



La Tra TTO ria

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Andrea
Bernardi

MENU

Tradition and creativity come together
at **La Trattoria x Andrea Bernardi.**

The Italian chef, co-owner of the Michelin-starred restaurant Nub, also awarded two Soles Repsol, presents a concept that honours the roots of authentic Italian cuisine, elevating them through a contemporary and deeply personal approach.



*“Passion, curiosity and respect
for the produce are the essence
of my cooking. I hope you
enjoy the experience.”*



Selected and recommended dishes for vegans

We only collaborate with suppliers who have the certification of traditional and sustainable fishing.

The oils used are olive, sunflower and 100 % vegetable fat.

If you have any questions, please contact our staff.

With the **half board** you can choose a starter between antipasti, pasta or risotto, a main course between meat, fish or pizza and a dessert.

ANTIPASTI

€

HB

ANTIPASTO TRADIZIONALE

29,00

9,00

(minimum 2 people)

Burrata, Taleggio, 25-month cured
Parma ham, Parmigiano Reggiano 30
months, pancetta and pickles

2 • 3 • 4 • 5 • 14

VITELLO TONNATO AL MODO BERNARDI

22,50

4,80

Thin slices of slow-cooked beef topside and
marinated tuna with tonnato foam, soft-boiled
egg, curly parsley, fried capers and parsley dust

1 • 3 • 4 • 5 • 9 • 13

INSALATA DI CARCIOFI E CREMA DI MANDORLE

15,30

Incl.

Artichoke salad with almond cream

1 • 2 • 4 • 5 • 7 • 13 • 14

CARPACCIO ALLA GIUSEPPE CIPRIANI 24,60 5,20
Beef fillet carpaccio with rocket, Parmigiano Reggiano crisp, balsamic vinegar, grated Parmigiano Reggiano and extra virgin olive oil

2 • 3 • 4 • 14

BURRATA MEDITERRANEA 14,95 4,80
With roasted cherry tomatoes, anchovies, herb oil and pine nuts

1 • 2 • 4 • 5 • 6 • 7 • 9 • 13

BRUSCHETTA ALLA NORMA 13,50 Incl.
With Neapolitan tomato sauce, roasted aubergine, mozzarella, Parmigiano Reggiano crisp, basil shoots and smoked ricotta

1 • 2 • 3 • 4 • 5 • 13 • 14

BRUSCHETTA NAPULÉ 13,80 Incl.
With friarelli, Italian sausage, provola and garlic oil

1 • 2 • 4 • 5 • 9 • 13 • 14

CARPACCIO DI SALMONE 19,50 4,80
Marinated salmon carpaccio with citrus dressing, mixed leaves, coriander shoots, grated smoked ricotta and fried capers

2 • 4 • 9 • 10 • 14

CARCIOFI ALLA ROMANA 18,90 4,70
Confit artichokes with Pecorino cheese and mint vinaigrette

2 • 3 • 4 • 14

STRACCIATELLA AFFUMICATA CON TARTARE DI POMODORO E SENAPE 18,50 5,50
Tomato and mustard tartare with stracciatella, smoked mayonnaise, basil shoots, brioche and tartufata

1 • 2 • 3 • 5 • 9 • 13 • 14

PRIMI PIATTI E PASTE /

Starters and pasta

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HB

PIZZETTA DI AVOCADO

16,90

4,20

Tiny pizza with buffalo mozzarella, avocad and chilli-infused olive oil

1 • 2 • 4 • 5 • 6 • 13 • 14

BURRATA FRITTA

18,00

5,50

Breaded and deep-fried burrata on a bed of rocket with lemon dressing, tomato jam and croutons

1 • 2 • 3 • 4 • 5 • 13 • 14



CREMA DI POMODORO

11,00

Incl.

Tomato cream with black truffle croutons and organic olive oil

1 • 4 • 5 • 6 • 12 • 13 • 14



MINISTRONE DI VERDURE

10,00

Incl.

Seasonal vegetable selection soup

4 • 12

LA NOSTRA VERSIONE DELLE MELANZANE ALLA PARMIGIANA

16,20

Incl.

Fried aubergine with Neapolitan tomato sauce, ricotta, pesto, pistachios, basil shoots and grated Parmigiano Reggiano

1 • 2 • 3 • 4 • 5 • 6 • 7 • 13 • 14

RIGATONI CACIO E PEPE

15,80

Incl.

