

TRATTORIA KUALA LUMPUR

ANTIPASTI (STARTER)

ANTIPASTO PORCELLINO, SUGGESTED FOR 3

(Selection of cold cuts, fried calamari, bruschetta, caesar salad, eggplant parmigiana)

AFFETTATI MISTI ITALIANI

(Selection of 5 cold cuts: speck, Parma ham, spicy salame, mortadella and salame felino)

PROSCIUTTO E MELONE

(Parma ham served with fresh melon)

CAPRESE

(Fresh buffalo mozzarella cheese served with fresh tomato)

FORMAGGI MISTI

(Mixed cheese platter)

PARMIGIANA DI MELANZANE

(Baked eggplant with mozzarella and parmesan cheese)

BRUSCHETTA POMODORO

(Toasted bread with tomatoes and fresh basil)

CALAMARI FRITTI

(Deep fried calamari with tartar sauce)

BRUSCHETTA (V)

Italian style toasted bread with fresh tomatoes, garlic and basil

BRUSCHETTA AL SALMONE

(Toasted bread with smoked salmon)

BRUSCHETTE AL SALMONE AFFUMICATO

Smoked salmon served with toasted bread with black olives flavored butter

INSALATA TIEPIDA DI MARE

(Warm seafood: prawn, clam, calamari, mussel, served with bread)

COZZE E VONGOLE ALLA MARINARA

Sauteed clams and mussel with tomato sauce, white wine, garlic, chili and parsley

CARPACCIO DI SALMONE

Salmon carpaccio served with salad, celery, black olive, carrot and toasted bread

CARPACCIO DI FILETTO

Angus australian beef carpaccio with rocket salad and parmesan cheese

TAGLIERE DI FORMAGGI (V)

Selection of cheese served with fresh vegetable, dried fruit, fruits jam and toasted bread

PIATTO DI BRESAOLA

Thinly slices of dried salted beef served with rocket salad, sundried tomatoes and parmesan cheese

ANTIPASTO TRATTORIA

Bites of bresaola beef, bruschetta, artichokes, beef carpaccio, fried calamari, cesar salad

PARMIGIANA DI MELANZANE (V)

Oven baked traditional eggplant parmigiana

ZUPPE (SOUP)

SOUP OF THE DAY (PLEASE ASK TO OUR STAFF)

MUSHROOMS SOUP

SEAFOOD SOUP

ZUPPA DI PESCE DELLA CASA

Mixed seafood in spicy tomatoes soup

MINISTRONE DI VERDURE (V)

Italian style mixed vegetables minestrone soup

VELLUTATA DI FUNGHI

Mixed mushroom soup

ZUPPA DI POMODORO (V)

Traditional Tuscany tomatoes soup with mozzarella cheese

VELLUTATA DI ZUCCA CON GOCCIA DI RICOTTA

Cream of pumpkin soup with a knell of ricotta cheese

ZUPPA DI LENTICCHIE E MALTAGLIATI

Italian lentil soup with homemade fresh maltagliati pasta

ZUPPA DI MARE IN BIANCO CON ZUCCHINI

Mixed seafood soup with zucchini and toasted bread

INSALATE (SALAD)

INSALATA MARE E MONTI

Mixed salad with shrimps, black olive, fresh mushrooms, artichoke and carrot

INSALATA TONNO

Mixed salad with tuna, onion, black olive, potato, egg and green beans

INSALATA AL SALMONE AFFUMICATO

Mixed green salad, smoked salmon, capers, black olives and pesto basil dressing

INSALATA MISTA (V)

Mixed salad, tomatoes, cucumber, carrots and onion

INSALATA PECORINO E PERE (V)

Rocket salad with pecorino cheese, pear, walnut and honey

INSALATA EMILIANA

Rocket salad, cherry tomato, beef bacon and parmesan cheese in balsamic dressing

INSALATA CESARE

Green salad, crouton, parmesan cheese, grilled chicken breast, egg, beef bacon with cesar dressing

EMILIANA

(Rocket salad, cherry tomatoes, bacon & parmesan cheese with aged balsamic vinegar dressing)

CESARE

(Green salad, crouton, parmesan cheese and egg with cesar dressing)

PECORINO E PERE

(Rocket salad with pecorino cheese, pears, walnuts and honey)

TARTUFATA AL PROSCIUTTO

(Mixed salad, tomatoes, grilled eggplant, scarmorza cheese, Parma ham and truffle oil)

MISTA

(Mixed garden salad)

PANINI (SANDWICH)

