

STUZZICHINI

- Nocellara Olives (VE) 5
- Sourdough Basket (VE) 5.5
- Focaccia Nonna Rosa (VE) 10
- Fried Artichokes (VE) 11
- The crispiest Zucchini fritti (V) 9
- Pollo Fritto 12
fried chicken marinated with paprika and garlic served with paprika mayo

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Cosmarita 15
Cranberry-infused Tequila, triple sec and lime juice
- Aperol Spritz 13
- Brasserie Old Fashion 15.5
Bourbon infused with Ichnusa reduction
- Bloody Mary 14
- Virgin Hugo Spritz 12.5
- Crodino Spritz 12.5
Crodino, Soda water, Alcohol free Sparkling
- Fresh Lemonade 8
- Ginger Shot 4.5

BRUNCH

- Yoghurt with mixed berries and 12
homemade nutty granola (V)
- Homemade ricotta pancakes 16
with Canadian maple syrup
and Berries or Nutella (V) or Bacon
- French Toast (V) 17
with banana, strawberry, caramelised walnuts,
caramelised orange and Maldon salt, served
with vanilla ice cream or with crispy Bacon
- Signore Tostato 15
Our croque monsieur, sourdough bread
with ham and Gruyère cheese
Make it *Signora* +3 adding one egg
- Smashed Avocado on Toast 12
potato & honey sourdough bread,
with fresh pomegranate salsa (VE)
Add one poached egg +3 or two eggs +5 (V)
- Uova in Purgatorio (V) 13
Our Italian take on shakshuka, arrabbiata
sauce, fried eggs, basil oil and parsley,
served with sourdough bread
- Asparagi, Tartufo & Uovo in Camicia (V) 16
Pan-fried asparagus topped with poached
eggs, truffle cream and parmesan, served
with potato & honey sourdough bread
- Frittata della casa 17
3 eggs cheese frittata (V) served
with fries and salad. *Build your own:*
add mushrooms or tomato +1.5
add spinach or ham +2
- Cornetto Reale 15.5
Toasted croissant with smoked salmon and
a poached egg, with saffron hollandaise,
avocado cream and fresh chives
- Italian American (GF) 19
Two fried eggs, San Daniele prosciutto
served with roast potatoes
- Eggs Benedict 17.5
Poached eggs on English muffins, roast
ham, hollandaise sauce, beetroot caviar
- Eggs Florentine (V) 17.5
Poached eggs on English muffins, spinach,
hollandaise sauce, balsamic caviar
- Eggs Royale 19.5
Poached eggs on English muffins, smoked
salmon, hollandaise sauce, mango caviar
- Scrambled eggs & smoked Salmon (GF) 19

EXTRA

- Crispy Bacon/Sausage 6.5
- Avocado (VE)(GF) 7
- Mushrooms / Baked Beans (VE)(GF) 5
- Smoked Salmon (GF) 10

STARTER

- Arancini al Tartufo 12
- Ostriche (GF) 22|40
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF) 12
- Aubergine parmigiana 18
- Calamari fritti 16
Fried squid with homemade tartare sauce
- Tartare di manzo (GF) 20|32
Scotch beef tartare.
Large portion served with fries
- Burrata con Pomodori (V)(GF) 20
Burrata with tomatoes, basil pesto, sesame
- Carpaccio di Manzo (GF) 21|32
Beef carpaccio with rocket and parmesan

PASTA

Gluten free spaghetti and penne available

- Bigoli alla Carbonara 23
Fresh Bigoli with pancetta, pecorino &
parmesan cheese and eggs
- Risotto ai Funghi (GF) 30
Wild mushrooms risotto gently cooked in a
deep mushroom broth, butter and Madeira wine
- Bigoli con Bietola (V) 21
Bigoli fresh pasta with Swiss chard, garlic and
a touch of chilli, with a velvety chard cream and
finished with crisp fried quinoa
- Lasagna fatta in casa 20.5
A timeless recipe from our ancestors
- Linguine alle vongole e bottarga 28
Linguine with clams, fish roe, chilli garlic and
white wine
- Linguine all'astice 46
Linguine with lobster, fresh chilli, garlic and
cherry tomatoes
- Tagliatelle zucchini e gamberi 28
Tagliatelle with courgette, king prawns, cherry
tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo 27
Spaghetti with homemade beef meatballs

SALADS

- Insalata di Caprino (V)(GF) 20
Lamb's lettuce, rocket, pitted olives,
walnuts and Goat cheese
- Insalata Superfood (VE)(GF) 21.5
Rocket, avocado, sweetcorn, roasted
sweet potatoes, quinoa, Datterini tomato,
Cannellini beans and pumpkin seeds
add mozzarella +5 / tinned tuna +5 / chicken +8
- Insalata della Brasserie 25
Cos lettuce, bacon, boiled egg & croutons
with our Brasserie dressing and parmesan
choice of *grilled or breaded chicken*
- La nostra Nizzarda (GF) 26
Sesame seared tuna, mix salad, radish, red
peppers, taggiasca olive, soft boiled egg,
anchovies, boiled potato

MAINS

- Cavolfiore Grigliato (VE)(GF) 24
Grilled lemon-marinated cauliflower served
with a silky asparagus cream and crispy fried
chickpeas
- Bistecca e Patatine 36
Sirloin steak served with french fries and
peppercorn sauce
- Salmone Grigliato (GF) 32
Salmon fillet with pea puree, roasted red
peppers and parsley oil
- Branzino (GF) 37
Pan-fried Seabass served with spinach & herb oil
- Polpo (GF) 33
Octopus seared with garlic and chilli,
served with Swiss chard, chickpea cream
and fried chickpeas

COTOLETTE

- Pollo alla Milanese 30
Golden breaded Chicken breast
served with rocket, cherry tomatoes
and parmesan salad
- Cotoletta alla Milanese 40
The Original one, Crispy breaded
Veal on the bone served with rocket,
cherry tomato and parmesan salad
- Cotoletta Viennese 42
Crisp-fried Veal is topped with egg,
salty anchovies & capers

PIZZA

Gluten free base available

- La Classica (V) 20
Tomato, Fiordilatte and fresh Buffalo
Mozzarella, what more does one need?
- La Diavola di Portobello 23
Tomato, mozzarella, spicy salami
- Crudo e rucola 24
Tomato, mozzarella, San Daniele ham,
parmesan and rocket
- Quattro Formaggi 22
Buffalo mozzarella, Parmesan, Pecorino and
Gorgonzola
- Asparagi, Bufala & Tartufo 21
Buffalo mozzarella, fresh asparagus
and truffle cream
- Bufala e Funghi (V) 21
Tomato, Buffalo mozzarella, wild
mushrooms, Taggiasca olives

SIDES

- French Fries (VE) 8
- Mashed Potatoes (V) 8
- The crispiest Zucchini Fritti (V) 9
- Spinach (VE)(GF) 7.5
- Gratinated Cabbage (GF) 11
parmesan, garlic and chilli
- Insalata Mista (VE)(GF) 9
served with our homemade dressing

(V) Vegetarian (VE) Vegan (GF) Gluten-Free. Allergies: Please ask a member of staff any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill