ROASTED GROUPER LOIN**  
Tomatoes and basil sauce, creamy polenta

🌿 **PAN SEARED RED TUNA**  
Marinated in oregano, potatoes stew and garlic crust

🌿 **SHRIMPS**  
With putanesca sauce, capellini pasta and  
Parmesan cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Desserts

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## 🌱 CREAMY CHOCOLATE TART

Red fruit sorbet

## 🌱 CANNOLI

With ricotta cheese and citrus sauce

## 🌱 TIRAMISU

## 🌱 GRILLED PEAR TART

With cinnamon ice cream

## 🌱 🍏 FRESH FRUIT

With lime and mint sorbet

🍏 These are healthy dishes which help in maintaining balanced diet

🌱 This dish contains dairy or/and milk

🌱 These are gluten free dishes

🌱 Whole Food Plant-Based option

# Whole Food Plant-Based

## MENU

### Salads

🍏 ROMAIN SALAD WITH  
CREAMY "PADANO" CHEESE SAUCE

### Appetizers

🍏 OWN STYLE TOMATO AND  
MOZZARELLA CHEESE

🌱🍏🌿 VEGETABLE ANTIPASTI  
Marinated pesto mushrooms, roasted  
peppers and grilled zucchini with lemon

### Main courses

🌱 SPAGHETTI  
With saffron sauce

🌱 CARNAROLI  
Rice risotto with pea cream

🍏 These are healthy dishes which help in  
maintaining balanced diet  
🌱 This dish contains dairy or/and milk

### Pizzas

🌱🌶️ SICILIAN  
Spicy tomato sauce, anchovy,  
artichokes and double  
mozzarella cheese

🌱 FARMHOUSE  
Tomato sauce, fresh tomato, grilled  
vegetables, black olives,  
mozzarella cheese and oregano

### Desserts

🌱 PISTACHIO AND CHOCOLATE  
TIRAMISU  
With caramelized almonds

🌱🌱 CREAMY LIMONCELLO  
With candied lemon meringue

🌶️ These are spicy dishes  
🌱 These are gluten free dishes  
🌱 Whole Food Plant-Based option

# KIDS MENU

## Appetizers

### FOCACCIA

Chicken breast club sandwich

🍷🍏 TOMATO AND MOZZARELLA  
CHEESE

🍏 CHICKEN ALPHABET SOUP

## Pastas

### TRADITIONAL BEEF LASAGNA

With vegetables and mozzarella cheese

### SPAGUETTI, PENNE RIGATE, FARFALLE OR FETTUCCINE

Green pesto sauce, red pesto  
Sauce, napoletana tomato, beef  
bolognese or alfredo sauce with  
mushrooms and chicken

## Pizzas

### MARGHERITA

Tomato sauce, fresh tomato, mozzarella  
cheese and oregano

### QUEEN

Tomato sauce, fresh tomato,  
mushroom mix, sweet ham, mozzarella  
cheese and oregano

## Main Courses

### 🍏 CHICKEN BREAST

Accompanied with white rice

### GRILLED SALMON

Fillet with rice pilaf