All panini are served with french fries & small salad

CIABATTA CAPRESE

(Fresh buffalo mozzarella, tomato, oregano and olive oil)

CIABATTA FRESCA

(Cooked ham, mozzarella cheese, lettuce, tomato, mayo)

CIABATTA AL CRUDO

(Parma ham and buffalo mozzarella)

CIABATTA PORCELLINO

(Homemade pork paddy, mozzarella cheese, onions, mushroom, mayo)

CIABATTA AL SALMONE

(Smoked salmon, capers, onions and cream cheese)

CIABATTA ALLA SALSICCIA

(Italian pork sausage, tomatoes, onions, mustard and lettuce)

SPIANATA AL TONNO

Homemade Trattoria focaccia bread with tuna, eggs, mayo, chive, lettuce and tomatoes

SPIANATA AL PROSCIUTTO

Homemade Trattoria focaccia bread with turkey ham, Italian mozzarella cheese and fresh tomatoes

CIABATTA AL POLLO

Chicken breast, emmental cheese, lettuce, tomatoes and mayo

CIABATTA DI MANZO PICCANTE

Sliced Angus grass feed tenderloin, lettuce, tomatoes, fresh red chilly and mayo

SPIANATA ALLA COTOLETTA

Homemade Trattoria focaccia bread with deep fried chicken breast, lettuce, tomatoes, French fries, mayo and ketchup

CIABATTA VEGETARIANA

Mixed grilled vegetables, tomato, mozzarella cheese and basil pesto

PASTA

SPAGHETTI ALLE VONGOLE

(Spaghetti with clams and cherry tomato sauce)

RAVIOLI DI PESCE

(Homemade ravioli stuffed with seafood with calamari and shrimp in zucchini and cherry tomato sauce)

SPAGHETTI ALLO SCOGLIO

(Spaghetti pasta with clams, mussel, calamari and shrimps in slight spicy tomato sauce)

TAGLIOLINI AL NERO DI SEPPIA E SALMONE

(Homemade black squid ink tagliolini pasta with fresh salmon in creamy sauce)

RISOTTO AI FRUTTI DI MARE

(Italian style rice with clams, mussel, calamari and shrimps in tomato sauce)

SPAGHETTI GAMBERI E SALSICCIA PICCANTE

(Spaghetti pasta with prawn and spicy pork sausage in tomato sauce)

TORTELLINI PANNA E PROSCIUTTO

(Homemade pasta stuffed with pork and chicken in creamy cooked ham sauce)

SPAGHETTI CARBONARA

(Spaghetti pasta with pork bacon, parmesan cheese in egg sauce)

RIGATONI ALLA BOLOGNESE

(Rigatoni pasta with pork bolognese sauce)

SPAGHETTI ALL'AMATRICIANA

(Spaghetti pasta with pork bacon in tomato sauce topped with the pecorino cheese)

PENNE ALL'ARRABBIATA

(Penne pasta with garlic in spicy tomato sauce)

SPAGHETTI AGLIO, OLIO E PEPERONCINO

(Spaghetti pasta with garlic, olive oil, chilli and parsley)

PAPPARDELLE SALSICCIA E FUNGHI

(Homemade large tagliatelle pasta with Italian minced pork sausage and mushrooms in creamy sauce)

GNOCCHI MARI E MONTI

(Homemade potato gnocchi with mushroom, pork sausage and shrimps in creamy sauce)

RISOTTO ALLO SPEK E PORCINI

(Italian style rice with speck bacon and porcini mushrooms)

Rigatoni salsiccia e 'nduja

RISOTTO BIANCO AI FRUTTI DI MARE

Italian style rice with seafood in white wine sauce

TAGLIOLINI ALL'ASTICE

Homemade tagliolini pasta with American lobster and cherry tomatoes sauce

LINGUINE DEL PORTO

Linguine pasta with prawn and squid in light cherry tomatoes and chives sauce

LINGUINE ALLO SCOGLIO IMPERIALE

Linguine pasta with seafood and American lobster in tomato sauce

FUSILLI AL TONNO

Spiral pasta with tuna, capers and black olives tomato sauce

RIGATONI AI CROSTACEI

Rigatoni pasta with prawn, shrimps and crab meat in tomato sauce

TAGLIOLINI AL NERO DI SEPPIA CON PANNA E SALMONE

Squid ink homemade tagliolini with fresh salmon in creamy sauce

RIGATONI SULL'AGNELLO AL COCCIO

Rigatoni pasta with lamb sauce

TAGLIATELLE ALL' ABRUZZESE

Homemade tagliatelle with beef meat ball in tomato sauce

RISOTTO AI FUNGHI PORCINI TARTUFATO (V)

Italian style rice with porcini mushrooms, flavoured with truffle oil

RAVIOLI DI RICOTTA E SPINACI IN SALSA ROSA (V)

Homemade ravioli stuffed with ricotta cheese and spinach in creamy tomato sauce

GNOCCHI STRASCICATI AL FORNO

Oven baked homemade potatoes gnocchi with mozzarella and parmesan cheese in creamy Bolognese sauce

RAVIOLI DI ZUCCA AL BURRO E SALVIA (V)

Homemade ravioli stuffed with pumpkin, potatoes and ricotta cheese in butter and sage sauce

TORTELLINI CON PANNA E PROSCIUTTO

Homemade tortellini pasta stuffed with beef and chicken in creamy turkey ham sauce

STROZZAPRETI SPINACI E PANCETTA

Homemade strozzapreti pasta with spinach, beef bacon in creamy gorgonzola cheese sauce

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle pasta with beef bolognese sauce

PAPPARDELLE VERDI AI FUNGHI (V)

Homemade spinach pappardelle pasta in creamy mushrooms sauce

LINGUINE AL PESTO CON PATATE (V)

Linguine pasta with potatoes in fresh pesto basil sauce

SPAGHETTI AGLIO, OLIO E PEPERONCINO (V)

Spaghetti pasta with garlic, chilly parsley and olive oil

SECONDI (MAIN)

BRANZINO AL SAPORE DI MARE

Oven baked sea bass fillet with prawn, clams and vegetables

SALMONE ASPARAGI E CILIEGINO

Sautéed salmon fillet with asparagus and cherry tomatoes sauce served with mashed potatoes

GRIGLIATA MISTA DI PESCE (FOR 2 PEOPLE)

Grilled prawns, squids, salmon and sea bass served with sautéed clams, boiled asparagus and roasted potatoes

SGOMBRO AL FORNO CON INSALATA DI PATATE (20 MINS)

Oven baked whole blue mackerel fish baked served with potatoes salad

SALMONE GRIGLIATO AI PORCINI

Grilled salmon fillet in creamy Italian porcini mushroom sauce on the side served with grilled vegetables

SPIEDINI DI GAMBERONI E CALAMARI ALLA GRIGLIA

Grilled tiger prawns and calamari skewers served with sautéed spinach & roasted potatoes

BRANZINO ALLA MEDITERRANEA

(Oven baked sea bass with potato, zucchini and tomato)

POLLO ARROSTO

(Roasted chicken with potatoes and salad)

SCALOPPINA DI MAIALE AI FUNGHI

(Pan fried sliced pork loin in mushroom sauce served with potatoes)

ROSTICCIANA

(Roasted pork ribs with roasted potatoes and salad)

BISTECCA ALLA FIORENTINA 600GR

(Beef T-bone steak served with roasted potatoes)

STINCO DI MAIALE

(Oven baked pork knuckles with roasted potatoes)

FILETTO DI MANZO AI FUNGHI O AI 3 PEPI

(Pan Fried Angus beef tenderloin with mushrooms or 3 pepper sauce served with French fries and salad)

TAGLIATA DI MANZO E PATATE ARROSTO

(Sliced Australian Angus grass feed tenderloin served with rocket salad, parmesan cheese and roasted potatoes)

CARRE' DI AGNELLO AL FORNO

New Zealand lamb chop roasted with rosemary potatoes topped with gravy sauce

STINCO DI AGNELLO SU PURE' DI PATATE

Oven baked lamb shank served with mash potatoes

SUPREMA DI POLLO

Roasted chicken breast stuffed with potatoes and spinach, served with mashed potato and grilled tomato

COSCIO DI POLLO AL FORNO

Roasted chicken drumstick served with roasted potatoes and eggplant parmigiana

BISTECCA ALLA FIORENTINA (600 GR)

Our famous Australian T-bone steak served with roasted potatoes and cannellini beans

POLPETTE DI MANZO AI 3 SUGHI

Black Angus meatballs with three different selection of sauce (mushroom, tomato and beans, blue cheese), served with mashed potatoes and sautéed spinach

SCALOPPINA DI POLLO AL LIMONE

Chicken breast escalope with lemon sauce served with green peas and boiled potatoes

COTOLETTA DI POLLO RIPIENA

Deep fried breaded chicken breast stuffed with mozzarella cheese and turkey ham served with French fries with mixed salad

