

LES ENTREES - *STARTERS*

Insalata di rucola e burrata all'aceto balsamico 120.00 dhs

Burrata à la roquette et vinaigre balsamique
Burrata with rocket and balsamic vinegar

Melanzane alla parmigiana 120.00 dhs

Aubergines au parmesan
Fried eggplants with parmesan and tomato sauce

Insalata caprese 120.00 dhs

Salade de tomate et mozzarella
Tomato and mozzarella salad

Carpaccio di manzo 130.00 dhs

Carpaccio de bœuf
Beef carpaccio

Vitello tonnato 130.00 dhs

Veau au thon
Veal dressed with tuna sauce

Salmone affumicato alla mela e finocchi 130.00 dhs

Saumon fumé au pomme et fenouil
Smoked salmon with apple and fennel

Insalata di polpa di granchio e avocado 140.00 dhs

Salade chair de crabe à l'avocat
Salad of crab meat and avocado

Prosciutto e melone 140.00 dhs

Assiette de jambon et melon
Parma Ham with melon slices

Bresaola con verdure marinate & parmigiano 140.00 dhs

Bresaola, légumes marinés et parmesan
Bresaola with marinated vegetables and parmesan cheese

LES VIANDES - *MEATS*

Petto d'anatra ai chicchi d'uva fresca e mela rossa 180.00 dhs

Magret de canard aux raisins frais et pomme rouge
Duck breast with fresh grapes and apple slices

Confit de canard (Cosce d'anatra) 180.00 dhs

Confit de canard
Duck confit

Saltimbocca alla romana 180.00 dhs

Escalope avec jambon de Parme, sauge et vin blanc
Veal scallops with Parma ham, sage and white wine

Osso buco 180.00 dhs

Jarret de Bœuf
Beef shank

Controfiletto agli asparagi 190.00 dhs

Entrecôte de bœuf, sauce aux Dointes d'asBerges
Grilled rib steak, sauce with asparagus

Scaloppina ai funghi porcini 200.00 dhs

Escalope, sauce aux cèpes
Scallops, sauce with fresh ceps (mushrooms)

Medaglioni di manzo al parmigiano 200.00 dhs

Médailon de bœuf au parmesan
Beef medallions with parmesan

Costata di manzo alla griglia 220.00 dhs

Côte de bœuf grillée
Grilled beef rib

Filetto di manzo in salsa pepe verde o salsa funghi 240.00 dhs

Filet de bœuf sauce au poivre vert ou sauce champignons
Beef Tenderloin, with green pepper sauce or mushroom sauce

LES POISSONS (selon arrivage) - *FISH (On Arrival)*

Filetto di branzino al burro di limone 220.00 dhs

Filet de loup au beurre de citron
Sea bass filet with lemon butter

Filetto di San Pietro all'arancio e basilico 220.00 dhs

Filet de St Pierre à l'orange et basilic
John Dory filet with orange sauce and basil

Gamberi al limoncello 220.00 dhs

Gambas au limoncello
Prawns dressed with limoncello sauce

LES PATES - *PASTAS*

Trio di pasta 120.00 dhs

Ravioli, spaghetti à la tomate, penne au fromage
Pasta Trio (Ravioli, Spaghetti in tomato sauce, Penne in cheese sauce)

Tagliatelle ai ragù di manzo, funghi e pomodoro 120.00 dhs

Tagliatelle à l'émincé de bœuf aux champignons et tomate
Tagliatelle with minced beef in mushroom and tomato sauce

Tagliatelle pollo e funghi 120.00 dhs

Tagliatelle poulet et champignons
Tagliatelle with chicken and mushrooms

Spaghetti ai frutti di mare 120.00 dhs

Spaghetti aux fruits de mer
Spaghetti with seafood

Gnocchi ai calamari 120.00 dhs

Gnocchi aux calamars
Gnocchi with calamari

Lasagne alla bolognese 120.00 dhs

Lasagnes à la sauce Bolognaise
Lasagna with bolognese sauce

Ravioli alla ricotta e spinaci 120.00 dhs

Ravioli à la ricotta et épinards
Ravioli with ricotta and spinach

Spaghetti con gamberi e vodka 140.00 dhs

Spaghetti, gambas et vodka
Spaghetti with gambas and vodka

Risotto di funghi porcini 140.00 dhs

*Risotto aux cèpes **15 mn d'attente***
*Risotto with ceps mushrooms **15 mn wait***

LA TRATTORIA
MARRAKECH
RESTAURANT ITALIEN ART DECO BAR GARDEN LOUNGE

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