

# **TRATTORIA OBEROI**

## **ANTIPASTI (Appetizers)**

### **ANTIPASTO TRATTORIA**

Grilled vegetables, artichokes, olives, crumbed tomatoes & mushrooms

### **INSALATA DI SPINACI**

Fresh spinach with pine nuts and shaved parmesan cheese

### **INSALATA AL GORGONZOLA**

Green salad with Italian gorgonzola cheese, walnuts, celery and bread crust

### **INSALATA PECORINO E PERE**

Fresh rucola with pears, pine nuts, Italian pecorino cheese and honey

### **CAPRINO TIEPIDO**

Warm caprino cheese with honey, raisins and pine nuts on a bed of green salad

### **CAPRESE**

Fresh mozzarella served with fresh sliced tomato and rucola served with basil infused olive oil

### **TAGLIERE DI FORMAGGI MISTI**

A plate of mixed cheese

### **INSALATA CESARE**

Mix salad , tomatoes, bread crust, Italian bacon, parmesan & cesare dressing

### **RUSTICA**

Fresh spinach, mushroom, tomato, bresaola pecorino cheese and artichoke

### **BRESAOLA RUCOLA E GRANA**

Thin slices smoked beef with rucola and parmesan cheese

### **CARPACCIO DI FILETTO**

Thin slices beef served with grana cheese, celery and olive oil lemon dressing

### **TAGLIERE DI AFFETTATI MISTI**

Assorted cold cuts meat plate with fresh mozzarella , tomatoes and crostini

### **POLPO CON PATATE**

Tender warm octopus with boiled potatoes and rucola

### **CARPACCIO DI TONNO**

Thin slices of peppercorn crusted tuna on a bed of mesclun salad \*

#### CARPACCIO DI SALMONE

Thin slices of salmone on a bed of fennel with carrot and tomato\*

#### CARPACCIO DI POLPO

Thin sliced octopus, in a bed of green salad , fresh tomatoes, onions \*

#### MIX DI CARPACCI

A mixed plate of tuna, salmon & octopus\*

#### PEPATA DI VONGOLE

Fresh sautéed clams, with parsley and garlic

\*all the carpaccio are served with olive oil lemon dressing

### **PANINI (SANDWICHES)**

#### CAPRESE

Fresh mozzarella cheese, tomato, oregano and basil

#### TONNO

Tuna, tomato, mayonnaise, onion and green salad

#### CRUDO

Italian Parma ham and mozzarella cheese

#### COTTO

Ham, emmental cheese and spinach

#### ALPINO

Bresaola, mushrooms, emmental cheese, mozzarella and rucola

#### PANINI CAMPAGNOLI

A selection of four different flavor sandwiches, in a home made focaccia bread

Tomato, tuna, maionese

Salame Milano

Tomato, fresh mozzarella, origano & basil

Speck, emmental cheese, rucola

\* ALL SANDWICHES ARE SERVED WITH FRENCH FRIES AND GREEN SALAD

## **PRIMI PIATTI**

### **GNOCCHI AL POMODORO**

Home made potato gnocchi, in tomato sauce & basil infused olive oil \*

### **PAPPARDELLE VERDI AI FUNGHI**

Home made spinach pasta, in a mix of mushrooms cream sauce \*

### **PENNE ALL' ARRABBIATA**

Penne pasta, in garlic and chilli tomato sauce

### **FUSILLI AL PESTO DI BASILICO**

Fusilli pasta, in pesto basil sauce \*

### **GNOCCHI VERDI AI FORMAGGI**

Home made spinach gnocchi, with mixed cheese sauce \*

### **RAVIOLI AL RAGÚ**

Home made potato filled ravioli pasta, in bolognese ragú sauce \*

### **PAPPARDELLE ALLA BOLOGNESE**

Home made pasta with bolognese ragú sauce \*

### **PAPPARDELLE VERDI STRASCICATI**

Home made green pappardelle, with low cooked minced beef in white wine cream sauce \*

### **TORTELLINI PANNA PROSCIUTTO**

Home made meat filled tortellini pasta, in a ham creamy sauce \*

### **TORTELLI IN SALSA ROSA**

Home made meat and spinach filled tortelli pasta, in tomato cream sauce \*

### **STROZZAPRETI GUSTOSI**

Home made pasta with italian bacon, mushrooms and cherry tomato sauce \*

### **TAGLIATELLE AL RAGÚ DI SALSICCIA**

Home made tagliatelle pasta, with minced Italian sausage & black olives tomato

sauce \*

#### PAPPARDELLE CON AGNELLO E FUNGHI

Home made pappardelle pasta, in lamb mushrooms sauce & pecorino cheese

#### LINGUINE ALLE VONGOLE

Linguine pasta, with fresh clams in a light garlic & parsley sauce

#### SPAGHETTI AL TONNO E POMODORINI

Spaghetti, in fresh tuna and cherry tomato sauce (little spicy)

#### TAGLIOLINI ALLA PESCATORA

Home made tagliolini pasta, with mixed seafood in tomato sauce

#### TAGLIOLINI NERI AL SALMONE

Home made squid ink tagliolini pasta, in a salmon cream sauce

#### SPAGHETTI ALLO SCOGLIO

Spaghetti, in a light fresh tomato and seafood sauce ( little spicy)

\*served with parmesan cheese

### **SECONDI PIATTI**

#### SCALOPPINA DI POLLO AL LIMONE

Sautéed chicken breast with lemon sauce, with broccoli & mashed zucchini potatoes

#### SUPREMA DI POLLO

Sautéed chicken breast stuffed with emmental cheese mushrooms & fresh spinach, with mashed zucchini potatoes & sautéed cherry tomato

#### PETTO DI POLLO E VERDURE ALLA GRIGLIA

Grilled chicken breast with mix grilled vegetables, grilled potatoes and garlic oil dressing

#### SCALOPPINA DI MAIALE AI FUNGHI

Sliced pork tenderloin with mushroom sauce and mashed zucchini potatoes

#### STRACCETTI AL BALSAMICO

Sautéed beef tenderloin strips with garlic and rosemary, with sautéed

mushrooms and aged balsamic

#### COTOLETTA MILANESE

Deep fried bread crumbed beef, with salad, fresh tomato & mashed potatoes

#### TAGLIATA RUCOLA E GRANA

Sliced grilled beef tenderloin, with fresh rucola and grana cheese

#### FILETTO AI FUNGHI

Sautéed beef tenderloin in a creamy mushrooms sauce, with salad & Mila potatoes

#### GRIGLIATA MISTA DI CARNE

Assorted mix of grilled meat: pork ribs, sliced beef tenderloin, chicken breast and Italian sausage, with French fries (Time 25min)

#### ROSTICCIANA DI MAIALE

Grilled pork ribs (500gr), served with potato Mila and salad (Time 25 min)

#### TONNO ALLA GRIGLIA

Grilled tuna with basil emulsion oil , sautéed cherry tomatoes & sautéed broccoli

#### FRITTO MISTO

Deep fried floured calamari and shrimps with salad

#### ZUPPETTA DI PESCE

Italian style fresh seafood soup, with crostini bread

#### SALMONE ALL'ERBA CIPOLLINA

Sautéed salmon with spring onions on a bed of potatoes and sautéed vegetables

#### MAZZANCOLLE ALLA GRIGLIA

Grilled prawn with aged balsamic , served with mix salad

#### GAMBERI AL VINO BIANCO

Sauteed fresh prawn with white wine sauce, served with sautéed crispy vegetables

we use imported beef

## **CONTORNI**

**NUOVO PONTE**

French fries potatoes

**PATATE MILA**

Home style potatoes with olive oil, garlic and rosemary

**PURE' DI PATATE**

Mashed potatoes

**INSALATA VERDE**

Mesclun salad

**SPINACI SALTATI**

Sautéed spinach

**FUNGHI TRIFOLATI**

Sautéed mixed mushrooms with garlic

**ZUCCHINE SALTATE**

Sautéed zucchini

**BROCOLI SALTATI**

Sautéed broccoli with garlic

**PIZZA**

**SCHIACCIATINA AL ROSMARINO**

Crispy thin pizza bread with rosemary

**CAPRESE**

Mozzarella, fresh sliced tomato, fresh mozzarella and basil

**MARGHERITA**

Tomato sauce, mozzarella and basil

**VEGETARIANA**

Tomato sauce, mozzarella and mix of vegetables

**DAVID**

Mozzarella , mushrooms, artichokes, sun dry tomato, fresh mozzarella & basil

infused olive oil

#### DIAVOLA

Tomato sauce, mozzarella, chilli

#### CALZONE CAROLINA

Mozzarella, pecorino, emmental, grana cheese with zucchini, spinach & fresh tomatoes

