

MENU



BURRATA

AUTHENTIC ITALIAN KITCHEN



BURRATA

AUTHENTIC ITALIAN KITCHEN

APPETIZERS – ANTIPASTI

- 1 **FOCACCIA** ✓
Freshly baked Focaccia bread topped with tapenade 6.50
- 2 **GARLIC FLAT BREAD** ✓
Freshly baked Italian flat bread with garlic oil 5.50
- 3 **BURRATA** ✓
The “pearl of the table”, made from mozzarella and stracciatella. Buttery and milky on the inside, firm on the outside, served with tomato, basil and crostinis 12.90
- 4 **PORTOBELLO** ✓
Portobello mushroom filled with ricotta di bufala and spinach, roasted in our stone oven 8.70
- 5 **CALAMARI FRITTI**
Fried squid rings served with sweet chili and garlic sauce 12.90
- 6 **CARPACCIO DI MANZO**
Tenderloin beef carpaccio, served with rocket, truffle mayonnaise, pine nuts, olive oil and parmesan 12.90

- 7 **AFFETTATI MISTI** 1P 15.90 2P 24.90 77
Charcuterie board with a selection of Italian meat cuts, cheeses and olives served with crostinis


In case of allergies or dietary requirements
please inform our staff before ordering items of our menu.



BURRATA



AUTHENTIC ITALIAN KITCHEN

SOUPS – ZUPPE

- | | | |
|---|-----------------------------------------------------------------------------------------------------|------|
| 8 | ZUPPA DI POMODORO  | 8.50 |
| | Creamy tomato soup with fresh basil and mozzarella croutons | |
| 9 | MINISTRONE DI VERDURE | 8.50 |
| | Seasonal vegetable soup served with toasted Italian bread | |

BRUSCHETTA

DERIVED FROM THE ITALIAN WORD BRUSCARE, MEANING "TO ROAST OVER COALS," BRUSCHETTA ARE PIECES OF GRILLED BREAD RUBBED WITH GARLIC AND OLIVE OIL, WITH A VARIETY OF TOPPINGS

- | | | |
|----|---------------------------------------------------------------------------------------------------------|-------|
| 10 | BRUSCHETTA BURRATA  | 10.90 |
| | Burrata, tomato, black pepper and rocket | |
| 11 | BRUSCHETTA POMODORO  | 9.50 |
| | Fresh cut tomatoes with basil and olive oil | |
| 12 | BRUSCHETTA DI PARMA | 10.90 |
| | Prosciutto di Parma and tomatoes topped with parmesan cheese and rocket | |







BURRATA

AUTHENTIC ITALIAN KITCHEN

SALADS – INSALATE

- | | | |
|----|---------------------------------------------------------------------------------------------------|-------------------------|
| 13 | CAPRESE  | 11.90 |
| | Fresh mozzarella di bufala campana on a bed of rocket with tomatoes, basil and olive oil | (BURRATA + 3.50) |
| 14 | CAESAR | 14.90 |
| | Grilled chicken, freshly boiled egg, parmesan cheese and caesar dressing with romaine lettuce | |
| 15 | INSALATA DI TONNO | 13.90 |
| | Fresh salad with tomato, olives, red onion and tuna | |
| 16 | GIARDINO  | 8.90 |
| | Garden salad | |