TAGLIATA CON RUCOLA E GRANA

Sliced Australian Angus grass feed tenderloin served with rocket salad, parmesan cheese and roasted potatoes

CONTORNI (SIDE DISH)

French fries

Sauteed spinach

Grilled mixed vegetable

Sauteed mushroom

Mashed potatoes

Sauteed potatoes

Roasted potatoes

Garden salad

PIZZA

SCHIACCIATINA AL ROSMARINO

(Plain pizza with rosemary and olive oil)

MARINARA

(Tomato sauce and garlic)

MARGHERITA

(Tomato sauce, mozzarella and basil)

PANCETTA E GRANA

(Tomato sauce, mozzarella, pork bacon and parmesan cheese)

PROSCIUTTO E FUNGHI

(Tomato sauce, mozzarella, cooked ham and mushroom)

SALAME PICCANTE

(Tomato sauce, mozzarella and spicy pork salami)

CONTADINA

(Mozzarella, spinach, zucchini, pork Italian minced sausage)

4 FORMAGGI

(Tomato sauce, mozzarella and mixed cheese)

PANNA E SPECK

(Tomato sauce, mozzarella, speck bacon and cream)

CAPRESE

(Fresh buffalo mozzarella, sliced tomato and oregano)

RIPIENA

(Double layer pizza stuffed with mozzarella, cooked ham and spinach)

EDO

(Mozzarella, gorgonzola, mushroom, rocket and Parma ham)

NAPOLETANA

(Tomato sauce, mozzarella, anchovies and capers)

SALSICCIA E CIPOLLA

(Tomato sauce, mozzarella, pork Italian minced sausage and onions)

PARMA

(Tomato sauce, mozzarella, Parma ham and rocket salad)

VEGETARIANA

(Tomato sauce, mozzarella, mixed vegetables)

CAPRICCIOSA

(Tomato sauce, mozzarella, cooked ham, black olives, mushrooms and artichokes)

CARNIVORA

(Tomato sauce, mozzarella, pork Italian minced sausage, cooked ham and spicy salami)

SALMONE AFFUMICATO

(Mozzarella, smoked salmon, capers, onion and cream cheese)

CALZONE VEGETARIANO

(Pocket pizza with tomato sauce, mozzarella and mixed vegetables)

CALZONE FARCITO

(Pocket pizza with tomato sauce, mozzarella, pork sausage and mushrooms)

FAGOTTO VANNI

(Fagotto pizza stuffed with mozzarella, cherry tomato, radicchio salad mushroom and topped with Parma ham)

MELANZANE E PROSCIUTTO

(Tomato sauce, mozzarella cheese, spinach eggplants, Parma ham and sliced parmesan cheese)

DIAVOLA (V)

Tomato sauce, mozzarella and chilly

CALZONE DEI MEDICI (V)

Pocket pizza with mozzarella, tomatoes, ricotta cheese and spinach

VALTELLINA

Mozzarella, scamorza cheese, bresaola and mushrooms

BIANCA

Mozzarella, cherry tomatoes, turkey ham and rocket salad

POLLO PICCANTE

Tomato sauce, mozzarella, spicy grilled chicken topped with chilli oil

LEO

Mozzarella, gorgonzola, turkey ham, mushroom and rocket salad

4 STAGIONI

Tomato sauce, mozzarella, beef salami, chicken sausages, zucchini and mushroom

TONNO CIPOLLA E OLIVE

Tomato sauce, mozzarella, tuna, onion and olive

FRUTTI DI MARE

Tomato sauce, mozzarella and mixed seafood

SALMONE E PESTO

Mozzarella, basil sauce, smoked salmon and buffalo mozzarella

ANNA

Mozzarella, mushroom, cherry tomatoes, bresaola beef & rocket salad

MELANZANE E BRESAOLA

Tomato sauce, mozzarella, eggplant, bresaola beef and sliced parmesan cheese

CARCIOFI & GORGONZOLA (V)

Tomato sauce, mozzarella, artichokes and gorgonzola cheese

GUSTOSA

Tomato sauce, mozzarella, chicken sausage, turkey ham and beef salami

LA RIPIENA

Double layer pizza filled with mozzarella, turkey ham & fresh spinach

PESCATORA

3 flavour in one : Frutti di mare (tomato sauce, mozzarella and mixed seafood), Tonno (tomato sauce, mozzarella, tuna, onion and black olives) and Salmone (tomato sauce, mozzarella, salmon and capers)

MARI E MONTI

2 flavour in one : Frutti di mare (tomato sauce, mozzarella and mixed seafood) and Prosciutto e funghi (tomato sauce, mozzarella, turkey ham and mushrooms)

