

Hesperia

TRATTORIA PUGLIESE

FISH AND MEET SPECIALTIES FROM PUGLIA
PIAZZA FRANCESCO CRISPI, 2, 31100, TREVISO (TV)

Welcome!

For over ten years, Trattoria Hesperia has been Treviso's window into the heart of Apulian cuisine, with its flavors and traditions.

Located in one of the prettiest little squares in the center of Treviso, next to the historic Loggia dei Cavalieri, Hesperia opened its doors in September 2009. The owners and much of the staff, then as now, are of Apulian origin and aim to recreate a corner of Puglia in the "little Venice," drawing on their long-standing experience in the restaurant industry in their homeland. The Trattoria, in fact, was soon affectionately nicknamed "dai Pugliesi" by its loyal customers.

Owner Nilde and the entire staff have always made hospitality, kindness, and warmth the hallmarks of the establishment, offering customers a journey not only through flavors but also through the spirit and atmosphere of Puglia.

The seafood dishes and traditional dishes, prepared by chef Paride with homemade pasta, cheeses, extra virgin olive oil, friselle, and taralli, are the strengths of Hesperia. Traditional ingredients and raw materials come from Apulian producers, while the bread, strictly made in the Apulian style, is baked daily by a bakery in Treviso.

A well-structured and comprehensive wine list features numerous Italian and international wines, from Puglia, Veneto, Friuli, Trentino, France, and other producers.

Follow us on our social media channels to stay updated on new dishes and tastings:



@trattoria_hesperia_treviso



Trattoria Hesperia



www.trattoriahesperia.com

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Seafood starters

Grilled baby octopus with broccoli hummus, broccoli tops and crispy Pugliese bread - 1, 4, 7 € 18,00

Moscardini grigliati con hummus di broccolo verde e le sue cime e pugliesino croccante

Creamy white fava bean purée with tempura prawns - 1, 2 € 18,00

Purè di fave bianche e mazzancolle in tempura

Frisella with stracciatella cheese, Mazara red prawn tartare, cold-marinated zucchini spaghetti, and lime - 1, 2, 7 € 17,00

Frisella con stracciatella, tartare di gambero di Mazara, spaghetti di zucchine marinato a freddo e lime

Antipasto platter with mixed seafood: scallops, gratin of mussels, creamed codfish, marinated salmon, smoked marlin and Campania's bufalina, steamed scampo and octopus salad * - 1, 2, 4, 7, 14 € 30,00

L'Antipasto di mare Hesperia con capasanta, cozze e cappelunghe gratinate, baccalà mantecato e salmone marinato, mazzancolle in saor, marlin affumicato e bufalina campana, scampo al vapore e insalatina di piovra

Meat starters

Andria burrata wrapped in gratinated eggplant - 1, 7 € 14,00

La burrata di Andria in camicia di melanzane gratinate

Fried burrata with Martina Franca capocollo and mushrooms - 1, 7 € 16,00

Burrata frita con capocollo di Martina Franca e funghi

Stewed Apulian sausage with frisella bread - 1 € 15,00

Salsiccia pugliese in umido e frisella

Antipasto platter with frisella pugliese bread, capocollo ham, burrata from Andria, stracciatella, artichokes and sun-dried cherry tomatoes and scamorza cheese with smoked pancetta, meatballs in tomato sauce - 1, 7 € 25,00

L'Antipasto misto pugliese Hesperia con frisella, capocollo di Martina Franca, burrata di Andria, stracciatella, carciofini e pomodorini sott'olio e scamorzina con pancetta affumicata, polpette al sugo

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Raw fish starters

Red shrimps of Mazara del Vallo, Mediterranean Scampi - 2 € 5,00/each.
Gamberi rossi di Mazara del Vallo, Scampi del Mediterraneo

Scallops (both raw and baked with herb-infused oil) - 14 € 5,00/each.
Capesante (sia crude che al forno con olio alle erbe)

Oysters Krystal Gold Medal Paris 2022 - 14 € 6,00/each.
Ostriche

Tuna tartare with cherry tomato coulis and clam foam - 4, 14 € 20,00
Tartare di tonno con coulis di pomodorini e aria di vongole

Raw seafood plateau with scallops, scampi, oysters, red shrimps, marinated salmon, tuna tartare and marinated corn * - 2, 4, 14 € 35,00
Plateau di Crudités Hesperia con capasanta, scampi, gamberi rossi di Mazara, mazzancolle, ostriche Krystal, salmone marinato, tartare di tonno e pannocchia marinata

* Some products may not be available for closed seasons

Raw meat starters

Beef tartare with stracciatella mousse, toasted almonds and crispy Pugliese bread - 1, 7, 8 € 18,00
Tartare di manzo con spuma di stracciatella, mandorle tostate e pugliesino croccante

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Seafood first courses

Orecchiette with broccoli rabe, anchovies, garlic, and chili - 1, 4 € 18,00
Orecchiette con le cime di rapa (acciughe, aglio e peperoncino)

