

TRADIZIONI

Cambridge YOUR LOCAL ITALIAN

ANTIPASTI

A selection of our classic starters, timeless and always delicious.

OLIVES - GF, VEGAN 4.70

A mix variety of Italian olives

SOURDOUGH BREAD - VEGAN 4.30

Sourdough bread from Eclipse bakery, with EVO and balsamic vinegar. **Gluten free option available**

ANTIPASTO ITALIANO - GF 10.90

Freshly sliced Prosciutto ham, hand sliced salami, selection of cheeses

GARLIC PIZZA - VEGAN 5.90

Pizza bread topped with garlic butter
(Add dairy mozzarella +£1.50)

PRIMI PIATTI

Our timeless pasta dishes cater to those who cherish our traditional sauces, which have always been a part of our menu. All of our signature sauces are naturally gluten-free.

RAGU BOLOGNESE 21.00

EGG TAGLIATELLE

A rich, heritage recipe of minced beef, slow-simmered for hours in our traditional tomato reduction. Egg tagliatelle

ARRABBIATA PENNE - 19.90

VEGAN

For those who love heat: a vibrant sauce of San Marzano tomatoes, infused with fresh garlic and hand-crushed chillies

TARTUFO EGG 23.00

TAGLIATELLE - V

Our most indulgent pasta, featuring a decadent cream and mushroom base finished with aromatic black truffle.

PIZZA

Our dough is prepared using traditional Italian methods to ensure a light, digestible crust. Choose your preferred style:

The Half : A lighter portion, perfect for a quick bite.

Pinsa Romana: hand-stretched, crafted with a high-hydration dough for a unique, crunchy exterior and cloud-like interior.

The Whole: Our 11" square pizza, a classic Italian experience, generous and traditional.

Ask a member of our team to see a template!

GLUTEN FREE PIZZA AVAILABLE. COOKED IN A DEDICATED GF OVEN

MARGHERITA - V 9.90/14.50/17.00

Tomato and mozzarella

CALABRESE 10.90/16.00/19.90

Tomato, mozzarella and spianata Calabrese (spicy salami)

FUNGHI SALSICCIA 10.90/16.00/19.90

Tomato, mozzarella, mushrooms and Italian sausage

FUNGHI - V 10.90/16.00/19.90

Tomato, mozzarella, mushrooms

ORTOLANA - V 10.90/16.00/19.90

Tomato, mozzarella, courgette, aubergine

SECONDI PIATTI

Our signature meat dish is exceptionally juicy and a staple of traditional Roman cuisine. If you enjoy the flavor of sage, this is a must-try!

SALTIMBOCCA ALLA 29.00

ROMANA - GF

A Roman masterpiece featuring thinly sliced, locally sourced beef topped with savory Prosciutto ham and fresh sage, pan-seared in a white wine reduction.

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The perfect prelude. Thoughtfully sourced Mediterranean flavors featuring delicate charcuterie, artisan cheeses, and seasonal accompaniments to awaken the palate before the main course.

OLIVES - GF, VEGAN 4.70

A mix variety of Italian olives

SOURDOUGH BREAD - VEGAN 4.30

Sourdough bread from Eclipse bakery, with EVO and balsamic vinegar. **Gluten free option available**

TRIS ESTIVO - GF 12.90

Marinated smoked Salmon on a Peach and Avocado Brunoise

PANZANELLA - VEGAN 8.10

Toasted bread and crushed tomatoes on the side. **Gluten free option available**

BURRATA - GF 9.90

Fresh burrata cheese served with courgette, mint and pistachio pesto. (Add parma ham +£3.00)

MILLEFOGLIE DI MORTADELLA 10.90

Carasau bread and mortadella, stracciatella cheese (add extra pistachio +£3.00)

FRITTO MISTO - GF 18.50

Deep fried calamari, prawns, king prawns, white fish, served with spicy mayo

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GLUTEN FREE PIZZA AVAILABLE. COOKED IN A DEDICATED GF OVEN

MARGHERITA - V 9.90/14.50/17.00

Tomato and mozzarella and basil

CALABRESE 🌶️ 10.90/16.00/19.90

Tomato, mozzarella and spianata Calabrese (spicy salami) sliced and crushed.

POLPO - 🐙 10.90/16.00/19.90

Tomato, stracciatella, sauted baby octopus

SALMON FEAST 🐟 10.90/16.00/19.90

smoked salmon, stracciatella, rocket, lemon zest

CAPRESE - V 10.90/16.00/19.90

crispy pizza base topped with heritage tomatoes and bufala mozzarella

VEGAN PISTACCHIO 10.90/16.00/19.90

Vegan pesto, vegan mozzarella and cherry tomatoes and pistachio crumbles

VEGAN ROCKET

PESTO 10.90/16.00/19.90

Tomato, cherry tomato, rocket pesto, olives

ADDITIONAL TOPPINGS

EXTRA TOPPING, EACH 3.00



CREATE YOUR OWN



CREATE YOUR OWN PIZZA, £ 21 FOR A PIZZA WITH UP 6 TOPPINGS.
ANY EXTRA ON TOP OF THE SIX WILL BE CHARGED £ 3.00 AS PER OUR ADDITIONAL TOPPING

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TIRAMISÙ 8.50

The ultimate Italian pick-me-up. Pillowy ladyfingers soaked in robust, freshly brewed espresso, stacked between heavenly, cloud-like layers of whipped mascarpone cream, and finished with a heavy dusting of rich cocoa. It's a melt-in-your-mouth classic that hits. We are finalists for the UK Italian awards as Best tiramisù in UK

BABA' AL RHUM E CREMA 8.50

Transport yourself to the heart of Naples with our signature dessert. A beautifully light and pillowy yeast cake, baked to golden perfection and steeped in a fragrant, sweet rum syrup. It is generously filled with our velvety, house-made pastry cream, crafted daily from scratch. A perfect harmony of warm spirits and rich vanilla custard in every bite.

BASIL PANNACOTTA 8.50 GF, VEGAN

Experience a beautiful harmony of flavors with our artisanal plant-based dessert. A rich and creamy coconut base steeped with aromatic basil, perfectly balanced by a sweet, tangy homemade strawberry coulis and a garnish of fresh strawberries.

VEGAN CHEESECAKE - GF 8.50

A total game-changer. Impossibly creamy and entirely plant-based! A buttery, gluten-free crust gives way to a lush, melt-in-your-mouth filling that rivals any traditional cheesecake. It's so decadent, you'll be scraping the plate clean

BURNT CHEESCAKE- GF 8.50

Crafted from scratch in our kitchen and intentionally baked at high heat to develop a deeply caramelized, rustic crust. Breaking through the dark exterior reveals a stunningly rich, ultra-creamy, and delightfully molten center that simply melts in your mouth.

DELIZIA LIMONE - GF 8.50

A direct ticket to the Amalfi Coast. A bright, zesty sponge dome generously filled and coated with a luscious, fragrant lemon cream. It's refreshing, vibrant, and the absolute perfect palate-cleanser to end your meal on a high note

CROSTATA DELLA NONNA 8.50

Our take on the classic "Crostata della Nonna." This rich, buttery pastry is filled with a daily rotating selection of artisanal jams. Carefully curated by Chef Alina every morning, the ever-changing fruit filling guarantees a fresh and exciting taste with every slice. Ask your server for today's flavour!

DRINKS

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BEERS

Italian selection

MORETTI - DRAUGHT	
Half Pint/ Pint	3.95/7.35
PERONI RED LAB 33 CL	4.90
PERONI NASTRO AZ 33 CL	4.90
PERONI 0% 33 CL	4.25
PERONI G. FREE 33 CL	4.90
MESSINA SEASALT 33 CL	5.30
ICHNUSA 33 CL	4.90
ICHNUSA UNFILT. 33 CL	5.30

CIDERS

Italian selection

WHITE CIDER 33 CL	4.50
ROSE' CIDER 50 CL	5.90

SOFT DRINKS

International

GINGER BEER 33 CL	3.75
APPLETISER 33 CL	3.75

Fizzy Italian selection

MOLECOLA 33 CL	3.75
MOLECOLA ZERO 33 CL	3.75
GASSOSA 33 CL	3.75
LEMON 33 CL	3.75
ORANGE 33 CL	3.75
BLOOD ORANGE 33 CL	3.75
CHINOTTO 33 CL	3.75
CEDRATA 33 CL	3.75

JUICES

APPLE / ORANGE	2.50
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SPIRITS

ANY SHOT	5.00
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COFFEE

ESPRESSO	3.50	DOUBLE ESPRESSO	4.00
ESPRESSO MACCHIATO	4.00	CAPPUCCINO	4.50
LATTE	4.50	AMERICANO	3.50
GLASS OF MILK	1.50	FLAT WHITE	4.50

PRIMI PIATTI

Every sauce in our kitchen is prepared from scratch using fresh, seasonal ingredients to capture the authentic soul of Italian cuisine. To ensure everyone can enjoy the "Tradizioni" experience, **all of our signature sauces are naturally gluten-free.**

RISOTTO ORO E PECORINO - GF 21.00

Expertly prepared risotto with a velvety aged pecorino cream, enriched by yellow courgettes and fresh mint leaves. A refined play of contrasts between traditional savouriness and summery freshness.

PENNE ALLA PUTTANESCA - 19.90 VEGAN

Al dente penne tossed in a rich, plant-based tomato sauce with garlic, fiery chili, savory black olives, and capers. A bold Italian classic.

SPAGHETTI CACIO E PEPE - V 23.00

A Roman classic, refined. Fresh egg pasta tossed in a creamy Pecorino Romano sauce, finished with a signature blend of toasted black, white, green, and pink peppercorns.

MEZZE MANICHE CARBONARA 21.00

The Roman classic: a velvety emulsion of eggs and pecorino, tossed with crispy, savory guanciale

SPAGHETTI FRUTTI DI MARE 23.90

Our seafood spaghetti, a coastal masterpiece of prawns, calamari, mussels, and clams, sautéed with white wine and sweet cherry tomatoes.

IMMANCABILI

While our seasonal menu changes, these favorites are here to stay

MELANZANE ALLA PARMIGIANA - V 18.50

A fresh and flavorful take on the classic Italian favorite, featuring layers of tender aubergines in a light yet delicious preparation. Served with a side salad.

BEEF LASAGNA 18.50

Oven baked pasta layers filled with our bolognese sauce, béchamel, parmesan cheese. Served with a side salad.

KIDS MENU

ANY PIZZA OR PASTA

For under 12 years old champions.
Kids portion, chips included

8.80

SECONDI PIATTI

Locally sourced meat, and the freshest vegetables and fish delivered directly to your table. All our main courses are prepared to order using traditional Italian methods to ensure the highest quality and authentic taste.

TAGLIATA ALLA GRIGLIA - GF 35.00

Succulent grilled beef sirloin, sliced and served on a bed of fresh rocket, cherry tomatoes, and Parmigiano shavings, finished with a drizzle of extra virgin olive oil.

MANZO TONNATO - GF 32.00

Thinly sliced, perfectly rare beef elegantly draped with a velvety tonnata sauce. Finished with sweet balsamic-marinated onions, capers, cracked black pepper, a drizzle of extra virgin olive oil, and fresh baby rocket.

CROSTONE BOSCAIOLA - GFO 20.00

Artisan toasted sourdough layered with a creamy rosemary cannellini bean purée, topped with a rich mix of wild and cultivated British mushrooms sautéed with thyme.

GRIGLIATA MISTA DI PESCE - 34.00 GF

Grilled mixed of King prawns and squid, simply dressed with cold-pressed EV olive oil, sea salt, garlic and fresh lemon.

SPIGOLA ALLA MEDITERRANEA - GF 31.00

A true taste of the Italian coast. Pan-seared seabass with crispy skin, served alongside fresh **mussels**. Nestled in a rich, savoury sauce of sweet cherry tomatoes, olives, and capers, finished with a drizzle of peppery rocket pesto and fresh seasonal herbs.

Main courses are served à la carte.
Please choose your favorite side
(contorni, in Italian) from the
selection below

CONTORNI

MIX OF VEGETABLES 6.00 ON THE GRILL - GF, VEGAN

FRIES - GF, VEGAN 4.50/6.30 Regular or Large

WATERMELON SALAD - GF, V 6.50 Watermelon, rocket, goat cheese, honey

PROSCIUTTO & PEACH SALAD 12.00 Sweet summer peaches, creamy stracciatella, Parma ham, fresh rocket, and mint. GF

MIXED SALAD - GF, VEGAN 4.50/9.90 Mixed leaves, olives, radish, fennel, and cherry tomato

