TRAPPITO
STRACCA
RISTORANTE & MASSERIA DIDATTICA

MENU

APPETIZERS

HOUSE FRIED SELECTION 9

"TRAPPITO" EGGPLANT PARMIGIANA IN A SMALL PAN 12
TEMPURA EGGPLANT, YELLOW DATE TOMATO, PARMESAN, FIORDILATTE MOZZARELLA, AND CAVE-AGED CACIOCAVALLO

CBT VEAL, MACKEREL SAUCE AND VEAL JUS 10

BLIND APPETIZER 9

MEATBALLS IN PIGNATA POT 6

CHICKPEA, PEPPER AND PAPRIKA HUMMUS 7

COFFEE-FLAVORED SALT-CURED MEAT, "TRAPPITO" CHEESE SAUCE AND JUS 14

CBT OCTOPUS, CELERIAC CREAM, LEMON AND BLACK TRUFFLE** 18

FIRST COURSES

"MONOGRANO FELICETTI" SPAGHETTONI 15
YELLOW DATE TOMATO PESTO, CARAMELIZED LEEK, PECORINO AND CRISPY GUANCIALE

BLACK CABBAGE CAPPELLACCIO 16
GARLIC CREAM, MULLET BOTTARGA AND LEMON ZEST

FUSILLONE WITH DAILY RAGÙ 16
PORCINATED CARDONCELLO MUSHROOMS AND CAVE-AGED CACIOCAVALLO

TUBETTONE* 20
SCORPIONFISH, SAFFRON PISTILS AND WAKAME ALGAE

MAIN COURSES

BRAISED MUTTON 15
PRIMITIVO WINE REDUCTION

GRILLED HORSE FILLET 17
ROSEMARY OIL AND MALDON SALT

PORK WITH JUS AND APPLE CHUTNEY 15

FREE-RANGE GRILLED CHICKEN 15
HUNTER'S SAUCE, SMOKED POTATO AND PAPRIKA

CRISPY EGG 11
TALEGGIO CREAM, FONTINA AND BLACK TRUFFLE

WILD RABBIT ROLL 17
MORTADELLA SANTORO, OFFAL, CARDONCELLI MUSHROOMS, OLIVES, CHICORY AND SOFT POLENTA

DAILY FRESH FISH** 18

CONTORNI

CARAMELIZED FENNEL 6

DUCHESS POTATOES WITH BLACK TRUFFLE 7

FRENCH FRIES* 5

FAVA BEANS AND CHICORY 6

"PAPARINA" GREENS WITH BLACK OLIVES 9

DOLCI

HOMEMADE DESSERT 6

HOMEMADE SEMIFREDDO 7

FOR CHILDREN

PASTA WITH TOMATO AND BASIL 6

PASTA WITH MEATBALLS 8

CUTLET WITH FRENCH FRIES 8

DRINKS

WATER 3

COCA-COLA 3

"1904" ARTISANAL SOFT DRINKS 4
ORANGE, POMEGRANATE, LEMON, SODA

SCIAROCK CRAFT BEER (IPA) 6
SCIAROCK BREWERY 33CL

ARBATA CRAFT BEER, STILL (BLANCHE) 6
SCIAROCK BREWERY 33CL

Cover € 3

* Frozen product from selected suppliers.

** Fresh product subjected to rapid blast chilling by our chef. For information on substances and allergens, please consult the specific documentation available upon request.