Lettera Trattoria Moderna: I love beige carbs and I cannot lie

There is most definitely a pattern emerging when it comes to my most recent blog posts. I love Italian food. I could wholeheartedly eat pasta day after day, and never get bored. Why don't I then? I hear you ask… Well frankly, my waistline can't take it. But I am a fully fledged member of the pizza and pasta fan club.

During these times when I'm unable to return back to the UK (my home country), Italy is the next best thing in terms of comfort food to me. In lieu of a pie, a roast or a fry-up, Italian food cooked with love and attention feels nurturing and the perfect pick-me-up as the temperatures start to drop.



So last Saturday (during yet another *puente* spent in the city), I enjoyed a leisurely lunch at [Lettera Trattoria]

Moderna – a restaurant that's sandwiched between Gran Via and Chueca, sporting some seriously scandi-chic decor. And I had the very best kind of carb coma.



As Madrileños can't currently travel outside of the city, the place was heaving with a lovely lunchtime buzz. We munched on some delicious focaccia whilst perusing the menu and sipped on a couple of glasses of red – a great recommendation from our super attentive waiter.



We shared the show-stopping spaghetti to start, which is made and served from a carved-out parmesan wheel – certainly not a

case of style over substance. It was delicious and, as a cheese lover, gluttonously good.



Fresh spaghetti with parmesan. Image from Lettera

Next came an artichoke pizza and a slow-cooked ragu. We both left empty plates, but ensured that we left room for a pud. We weren’t disappointed.



Pappardelle pasta with slow-cooked ragu. Image from Lettera

We shared the “Tarta de Agustina” – a cake served with ricotta and a crumble made of almonds. It was one of the most unusual, but tastiest desserts that I’ve had in a long time. We fought to munch every last mouthful.



Tarta de Agustina dessert. Image from Lettera

Lettera Trattoria really lives up to its namesake – moderna. It is home-cooking with a modern twist, served in stylish surroundings with knowledgeable staff. It’s a pairing as perfect as Dolce and Gabbana.



We left full, happy and ready for a nap. So while we may not make it to Italy anytime soon, you can enjoy La Dolce Vita a

little closer to home.

By Cat Powell @littlemissmadrid

Lettera Trattoria

- Website & IG: @lettera_trattoria_moderna
- Address: Calle de la Reina 20, Madrid
- Phone: 918 053 432
- Metros: Gran Vía, Sevilla & Banco de España

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