ANNA & LEO

2 flavour in one : Anna (mozzarella, mushrooms, cherry tomatoes, bresaola beef and rocket salad) and Leo (mozzarella, gorgonzola cheese, mushrooms, turkey ham and rocket salad)

ORTOLANA (V)

3 flavour in one : Margherita (tomato sauce, mozzarella & basil), Marinara (tomato sauce and garlic) and Vegetariana (tomato sauce, mozzarella and mixed grilled vegetables)

CARNIVORA

(tomato sauce, mozzarella cheese, beef salami, chicken sausage and turkey ham)

SOFT DRINKS

Mineral water

Acqua Panna (500ml)

Acqua Panna (1000ml)

San Pellegrino (500ml)

San Pellegrino (1000ml)

Coca Cola

Diet Coke

Sprite

Tonic Water

Soda Water

Ginger Ale

FRESH JUICE

Watermelon
Lemon
Orange
Pineapple
Mango
Apple
Strawberry
Carrot
Mango
Mixed

FRUITY SODA

Raspberry

Orange

Mint

Blackberry

Strawberry

Peach

Coconut

Passion Fruit

Mango

Mocktail

Analcolico Trattoria

Watermelon, orange, passion fruit

Freshness Wish

Tea, orange, mint, honey

Shirley Temple

Lemon juice, strawberry, ginger ale

Virgin Mojito

Mint, lime, brown sugar, soda

Summer Smoothie

Passion fruit, mango, pineapple

Green Apple Cool

Apple, mint, lime, soda

Melonberries Smoothie

Red Berries And Watermelon

BEER (BY BOTTLE)

Carlsberg Green Label
Erdinger Weisbier "white fine yeast"
Erdinger Dark
Lowenbraun Original
Beck's
Budweiser
Leffe Blonde
Leffe Brune
Corona
Savanna Dry

BEER (BY DRAUGHT)

Carlsberg
Asahi
Hoergaarden White
Tennets stout
Magner's
Stella Artois

CAFFETTERIA

Espresso
Double Espresso
Caffe Macchiato
Long Black
Cappuccino
Iced Cappuccino
Flat White
Caffe Latte
Iced Caffe Latte
Hot/Iced Chocolate
Iced Coffee
Decaffeinated
Hot/Iced tea
Dilmah Tea Selection (By pot)
Green tea
Peppermint
English Breakfast
Earl Grey

SIGNATURE COCKTAIL

Sweet Jack
Jack Daniel, peach, coke

Rusty Nail
Jack Daniel and drambuie

Bay Breeze
Malibu, mango, passion fruit

Hurricane
Vodka, orange, coke

Bellini
Peach and prosecco

CLASSIC COCKTAIL

Negroni
Americano
Mojito
Vodka Martini
Daiquiri
Caipiroska
Margarita
Cosmopolitan
Pina Colada
Gin Tonic
Cuba Libre
Long Island Ice Tea

TEA SELECTION DILMAH (BY POT)

Green Tea
Peppermint
Earl Grey
Brilliant Breakfast

GRAPPA

Sarpa di Poli
Brunello di Montalcino
Jacopo Poli Arzente
Jacopo Poli Torcolato
Jacopo Poli Moscato
Jacopo Poli Vespaiole
Grappa di Amarone
Grappa di Sassicaia

AMARI

Amaro Montenegro
Jagermeister
Averna
Amaro Lucano
Fernet Branca
Amaretto Luxardo
Amaro del Capo

LIQUORS

Martell VSOP

Remy Martin VSOP
Remy Martin XO
Lagavulin 16yrs
Chivas Regal 12yrs
Jack Daniel
Jameson, Irish Whiskey
Red Label, J Walker
Black Label, J Walker
Green Label, J Walker
Gold Label, J Walker
Double Black, J Walker
Blue Label, J Walker
Ballantines 21yrs
Laphroaig 15yrs
Caol Ila 12yrs
Maccallan 12yrs
Maccallan 18yrs
Dalmore 12yrs
Dalmore 18yrs
Balvenie 12yrs
Sambuca
Limoncello
Tequila Gran Jalisco
Baileys
Vecchia Romagna
Martini (Dry, Bianco, Rosso)
Gordon Dry Gin
Hendricks Gin
Absolut Vodka
Imperia Vodka
Bacardi Superior Rum
Bacardi Gold Rum
Campari
Aperol
Pernod
Malibu
Drambuie
Cointreau
Tequila Patron XO café dark
Tequila Patron XO café
Tequila Patron Anejo