LA TRATTORIA

by Alfredo Russo

ALL DAY DINING MENU 11:00AM - 9:00PM

NIBBLES

per scoop

Salted Crisps	£3
Mixed Marinated Olives	£4
Roasted Nuts	£4
Spicy Taralli	£4
STARTERS & SALADS	
Fish Croquettes and Lime Mayo	£6
Baked Polenta with Cheese and Mushrooms*	£9
Rocket Salad with Shaved Parmigiano Reggianio and Balsmic Reduction*	£10
Mixed Leaves Salad with Smoked Salmon and Cherry Tomatoes*	£11
MAINS & SANDWICHES	
Homemade Baked Lasagna*	£16
Guancia Brasata 16-hour slow cooked British Angus beef cheek with mash potatoes and red wine reduction	£22
Beef Carpaccio marinated roasted fillet with rocket, Parmigiano Reggiano shavings and Djon mustard sauce	£16
The Pelham Cheeseburger with Fries and Pickeld Cucumber	£20
The Pelham Club Sandwich with Fries	£20
Ham & Cheddar Cheese Sandwich with Crisps*	£12
SIDES £6	
Roast Potatoes, Broccoli, Tomatoes Salad, New Potatoes & Parsley, Truffle Fries, Cla	ssic Frie
DESSERTS	
Tiramisu*	£7
Fruit Salad*	£6
Chocolate Fondant & Vanilla Ice Cream	£7
Ice Cream and Sorbet Selection	£2

Please make one of our team aware of any dietary restrictions or allergies you might have. Items marked with * are available to order 24 hours.



WINES & BEVERAGES LIST

SPARKLING

SPARKLING	Glass	Bottle
NV Bisol, Valdobbiadene Brut Jeio Prosecco, Veneto, Italy NV Ferrari, Maximum Blanc de Blanc, Trento, Italy NV Ferrari, Maximum Rosé, Trento, Italy NV Taittinger, Brut Reserve, Reims, France	£14 £15 £18 £20	£57 £88 £95 £110
WHITE WINE	Class	Dottle
2022 Vinvita, Pinot Grigio, Veneto, Italy 2022 Cellaro Lumà Grillo, Terre Siciliane, Sicilia, Italy 2022 Folli & Benato, Gavi, Piemonte, Italy 2022 Cantine Terlano, Chardonnay Tradition, Trentino, Italy	Glass £10 £12 £16 £18	Bottle £39 £50 £66 £68
ROSÉ WINE		5
2020 Marotti Campi, Lacrima Rosato, Marche, Italy	Glass £13	Bottle £49
RED WINE	Glass	Bottle
2022 Montetondo, Corvina, Veneto, Italy 2021 Folli & Benato, Barbera d'Asti, Piemonte, Italy 2021 Caiaffa, Negroamaro, Puglia, Italy 2022 Salcheto, Chianti Classico Biskero, Toscana, Italy	£12 £12 £13 £14	£50 £49 £50 £52
BEERS	33cl	
Moretti Peroni Nastro Azzurro	£8 £8	
COCKTAILS		
The Red Room Fizz Rémy Martin 1738 Accord Royale, Apricot, Raspberry, Champagne		£16
The Drawing Room Old Fashioned Coconut infused Maker's Mark Bourbon, Sugar, Bitters		£16
The Pelham Negroni The Botanist Gin, Strawberry infused Campari, Carpano Antica Formula		£16
Aperol or Campari Spritz Aperol or Campari, Prosecco, Soda Water		£16
Vesper Martini The Botanist Gin, Sipsmith Sipping Vodka, Lillet Blanc		£16
Sweet Sunrise 0% ABV Pineapple Juice, Orange Juice, Grenadine, Lemonade		£11
Lemon Spritz Limoncello, Ferrari Trento Doc, Soda Water		£16
Amaretto Espresso Martini Amaretto Disaronno, Sipsmith Sipping Vodka, Tia Maria, Espresso		£16

Full wine list available by calling the Room Service number. A discretionary service charge of 12.5% will apply, while with any Room Service delivery an additional tray charge of £5 will be added to the bill.

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