#### 4 FORMAGGI E RUCOLA

4 mix cheeses, tomato sauce and rucola

#### EMMENTAL SPINACI E GRANA

Tomato sauce, mozzarella, spinach, emmental and grana cheese

#### CALZONE VEGETARIANO

Tomato sauce, mozzarella, zucchini, egg plant, mushrooms, onion, and cherry tomatoes

#### SALSICCIA E CIPOLLA

Tomato sauce, mozzarella, Italian sausage and onions

#### CAPRICCIOSA

Tomato sauce, mozzarella, mushrooms, sausage, ham & mix peppers

#### CALZONE FARCITO

Mozzarella, cherry tomatoes, mushrooms, Italian sausage and ham

#### CONTADINA

Mozzarella, Italian sausage, fresh spinach and zucchini

#### PANCETTA E GRANA

Tomato sauce, mozzarella, Italian bacon and grana cheese

#### BIANCA AL CRUDO

Mozzarella, cherry tomatoes, Parma ham and rucola

#### EDOARDO

Mozzarella, gorgonzola, Parma ham, mushrooms and rucola

#### CARCIOFI E PANCETTA

Tomato sauce, mozzarella, Italian bacon and artichokes

#### LARIPIENA

Double layer pizza filled with mozzarella, ham & fresh spinach

#### PROSCIUTTO COTTO E FUNGHI

Tomato sauce, mozzarella, ham and mushrooms

#### RUSTICA

Mozzarella, mushrooms, bresaola, fresh tomato, pecorino cheese, fresh spinach & artichokes

#### 4 STAGIONI

Tomato sauce, mozzarella, würostchen, Italian sausage, zucchini & mushrooms

#### WÜRSTCHEN E CIPOLLA

Tomato sauce, mozzarella, würostchen and onions

#### SALAME PICCANTE

Tomato sauce, mozzarella, chilli, beef salami and mix peppers

#### MAGNIFICA

New unique special pizza 3 flavour in 1: Salsiccia e cipolla; Calzone; Bianca al crudo

#### MARE E MONTE

1/2 Calzone (Tomato, mozzarella, mushrooms, mix pepper, ham)

1/2 Flat ( Tomato, mozzarella, seafood & tuna )

#### NAPOLETANA

Tomato sauce, mozzarella, anchovies, capers and oregano

#### TONNO CIPOLLA E OLIVE

Tomato sauce, mozzarella, tuna, onions and olives

#### FRUTTI DI MARE

Tomato sauce, mozzarella and mix sea food

#### GAMBERI E ZUCCHINE

Tomato sauce, mozzarella, shrimp and zucchini

#### CALZONE DI MARE

Tomato sauce, mozzarella, zucchini and mix sea food

### **PIZZA ALA PALA**

(for 2 or more people )



### IL FIORE

½ Tomato sauce, mozzarella, basil

½ Tomato sauce, mozzarella, mix seafood

### ROMANTICA

1/2 Mozzarella, onion, oregano

1/2 Tomato sauce, garlic, chilli, mozzarella

### LA MIA

½ Cherry tomato, potatoes, mozzarella

½ Tomato sauce, mozzarella, mushrooms, black olives, oregano

### MEDITERRANEA

½ Tomato sauce, mozzarella, anchovies, cappers

½ Tomato sauce, mozzarella, zucchini, shrimps

### PRINCIPESSA

½ Mozzarella, gorgonzola, mushrooms, Parma ham, rucola

½ Potatoes, mozzarella, italian sausage

### CARPIGIANA

1/2 Mozzarella, emmental, mix peppers, speck, rucola, cherry tomato

1/2 Tomato sauce, mozzarella, Italian sausage, cipolla, mix peppers

## **DOLCI DELLA CASA**

### GELATO ALLA VANIGLIA

### CRÈME BRULÉ

### ANANAS NATURALE CON SALSA DI FRAGOLE

Fresh pineapple with home made strawberry sauce

### TIRAMISÙ

### PANNACOTTA

Pannacotta with strawberry or chocolate sauce

### CROSTATA DI FRAGOLE

Tart pastry with pasticery cream and fresh strawberries

MOUSSE DI CIOCCOLATO

GELATO ALLA VANIGLIA CON FRAGOLE

Two scoops of vanilla Ice cream with fresh strawberries on top

CROSTATA CIOCCOLATO

Tart pastry with orange jam and dark choc

PROFITEROLL

*Depending on the availability of the products, the menu items can be subject to changes. Always looking to give the best to our customers,*  
Trattoria Management