

LA PICCOLA BRASSERIA



SPECIAL COCKTAILS

- Baby Lady 15**
Vodka, triple sec, lemon juice
- Cynar Negroni 14.5**
Gin, Campari, Cynar
- Brasseria old fashion 14.5**
Bourbon infused with Ichnusa beer
and fresh pineapple
- Clover Club 13.5**
Gin, raspberry syrup, lemon juice and
egg white
- French Connection 14**
Cognac & Disaronno
- Garibaldi 13**
Campari & fresh orange juice
- Basil Smash 14**
Gin, lemon juice, sugar syrup and fresh
basil
- Mai-tai 14.5**
Havana 3, Havana 7, Orgeat syrup,
triple sec, lime juice and sugar



WINES

SPARKLING

125ml 500ml bottle

Prosecco Brut, Balbinot, Le Manzane 5.5 29
Glera

WHITE

Langhe Morino, Batasiolo 9 38 48
Chardonnay - DOCG

Feudo del Balio, Grillo 6 24 33
Grillo

Casal di Serra, Umani Ronchi, Organic 8 32 44
Verdicchio

Il Sindaco, Moletto 8 32 44
Sauvignon

RED

Feudo del Balio, Syrah 5.5 22 29
Syrah

Batasiolo, Bricco di Vergne 8 32 44
Dolcetto d'Alba

Chianti Classico, Fattorie Melini 9.5 38 55
Sangiovese - DOCG

Rivera, Cappellaccio Riserva 8 32 44
Aglianico

ROSÈ

Rivera, Castel del Monte, Rosè 6.5 25 35
Bombino Nero

SNACKS

- Bread Basket (VE) 5.5**
- French Fries (VE) 5.5**
- La Piccola Burger 10**
Mini beef burger, brioche bun, caramelised onion,
gherkins, tomato served with a special sauce
- Tartare di Carne 9**
Toasted sourdough bread topped with
hand cut beef and Burrata cream
- Gamberi Grigliati (GF) 12**
Grilled prawns with parsley, chilli and garlic
- Caprese (V)(GF) 11**
Fresh tomatoes, Buffalo mozzarella and basil
- Giardino Verde (VE)(GF) 10.5**
Baby gem, green beans, fresh pea with
citronette dressing
- Zucchini Fritti (V) 8**
- Focaccia e Ricotta (V) 10**
Homemade focaccia with whipped
ricotta, citrus zest and rosemary olive oil
- Tartare di Tonno 10**
Toasted brioche topped with Tuna tartare,
avocado puree, lemon and sesame seeds
- Bocconcini di Pollo fritto 9**
Fried fillet Chicken with Nduja & garlic mayo
- Affettati Misti (GF) 12**
Bresaola, Mortadella, San Daniele,
Parmigiano & Pecorino
- Arancinini 8**
Mini arancini made with tomato rice, Buffalo
mozzarella, peas and grated parmesan
served with arrabbiata sauce