

Primavera

Trattoria Moderna

# Primavera Al Fresco

## Al tavolo

Rosemary focaccia, grissini, black olive and sundried tomato soft roll, parmesan sourdough, rosemary and oil balsamico

## Antipasti

**Antipasto "Nikmati" verdure all'Italiana con mozzarella e olive taggiasche [V] [D]** 6  
*Italian mixed grill vegetables antipasti with buffalo mozzarella and olive taggiasche*

**Burrata con pomodori e olive nere [D] [V]** 12  
*Burrata cheese with tomato salad and black olives*

**Melanzane alla parmigiana [S] [V] [G]** 5  
*Traditional eggplant parmigiana with buffalo mozzarella and tomato sauce*

**Le tre bruschette classiche [V] [G]** 4.5  
*Trio of tomatoes, black olive tapenade, mozzarella and pesto bruschetta*

**Caponata Siciliana [V]** 4  
*Sweet and sour Mediterranean vegetables, tomato sauce*

**Polpette di carne con polenta morbida** 5  
*Beef meat balls with soft polenta*

**Arancini con aroma al tartufo [D]** 4  
*Deep-fried rice balls with cheese and truffle aroma*

**Calamari alla griglia con olio al peperoncino [S]** 4.5  
*Marinated grilled calamari with light chili oil and parsley dressing*

**Vitello tonnato [F]** 5  
*Veal piedmont style with tuna mayonnaise and capers*

**Insalata toscana [G]** 4  
*Tuscany salad with cherry tomato, red onion, cucumber, mix capsicum, black olives, croutons*

**Bresaola con rucola e parmigiano** 7  
*Cured beef bresaola with rocket and parmesan shaving*

## Pasta / Risotto

**Gnocchi di patate e funghi porcini [D] [E] [G]** 7  
*Potato gnocchi in porcini mushroom sauce*

**Tonnarelli Cacio e Pepe [D] [E] [G]** 6.5  
*Homemade tonnarelli pasta with pecorino cheese and black pepper*

**Risotto primavera [D] [A]** 7  
*Saffron risotto with vegetables*

**Spaghetti ai frutti di mare [S] [G] [A]** 7.5  
*Spaghetti with garlic, chilli, seafood and tomato sauce*

## Tutto Alla Griglia

**Pollo al mattone con patate alla brace [D]** 11  
*Grilled chicken "Under a Stone" with charcoal roasted potato*

**Tagliata di manzo con peperonata e riduzione di balsamico** 14  
*Grilled ribeye tagliata with roasted bell peppers and balsamic reduction*

**Guazzetto di pesce alla mediterranea cotto in "terracotta" [S] [F] [A]** 12  
*Mediterranean seafood "Guazzetto", cooked in a clay pot, hammour, prawns, clams, cherry tomato, garlic, red onion and basil leaves*

**Gamberoni alla griglia con salsa di pomodoro e lattuga saltata [S] [F]** 10  
*Grilled prawns with sautéed baby gem and tomato salsa*

**Scaloppine di vitello con salsa al limone e capperi patate al forno [G] [A] [D]** 12  
*Veal escalope with lemon and caper sauce and baked potato*

**La Milanese con rucola, pomodorini e scaglie di parmigiano [D] [G] [E]** 15  
*Veal milanese, rocket leaves, cherry tomato, parmesan shaves*

## Dolci

**Tiramisu classico [E] [G] [D]** 4.5  
*Classic tiramisu*

**Panna cotta con fragole e melograno al balsamico [D]** 4.5  
*Vanilla panna cotta with balsamic strawberries and pomegranate*

**Cannoli al cioccolato [E] [G] [A]** 4.5  
*Traditional Sicilian cannoli with chocolate cream*

**Baba** 4.5  
*Homemade Baba with Vanilla cream and strawberries*

[G] = Gluten [V] = Vegetarian [D] = Dairy [A] = Alcohol [N] = Nuts [S] = Seafood [F] = Fish [E] = Egg [O] = Oliver Glowig Signature  
The Ritz-Carlton cannot guarantee that products are allergen-free or have been produced in an allergen-free environment.

If you have any concerns regarding food allergies, please alert your server prior ordering.

Prices shown are inclusive of service charge, government levy and VAT.