WINE LIST

TRADIZIONI

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RED DRY

LIGHT TO MEDIUM BODIED

Perfectly balanced, smooth, and easy to drink

SANGIOVESE/CESANESE

Origin: Lazio
125, 175, 250 ml, bottle 5.80/8.20/11.60/29.00

LACRIMA DI MORRO D'ALBA 36.00
Origin: Marche

NEBBIOLO SUPERIORE 38.00
Origin: Piemonte

CHIANTI SUPERIORE 35.00
Origin: Toscana

CAMARDA ROSSO DOP 49.00
Origin: Puglia

FULL BODIED

Rich, structured, and fantastic with a rich
pasta sauces or lasagna

CANNONAU 32.00
Origin: Sardegna

SASSICAIA 450.00
Origin: Toscana

NEGRAMARO 45.00
Origin: Puglia

REFOSCO PED. ROSSO 45.00
Origin: Friuli Venezia Giulia

CHATEAUNEUF DU PAPE 85.00
Origin: France

LE MORTELLE BOTROSECCO 60.00
Origin: Toscana

IL BRUCIATO 69.00
Origin: Toscana

BAROLO 79.00
Origin: Piemonte

GUADO AL TASSO 200.00
Origin: Toscana - Bolgheri

RED FRUITY

LIGHT TO MEDIUM BODIED

Bright, fresh, bursting with vibrant berry notes

MONTEPULCIANO

Origin: Abruzzo
125, 175, 250 ml, bottle 5.80/8.20/11.60/29.00

MONICA DI SARDEGNA 32.00
Origin: Sardegna

BARBERA D'ASTI 38.00
Origin: Piemonte

MERLOT 34.00
Origin: Lazio

BARBERA MONFERRATO 50.00
Origin: Piemonte

LAMBRUSCO 38.00
Origin: Emilia Romagna

FRAPPATO 42.00
Origin: Sicilia

NERO D'AVOLA 50.00
Origin: Sicilia

NERELLO MASCARESE 48.00
Origin: Sicilia

FULL BODIED

Rich, structured, and fantastic with a hearty
steak or Saltimbocca

BRECCIA ROLO ROSSO PICENO 45.00
Origin: Marche

PRIMITIVO 39.00
Origin: Puglia

SALICE SALENTINO 55.00
Origin: Puglia

BRUNELLO DI MONTALCINO 99.00
Origin: Puglia

WINE LIST

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WHITE DRY

LIGHT TO MEDIUM BODIED

Crisp, refreshing, and beautifully mineral.
Perfect for a hot day or a light seafood dish

TREBBIANO

Origin: Abruzzo
125, 175, 250 ml, bottle **6.50/8.70/12.00/31.00**

PINOT GRIGIO

Origin: Veneto
125, 175, 250 ml, bottle **6.50/8.70/12.00/31.00**

GAVI DI GAVI **39.00**
Origin: Piemonte

RIBOLLA GIALLA **35.00**
Origin: Friuli Venezia Giulia

FULL BODIED

Richer, more textured whites with great
structure

FERENTANO **46.00**
Origin: Lazio

LACRYMA CHRISTI **39.00**
Origin: Campania

VERMENTINO AKENTA **39.00**
Origin: Sardegna

ORANGE WINE

LIGHT TO MEDIUM BODIED

A skin-contact natural white wine, steeped with
its grape skins for a vibrant orange color

PRINCIC RIBOLLA GIALLA **70.00**
Origin: Friuli Venezia Giulia

ROSÈ WINE

LIGHT TO MEDIUM BODIED

Light, refreshing qualities of a white and the
subtle red-fruit structure of a red

HANAMI ROSE' IGP
Origin: Sicilia
125, 175, 250 ml, bott. **6.25/10.00/13.00/32.00**

WHITE FRUITY

LIGHT TO MEDIUM BODIED

Vibrant, highly aromatic, and bursting with
citrus, floral, or tropical notes

SAUVIGNON BLANC

Origin: Veneto
125, 175, 250 ml, bottle **6.50/8.70/12.00/34.00**

SOAVE CLASSICO **36.00**
Origin: Veneto

VERDICCHIO **34.00**
Origin: Marche

FULL BODIED

Rounder mouthfeel with lush, ripe fruit flavours
like peach and nectarine

CHARDONNAY

Origin: Sicilia
125, 175, 250 ml, bottle **6.50/8.70/12.00/34.00**

PECORINO OFFIDIA **37.00**
Origin: Marche

SPARKLING

Lively, crisp, and ready for a toast

PROSECCO (WHITE OR ROSÈ)

Origin: Veneto
175 ml, bottle **8.00/28.00**

VERMENTINO EXTRA DRY **39.00**
Origin: Sardegna

VALDOBBIADENE SUPERIOR **40.00**
Origin: Veneto

ROC' AMBULLE NATURAL **35.00**
Origin: France

MALVASIA ROSE NATURAL **43.00**
Origin: Emilia Romagna

LAMBRUSCO **38.00**
Origin: Emilia Romagna