Rigatoni pasta with cacioricotta cheese sauce and black pepper

1 • 2 • 3 • 4 • 5 • 13 • 14

LINGUINE AI GAMBERI ROSSI

42,00

18,00

Linguine with red king prawn, garlic, tomato and white wine

1 • 2 • 3 • 4 • 5 • 9 • 10 • 11 • 12 • 13 • 14

SPAGHETTONI AI PORCINI	17,10	Incl.
Spaghettoni with porcini mushroom cream, hazelnuts and foie		
1 • 2 • 3 • 4 • 5 • 6 • 7 • 13 • 14		

PASTE FRESCHE E RISOTTI / Fresh pasta and risotto

€ HB

RAVIOLI DI BURRATA	17,00	4,40
Ravioli pasta filled with burrata, egg cream, roasted red onion and black truffle		
1 • 2 • 3 • 4 • 5 • 13 • 14		

SPAGHETTI ALLO SCOGLIO	17,90	Incl.
Spaghetti with garlic, prawns, cuttlefish, mussels, clams, white wine and parsley		
1 • 2 • 3 • 4 • 5 • 6 • 9 • 10 • 11 • 13 • 14		

 SCIALATIELLI ALLE VERDURE	16,85	Incl.
With shallots, green asparagus, fresh tomato, porcini mushrooms, zucchini, parsley and truffle oil		
1 • 4 • 5 • 13 • 14		

PANZEROTTI CON RICOTTA DI BUFALA E SPINACI	17,60	4,10
Homemade egg pasta filled with buffalo ricotta and spinachs, basil and parmigiano cream		
1 • 2 • 3 • 4 • 5 • 13 • 14		

TAGLIATELLE CON BURRATA E TARTUFO	29,50	8,80
Tagliatelle, burrata and fresh black truffle		
1 • 2 • 3 • 4 • 5 • 9 • 13 • 14		

PAPPARDELLE	19,75	Incl.
With deer ragù and parmesan		
1 • 2 • 3 • 4 • 5 • 12 • 13 • 14		

RISOTTO AI PORCINI E TARTUFO NERO	27,50	8,80
Seasonal mushroom risotto, porcini mushrooms, and black truffle		

2 • 3 • 4

RISOTTO FRUTTI DI MARE	18,20	Incl.
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Risotto with garlic, king prawns, mussels, and clams

2 • 3 • 4 • 9 • 10 • 11

GNOCCHI, PESTO DI PISTACCHIO E SCAMORZA AFFUMICATA	16,00	Incl.
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Gnocchi, pistacchio pesto and smoked scarmoza

1 • 2 • 3 • 4 • 5 • 6 • 7 • 13 • 14

I CLASSICI / Classic pasta

€ HB

LASAGNA EMILIANA	16,20	Incl.
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Classic lasagne

1 • 2 • 3 • 4 • 5 • 12 • 13 • 14

RIGATONI O SPAGHETTONI	15,10	Incl.
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To choose, with bolognese, pesto, traditional carbonara, tomato, amatriciana or arrabbiata sauce

1 • 2 • 3 • 4 • 5 • 6 • 7 • 12 • 13 • 14

TAGLIATELLE CON RAGÙ ALLA BOLOGNESE	15,50	Incl.
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Tagliatelle bolognese

1 • 2 • 3 • 4 • 5 • 9 • 12 • 13 • 14

 GNOCCHI ALLA NORMA	14,40	Incl.
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Gnocchi with tomato, basil and aubergine

1 • 4 • 12 • 13 • 14

SECONDI PIATTI /

Main courses

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HB

BRANZINO

25,40

6,10

Fillet of sea bass with a garlic reduction,
dry white wine Verdicchio and parsley

4 • 9

FILETTO DI SALMONE NORVEGESE

22,80

Incl.

Norway salmon fillet with Taggiasche
olive cream and mashed potatoes

2 • 4 • 9

COTOLETTA ALLA MILANESE

30,85

8,90

Fried breaded veal cutle

1 • 2 • 3 • 4 • 5 • 6 • 13 • 14

FILETTO DI MANZO CON SALSA ALLE SPUGNOLE

26,70

6,30

Beef tenderloin with morel sauce

1 • 2 • 4 • 5 • 13 • 14

POLLO ALLA CACCIATORA

22,10

Incl.