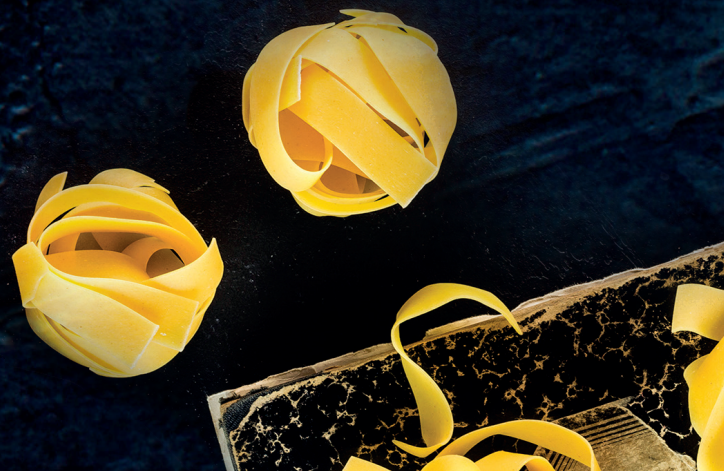


BURRATA

AUTHENTIC ITALIAN KITCHEN

PASTA

- | | | | | | |
|----|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|-----------------------------------------------------------------------------------------------------------------------|-------|----|
| 20 | LINGUINE BURRATA  | 15.90 | RAVIOLI TOSCANI  | 15.90 | 26 |
| | Linguine with burrata, cherry tomatoes, spinach and truffles | | Homemade Ravioli filled with spinach and ricotta di bufala, cooked in a creamy napoletana tomato sauce | | |
| 21 | SPAGHETTI ALLA CARBONARA | 15.90 | GNOCCHI AZZURI | 16.90 | 27 |
| | Spaghetti with crispy pancetta, cooked in our creamy carbonara sauce | | Homemade Potato gnocchi with a creamy gorgonzola sauce, broccoli, roasted walnuts and crispy pancetta (Italian bacon) | | |
| 22 | FETTUCCINE AL RAGÙ | 14.50 | LASAGNE | 16.90 | 28 |
| | Fettuccine with our slow cooked ragù - bolognese sauce and parmesan cheese | | Lasagne made with our slow cooked ragù - bolognese and creamy béchamel sauce | | |
| 23 | PENNE ALL'ARRABBIATA   | 13.50 | PENNE AL POLLO | 16.50 | 29 |
| | Traditional Roman recipe with red peppers, garlic, parsley and pecorino cheese in napoletana tomato sauce | | Penne with chicken and mushrooms in creamy sauce and parmesan cheese | | |
| 24 | FETTUCCINE AL PESTO  | 13.90 | FETTUCCINE AI FRUTTI DI MARE | 17.90 | 30 |
| | Fettuccine with basil sauce and garlic | | Seafood fettuccine with a light napoletana tomato sauce made with white wine and fresh herbs | | |
| 25 | PENNE AI QUATTRO FORMAGGI  | 16.90 | PENNE AL SALMONE | 16.90 | 31 |
| | Penne with gorgonzola, mozzarella, parmesan cheese and peccorino cheese in a creamy sauce | | Penne with fresh salmon, cooked in a creamy sauce with ricotta di bufala and spinach | | |





BURRATA

AUTHENTIC ITALIAN KITCHEN

PIZZA

40 BURRATA ✓	15.90	TONNO	14.90	46
Burrata, cherry tomatoes and rocket		Tuna with black & green olives and onions		
41 MARGHERITA ✓	11.50	QUATTRO FORMAGGI	15.90	47
traditional Italian pizza with tomato sauce and mozzarella		Parmesan cheese, mozzarella, gorgonzola and pecorino cheese		
42 FUNGHI ✓	12.90	CRUDO	14.90	48
Seasonal mushrooms with mozzarella		Thin slices of prosciutto crudo with mozzarella and rocket		
43 VEGETARIANA ✓	14.90	DIAVOLA 🌶️	15.50	49
Seasonal vegetables, mushrooms, olives with mozzarella		Pepperoni (spicy salami) with mozzarella, pecorino cheese and oregano		
44 SALAME MILANO	13.90	DELLO CHEF	15.90	50
Thin slices of salami milano with pecorino cheese and mozzarella		Crispy Pancetta (Italian bacon), mushrooms and bell peppers with mozzarella		
45 CALZONE AL POLLO	16.90	NAPOLI	12.50	51
Tender pieces of chicken, seasonal mushrooms with gorgonzola and mozzarella in a folded pizza		Tradional pizza with tomato sauce, anchovies and capers		






BURRATA

AUTHENTIC ITALIAN KITCHEN

MAIN COURSES – PIATTI PRINCIPALI

- | | |
|--------------------------------------------------------------------------------------------------------------------------|--------------|
| 60 MELANZANE ALLA PARMIGIANA  | 15.90 |
| Layers of roasted eggplant, napoletana tomato sauce, mozzarella and basil | |
| 61 INVOLTINI DI POLLO E PANCETTA | 20.90 |
| Roasted rolls of chicken fillet rubbed with fresh herbs and wrapped in pancetta (Italian bacon) served with cheese sauce | |
| 62 SALTIMBOCCA ALLA ROMANA | 21.90 |
| Slices of pan fried pork fillet topped with Prosciutto di Parma with balsamico served with creamy sauce | |
| 63 ENTRECOTE AL CHAMPIGNON | 24.50 |
| Grilled sirloin steak in a creamy sauce with seasonal wild mushrooms | |
| 64 OSSOBUCO ALLA ROMANA | 25.90 |
| Classic italian dish with veal shank, celery, onion, carrot and tomato sauce | |

SAUCES – SALSE

Peppercorn sauce, mushroom sauce, gorgonzola sauce, garlic sauce **2.50**





BURRATA

AUTHENTIC ITALIAN KITCHEN

SIDE DISHES – CONTORNI

- | | | |
|----|-----------------------------|------|
| 17 | FRIES WITH PARMESAN CHEESE | 5.90 |
| 18 | ROASTED SWEET POTATO WEDGES | 7.50 |
| 19 | ROASTED SEASONAL VEGETABLES | 5.90 |





BURRATA

AUTHENTIC ITALIAN KITCHEN

HOMEMADE DESSERTS – DOLCI

- 100 TIRAMISU** 9.50
The Italian “pick-me-up” dessert home-made with the traditional Italian recipe
- 101 CHEESECAKE** 9.50
Light and creamy homemade cheese-cake topped with a flavour of your choice: strawberry, caramel, milk chocolate or white chocolate
- 102 BROWNIE AL CIOCCOLATO** 9.50
Homemade chocolate brownie topped with nutella and almond shavings, served with a scoop of vanilla ice cream



