



# La Tra TTOR ria

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Andrea  
Bernardi

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



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.

## 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.

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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**

#### **NOSTRO VITELLO TONNATO**

**21,00 Incl.**

Thinly sliced veal cooked at low temperature with its traditional sauce

**2 • 3 • 4 • 5 • 9 • 13 • 14**

 <b>INSALATA DI CARCIOFI</b>	<b>15,30</b>	<b>Incl.</b>
Artichokes salad with roasted tomato, lettuce, beetroot and citrus		
<b>4 • 14</b>		
<b>CARPACCIO DI MANZO</b>	<b>22,05</b>	<b>5,20</b>
Beef carpaccio with Parmigiano Reggiano, rocket salad and old mustard vinaigrette		
<b>2 • 3 • 4 • 14</b>		
<b>MOZZARELLA DI BUFALA D.O.C</b>	<b>14,95</b>	<b>Incl.</b>
Accompanied by tomato and basil		
<b>2 • 4</b>		
<b>BRUSCHETTA CLASSICA</b>	<b>13,50</b>	<b>Incl.</b>
Fresh tomato, mozzarella and garlic		
<b>1 • 2 • 4 • 5 • 6 • 7 • 13 • 14</b>		
<b>BRUSCHETTA SICILIANA</b>	<b>13,80</b>	<b>Incl.</b>
With black olives cream, grilled aubergine and rocket salad		
<b>1 • 2 • 4 • 5 • 6 • 7 • 13 • 14</b>		
<b>INSALATA DI GAMBERONI</b>	<b>19,50</b>	<b>4,90</b>
King prawns salad, lamb's lettuce, rocket salad, orange, red onion and red berry vinaigrette		
<b>4 • 9 • 10 • 11 • 14</b>		
<b>CARCIOFI ALLA ROMANA</b>	<b>18,90</b>	<b>4,70</b>
Confit artichokes with Pecorino cheese and mint vinaigrette		
<b>2 • 3 • 4 • 14</b>		
<b>STRACCIATELLA</b>	<b>18,50</b>	<b>4,50</b>
Stracciatella, tomato tartare, pine nuts and basil		
<b>2 • 3 • 4 • 5 • 6 • 7 • 13 • 14</b>		

# PRIMI PIATTI E PASTE / Starters and pasta

	€	HB
<b>PIZZETTA DI AVOCADO</b> Tiny pizza with buffalo mozzarella, avocado and chilli-infused olive oil <b>1 • 2 • 4 • 5 • 6 • 13 • 14</b>	<b>16,90</b>	<b>4,20</b>
<b>MOZZARELLA IN CARROZZA</b> Breaded and fried mozzarella <b>1 • 2 • 3 • 4 • 5 • 6 • 12 • 13 • 14</b>	<b>16,70</b>	<b>Incl.</b>
 <b>CREMA DI POMODORO</b> Tomato cream with black truffle croutons and organic olive oil <b>1 • 4 • 5 • 6 • 12 • 13 • 14</b>	<b>11,00</b>	<b>Incl.</b>
 <b>MINISTRONE DI VERDURE</b> Seasonal vegetable selection soup <b>4 • 12</b>	<b>10,00</b>	<b>Incl.</b>
<b>PARMIGIANA SICILIANA</b> Fried aubergine, tomato, smoked scamorza, Parmigiano Reggiano and basil <b>2 • 3 • 4 • 12</b>	<b>15,20</b>	<b>Incl.</b>
<b>RIGATONI CACIO E PEPE</b> Rigatoni pasta with cacioricotta cheese sauce and black pepper <b>1 • 2 • 3 • 4 • 5 • 13 • 14</b>	<b>15,80</b>	<b>Incl.</b>
<b>LINGUINE AI GAMBERI ROSSI</b> Linguine with red king prawn, garlic, tomato and white wine <b>1 • 2 • 3 • 4 • 5 • 9 • 10 • 11 • 12 • 13 • 14</b>	<b>42,00</b>	<b>18,00</b>