Bronze-drawn bavette with veraci clams and Cabras mullet bottarga - 1, 4, 14 € 18,00
Bavette trafilate al bronzo con vongole veraci e bottarga di muggine di Cabras

Buckwheat bavette with pistachio pesto and Mazara del Vallo red prawn tartare - 1, 2, 8 € 20,00
Bavette al grano saraceno con pesto di pistacchi e tartare di gambero rosso di Mazara del Vallo

Meat first courses

Pugliese-style Orecchiette (with pancetta, sun-dried tomatoes and stracciatella cheese) - 1, 4, 7 € 14,00
Orecchiette alla Pugliese (con pancetta, pomodorino secco e stracciatella)

Strascinate pasta with sausage, mushrooms, and cherry tomatoes - 1 € 15,00
Strascinate con salsiccia, funghi e pomodorini

Fusilloni pasta with cacio e pepe, pears, and beef tartare - 1, 7 € 20,00
Fusilloni cacio e pepe, pere e tartare di manzo

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Seafood second courses

Octopus tentacles with fava bean hummus and chicory - 4

Tentacoli di piovra con hummus di fave e cicoria

€ 22,00

**Mixed fried seafood — calamari, prawns, scampi, and vegetables —
with tartar sauce** - 1, 2, 3, 4

Frittura mista di calamari, mazzancolle, scampi e verdure con salsa tartara

€ 25,00.

Pistachio-crusted tuna with roasted potatoes - 4, 8

Tonno in crosta di pistacchi con patate arrosto

€ 25,00

Fresh fish of the day - 4

Pescato del giorno

S.Q. € 7,00 / hectogram

Meat second courses

Apulian bombette with roasted potatoes - 7

Bombette pugliesi e patate arrosto

€ 15,00

Roast lamb with roasted potatoes

Agnello e patate arrosto

€ 22,00

Beef fillet with Caciocavallo cheese fondue - 7

Filetto di Manzo con fonduta di Caciocavallo

€ 25,00

**Mixed grill (bombette, zampina sausage, punta di coltello
sausage, lamb, and pork loin) with a side of vegetables (minimum**

2 people) - 7

Grigliata mista (bombette, salsiccia zampina, salsiccia punta di coltello, agnello e lonza) con contorno di verdure

€ 35,00

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Side dishes

Roast potatoes

Patate al forno

€ 4,00

Mixed salad

Insalata mista

€ 4,00

Vegetables of the day

Le verdure del giorno

€ 4,50

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Homemade desserts

Crunchy phyllo dough with strawberries and mascarpone

cream -1, 3, 7, 12

Pasta fillo croccante con fragole e crema al mascarpone

€ 7,00

Cheesecake with fresh berries - 1, 3, 7, 8

Cheesecake ai frutti di bosco freschi

€ 7,00

Apulian pasticciotto with berry yogurt - 1, 3, 7, 8

Pasticciotto pugliese con yogurt ai frutti di bosco

€ 7,00

Warm dark chocolate lava cake with buttercream, pears, ginger, and milk - 1, 3, 7, 8

Tortino dal cuore caldo al cioccolato fondente con crema al burro, pere, zenzero e latte

€ 7,00

Lemon sorbet - 7, 12

€ 3,00

Sgroppino (lemon sorbet and prosecco) - 7, 12

€ 5,00

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Beverage

Still/sparkling water	€ 3,00
Fanta and Coca-Cola	€ 3,50
Lemon/peach ice tea	€ 3,50
Fruit juices	€ 3,50
Crodino, Gingerino and red Sanbitter	€ 3,50
Tonic water	€ 3,50
Tassoni	€ 4,50
Campari soda	€ 4,50
Amari	€ 4,00
Liquorice liqueur and limoncello	€ 4,00
Grappa bianca storica nera	€ 4,50
Grappa barrique 903	€ 5,00
Espresso	€ 1,50
Espresso corretto	€ 2,00

Beer

Raffo (Taranto beer)	€ 3,50
Pilsner urquell	€ 4,00
Ipa tropical fruits	€ 5,50

Cover charge	€ 3,50
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List of allergenic ingredients

We inform our customers that food and beverage prepared and administered here, can contain ingredients or adjuvants considered allergens.

List of allergenic ingredients used in this place and present Annex II del Reg. UE n. 1169/2011.

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| 1 - Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products | 8 - Fruits in shell, i.e. almond, hazelnuts, walnuts, cashew, pecan, brazil, pistachios, macadamia nuts or Queensland nuts and their by-products |
| 2 - Crustaceans and products based on shellfish | 9 - Celery and products based on celery |
| 3 - Eggs and by-products | 10 - Mustard and mustard-based products |
| 4 - Fish and products based on fish | 11 - Sesame seeds and sesame seeds-based products |
| 5 - Peanuts and peanut-based products | 12 - Sulphur dioxide and sulphites in concentrations above 10 mg/kg |
| 6 - Soy and soy-based products | 13 - Lupine and lupine-based products |
| 7 - Milk and dairy products (lactose included) | 14 - Molluscs and products based on molluscs |

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation that will be given on request.

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