

STUZZICHINI

- Focaccia Nonna Rosa 8
- Chickpea Fritters (VE)(GF) 8
- The crispiest Zucchini fritti 8
- Bruschetta al pomodoro 7

STARTERS

- Minestrone (VE)(GF)** 9
Piping hot home-made minestrone soup
- Truffle arancini** 12
Fried rice balls with a hint of truffle and creamy cheese
- Melanzane alla parmigiana (V)** 14
Giulio's aubergine and parmesan, simply the best
- Vitello Tonnato (GF)** 19
Veal with tuna mayo alla Piemontese
- Calamari fritti** 14
Fried squid with home-made tartare sauce
- Tonno Scottato** 18
Light seared tuna with ceviche dressing and fried fregola
- Ostriche (GF)** 16/32
Maldon rock oysters, six or twelve
- Burrata con pomodori (V)(GF)** 17
Burrata with heritage tomatoes, pesto and sesame
- Carpaccio di manzo e parmigiano Reggiano (GF)** 18
Thinly sliced beef with parmesan & rocket
- Prosciutto San Daniele e Coccole** 17
San Daniele ham with fried pecorino and scamorza cheese ravioli

SALADS

- Insalata arcobaleno (VE) (GF)** 15
Rainbow salad: baby spinach, sweet potato, avocado, sweetcorn, beetroot and pumpkin seeds
add mozzarella or tinned tuna +5
add grilled chicken +8
- Manhattan Milanese** 20
Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan and our special Brasserie dressing
- Frittata della casa (GF)** 18
3 eggs omelette with ham and cheese served with salad and french fries
- Insalata della Brasserie** 20
Our very own grilled chicken, bacon, avocado, boiled egg & croutons with our special Brasserie dressing and parmesan

PASTA

All our Pasta is hand-made and hand-dried with Italian passion.
Gluten free spaghetti and penne available

- Penne arrabbiata (VE)** 15
Penne with chilli, garlic and tomato sauce
- Spaghetti alla carbonara** 17
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs
- Rigatoni alla Norma (V)** 17
Nonna Rosa's Palermitana recipe, Rigatoni with tomato sauce, fried aubergine and dried ricotta cheese
- Lasagna fatta in casa** 18
A timeless recipe from our ancestry
- Risotto alla Caprese (GF)** 21
Risotto with tomato water and Buffalo mozzarella fondue
- Fettuccine della casa (V)** 25
Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream
- Linguine alle vongole e bottarga** 25
Linguine with clams, fish roe, chilli garlic and white wine
- Orecchiette al Branzino** 25
Orecchiette with seabass, cherry tomatoes sauce, black olives and courgette
- Tagliatelle zucchini e gamberi** 26
Our pasta chefs favourite dish to prepare, tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo** 22
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Linguine all'astice** 42
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Ravioli della casa** 19
Ravioli that depend on the chef's mood

PIZZA

Gluten free base available

- La Classica (V)** 16
Tomato and fresh buffalo mozzarella, what more does one need?
- Ruuletta (V)** 18
Mozzarella, fresh cherry tomato, rocket and parmesan
- Parmigiana (V)** 18
Tomato, mozzarella, fried aubergine, parmesan & breadcrumbs
- La Diavola di Portobello** 19
Tomato, mozzarella, spicy Calabrese nduja and chilli
- Crudo e rucola** 21
Tomato, mozzarella, San Daniele ham, parmesan and rocket

MEAT

- Tartare di manzo (GF)** 18/28
One thing we have learnt from our french neighbours. Scotch beef tartare prepared at the table by your waiter, large portion served with fries
- Pollo alla Milanese** 25
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad or have it like Nonno Lorenzo first suggested with spaghetti Napoli
- Fegato alla Veneziana** 31
A favourite with our regulars, calf's liver Venetian style or if you prefer pan fried with butter and sage served with asparagus
- Cotoletta alla Milanese** 34
Golden breaded veal on the bone served with rocket, cherry tomato and parmesan salad
- Filetto di manzo (GF)** 39
Grilled scotch fillet steak or "tagliata" style sliced with balsamic drops served with roasted veg
- La Fiorentina (GF)** 99
To share: Firenze's famous T-bone steak cut and plated at the table, served with roast potatoes, peppercorn & bernaise sauces

FISH

- Sgombro Grigliato (GF)** 22
Grilled mackerel with citronette, garlic and spring onion served with fennel salad
- Salmone grigliato (GF)** 32
Lightly grilled salmon with beetroot purée and asparagus
- Rana Pescatrice** 29
Herb crusted monkfish with pea sauce, salsa verde and oyster mayo
- Branzino (GF)** 32
Grilled wild seabass with a light salmoriglio oil served with spinach
- Dover sole alla Mugnaia** 56
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table by your waiter

SIDES

- French fries** 5
- Sweet potato fries** 6
- The crispiest Zucchini Fritti** 8
- Spinach (GF)** 7
- Asparagus (GF)** 8
- Fennel Salad (GF)** 7
- Fresh tomato and red onion** 7
- Mixed salad or Green Salad (GF)** 7