**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

<b>PAPPARDELLE</b>	<b>19,75</b>	<b>Incl.</b>
With deer ragù and parmesan		
<b>1 • 2 • 3 • 4 • 5 • 12 • 13 • 14</b>		
<b>RISOTTO AI PORCINI E TARTUFO NERO</b>	<b>27,50</b>	<b>8,80</b>
Seasonal mushroom risotto, porcini mushrooms, and black truffle		
<b>2 • 3 • 4</b>		
<b>RISOTTO FRUTTI DI MARE</b>	<b>18,20</b>	<b>Incl.</b>
Risotto with garlic, king prawns, mussels, and clams		
<b>2 • 3 • 4 • 9 • 10 • 11</b>		
<b>GNOCCHI, PESTO DI PISTACCHIO E SCAMORZA AFFUMICATA</b>	<b>16,00</b>	<b>Incl.</b>
Gnocchi, pistacchio pesto and smoked scarmoza		
<b>1 • 2 • 3 • 4 • 5 • 6 • 7 • 13 • 14</b>		

## I CLASSICI / Classic pasta

	€	HB
<b>LASAGNA EMILIANA</b>	<b>16,20</b>	<b>Incl.</b>
Classic lasagne		
<b>1 • 2 • 3 • 4 • 5 • 12 • 13 • 14</b>		
<b>RIGATONI O SPAGHETTONI</b>	<b>15,10</b>	<b>Incl.</b>
To choose, with bolognese, pesto, traditional carbonara, tomato, amatriciana or arrabbiata sauce		
<b>1 • 2 • 3 • 4 • 5 • 6 • 7 • 12 • 13 • 14</b>		
<b>TAGLIATELLE CON RAGÙ ALLA BOLOGNESE</b>	<b>15,50</b>	<b>Incl.</b>
Tagliatelle bolognese		
<b>1 • 2 • 3 • 4 • 5 • 9 • 12 • 13 • 14</b>		

 <b>GNOCCHI ALLA NORMA</b>	<b>14,40</b>	<b>Incl.</b>
Gnocchi with tomato, basil and aubergine		
<b>1 • 4 • 12 • 13 • 14</b>		

## SECONDI PIATTI / Main courses

€ HB

<b>BRANZINO</b>	<b>25,40</b>	<b>6,10</b>
Fillet of sea bass with a garlic reduction, dry white wine Verdicchio and parsley		
<b>4 • 9</b>		

<b>FILETTO DI SALMONE NORVEGESE</b>	<b>22,80</b>	<b>Incl.</b>
Norway salmon fillet with Taggiasche olive cream and mashed potatoes		
<b>2 • 4 • 9</b>		

<b>COTOLETTA ALLA MILANESE</b>	<b>30,85</b>	<b>8,90</b>
Fried breaded veal cutle		
<b>1 • 2 • 3 • 4 • 5 • 6 • 13 • 14</b>		

<b>FILETTO DI MANZO CON SALSALLE SPUGNOLE</b>	<b>26,70</b>	<b>6,30</b>
Beef tenderloin with morel sauce		
<b>1 • 2 • 4 • 5 • 13 • 14</b>		

<b>POLLO ALLA CACCIATORA</b>	<b>22,10</b>	<b>Incl.</b>
Free range chicken with garlic, white wine, red onion, bell pepper, aubergine, tomato, olives and herbes de Provence		
<b>4</b>		

<b>OSSOBUCO ALLA MILANESE</b>	<b>24,95</b>	<b>5,30</b>
Ossobuco alla Milanese with saffron rice		
<b>1 • 2 • 3 • 4 • 5 • 6 • 12 • 13 • 14</b>		

# 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**

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

# 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

	€	HB
<b>Verdura ripassata *</b> .....	6,00	6,00
Sautéed vegetables		
<b>Patatine fritte *</b> .....	5,50	5,50
Portion of French fries		
<b>Patate canarie *</b> .....	9,80	9,80
Canarian potatoes		
<b>Salse *</b> .....	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.**

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### **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

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