Free range chicken with garlic, white
wine, red onion, bell pepper, aubergine,
tomato, olives and herbes de Provence

4

OSSOBUCO ALLA MILANESE

24,95

5,30

Ossobuco alla Milanese with saffron rice

1 • 2 • 3 • 4 • 5 • 6 • 12 • 13 • 14

PIZZE / Pizzas

All our pizzas are made with our own
sourdough with 48 hours of fermentation

Add-ons..... 1,50 1,50

FOCACCIA CLASSICA 14,50 3,00

Pizza dough with fresh rosemary, olive oil, Parma ham and rocket salad

1 • 4 • 5 • 13 • 14

TIROLESE 16,00 Incl.

Mozzarella, gorgonzola, walnuts, speck, and Parmigiano Reggiano slices

1 • 2 • 3 • 4 • 5 • 6 • 7 • 13 • 14

MARINARA 16,50 3,00

Tomato, mussels, prawns and garlic

1 • 2 • 4 • 5 • 9 • 10 • 11 • 13 • 14

MARGHERITA 13,50 Incl.

Tomato, mozzarella and fresh basil

1 • 2 • 5 • 13 • 14

QUATTRO FORMAGGI 16,50 Incl.

Four cheeses

1 • 2 • 3 • 4 • 5 • 13 • 14

CAPRICCIOSA 14,90 Incl.

Tomato, mozzarella, cooked ham, mushrooms, artichoke and Taggiasche olives

1 • 2 • 4 • 5 • 13 • 14

QUATTRO STAGIONI 14,50 Incl.

Tomato, artichoke, sausage, black olives and porcini mushrooms

1 • 2 • 4 • 5 • 13 • 14

CALZONE	16,20	Incl.
Closed pizza with tomato, mozzarella, cooked ham and mushrooms		
1 • 2 • 4 • 5 • 13 • 14		
 CALZONE DI VERDURE	15,40	Incl.
Closed pizza with roast vegetables, tomato and basil		
1 • 4 • 5 • 12 • 13 • 14		
PULCINELLA	16,80	3,00
Tomato, rocket salad, burrata and Parma ham		
1 • 2 • 4 • 5 • 13 • 14		
CALABRESE	15,50	3,00
Tomato, mozzarella, Calabrian 'nduja and spicy salami		
1 • 2 • 4 • 5 • 13 • 14		
NAPOLETANA	14,50	Incl.
Tomato, mozzarella di bufala, anchovies and capers		
1 • 2 • 4 • 5 • 9 • 13 • 14		
VEGETARIANA	14,50	Incl.
Tomato, mozzarella and mixed vegetables		
1 • 2 • 4 • 5 • 12 • 13 • 14		
SICILIANA	14,00	Incl.
Tomato, mozzarella, aubergine, grated ricotta and anchovy		
1 • 2 • 4 • 5 • 9 • 13 • 14		
CARBONARA	14,60	Incl.
Mozzarella, guanciale, egg, onion, pecorino and black pepper		
1 • 2 • 3 • 4 • 5 • 13 • 14		

PINSE



PALERMO

15,20

Incl.

Tomato, confit artichoke, cherry tomato,
red onion and black truffle

1 • 4 • 5 • 13 • 14

BOLOGNA

16,40

Incl.

Mortadella, burrata, pistacchio
and organic olive oil

1 • 2 • 4 • 5 • 6 • 7 • 13 • 14

CONTORNI /

Extra side order

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HB

Verdura ripassata * 6,00 6,00

Sautéed vegetables

Patatine fritte * 5,50 5,50

Portion of French fries

Patate canarie * 9,80 9,80

Canarian potatoes

Salse * 3,00 3,00

Extra sauce

SERVIZIO DEL PANE E BURRO

3,10

Incl.

Bread and butter service

1 • 2 • 3 • 4 • 5 • 6 • 7 • 8 • 13 • 14

In accordance with European Regulation (EC) No. 1169/2011 on the proper labelling of food allergens, this menu includes a numerical guide corresponding to each allergen.

Our establishment cannot guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore, if you are allergic or intolerant to any ingredient, please be so kind to contact our staff for more detailed information.

Thank you.

Contains

- (1)** Gluten
- (2)** Milk
- (3)** Eggs
- (4)** Sulphite and sulphur dioxide
- (5)** Soybeans
- (6)** Tree nuts
- (7)** Peanuts
- (8)** Lupins
- (9)** Fish
- (10)** Crustaceans
- (11)** Molluscs
- (12)** Celery
- (13)** Sesame seeds
- (14)** Mustard
- (*)** Consult allergens with our staff



BAHIA DEL DUQUE

THE TAIS

thetaishotels.com/bahia-del-duque



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