

STUZZICHINI

Nocellara Olives (VE) 5

Sourdough Basket (VE)(GFA) 5.5

Focaccia Nonna Rosa (VE) 10

The crispiest Zucchini Fritti (V) 9

Pollo Fritto 12

Fried chicken marinated with paprika, chilli and garlic served with mushroom & parmesan cream

BRUNCH

Yoghurt with mixed berries, 12
homemade nutty Granola and Honey (V)

Homemade Ricotta Pancakes 16
with *Berries and whipped white chocolate mascarpone cream*, maple syrup
or served with *Nutella* (V) or *Bacon*

French Toast 17
with warm *Apples, raisins, buttery pine nut crumble*, served with vanilla icecream (V)
or served 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 pumpkin and sesame seeds (V)
Add one poached egg +3 or two eggs +5

Ova in Purgatorio 13
Our Italian take on shakshuka, arrabbiata
sauce, fried eggs, basil oil and parsley,
served with sourdough bread (V)

Pane, Hummus e Uova 14.5
Sourdough bread with homemade hummus,
marinated grilled peppers, a poached egg
and pumpkin seeds (VEA)(GFA)

Frittata della casa 17
Three-egg cheese frittata (V) served
with fries and salad (GFA). *Build your own:*
add *mushrooms* or *tomato* +1.5
add *spinach* or *ham* +2

Focaccia Funghi e Parmigiano 16
Homemade focaccia with chestnut
mushrooms, truffle-scented mushroom
cream, Parmigiano Reggiano (GFA)(VEA)
Add one poached egg +3 or two eggs +5

Cornetto Reale 15.5
Toasted croissant with smoked salmon and
a poached egg, with saffron hollandaise,
avocado cream and fresh chives

Italian American 19
Two fried eggs, San Daniele prosciutto
served with roast potatoes (GF)

Eggs Benedict 17.5
Poached eggs, roast ham, hollandaise, on
English muffins, with beetroot powder

Eggs Florentine 17.5
Poached eggs, spinach, hollandaise, on
English muffins, with tomato powder (V)

Eggs Royale 19.5
Poached eggs, smoked salmon, hollandaise
on English muffins, with citrus powder

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

BRASSERIA

WEEKEND BRUNCH

STARTERS

Arancini al Tartufo 12
served with Grana Padano cream

Ostriche 22|40
Maldon rock oysters, six or twelve (GF)

Minestrone (VE)(GF) 12

Melanzane alla parmigiana 18

Calamari Fritti 16
Fried squid with homemade tartare sauce

Tartare di Manzo 20|32
Scotch beef tartare.
Large portion served with fries (GFA)

Burrata e Pomodori 20
Burrata with tomatoes, basil pesto and
sesame (GF)

Carpaccio di Manzo 21|32
Beef carpaccio, rocket and Parmesan (GF)

PASTA

Gluten free spaghetti and penne available

Rigatoni alla Carbonara 23
Fresh rigatoni with pancetta, pecorino &
Parmesan cheese and eggs

Risotto ai Funghi 30
Wild mushroom risotto gently cooked in a deep
mushroom broth, butter and Madeira wine (GF)

Gnocchi Gorgonzola e Noci 24
Potato gnocchi with Gorgonzola, toasted
walnuts and honey

Rigatoni alla Norma 21
Fresh rigatoni, tomato sauce, fried aubergine,
ricotta salata & basil (VEA)

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, cherry tomatoes, fresh
chilli, garlic, bisque

Tagliatelle Zucchine e Gamberi 28
Tagliatelle with courgette, king prawns, cherry
tomatoes, bisque, garlic and chilli

Spaghetti con Polpettine 27
Spaghetti with homemade beef meatballs

PIZZA

Gluten free base available. Not suitable for coeliacs (shared oven)

La Classica 20
Tomato, fior di latte, buffalo mozzarella (V)

La Diavola di Portobello 23
Tomato, mozzarella, spicy salami

Crudo e Rucola 24
Tomato, mozzarella, San Daniele ham,
Parmesan and rocket

Patate e Salsiccia 23
Mozzarella with Italian pork sausage and
roasted potatoes

Mortadella e Pistacchio 25
Mozzarella, stracciatella di burrata,
mortadella, pistachio cream, crushed
pistachios

Alla Zucca 23
Pumpkin cream with roasted peppers, goat's
cheese, Taggiasca olives and walnuts (V)

Bufala e Funghi 21
Tomato, buffalo mozzarella, wild
mushrooms, Taggiasca olives (V)

COCKTAILS

Cosmarita 15
Cranberry-infused tequila, triple sec and
lime juice

Aperol Spritz 13

Brasserie Old Fashioned 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

SALADS

Insalata Caprino 20
Lamb's lettuce, rocket, pitted olives, walnuts
and goat's cheese (V)(GF)

Insalata Superfood 21.5
Rocket, lamb's lettuce, avocado, sweetcorn,
sweet potato, black rice, Datterini, Brussels
sprout & pumpkin seeds, vinaigrette (VE)(GF)
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 26
Sesame seared tuna, mix salad, radish, red
peppers, Taggiasca olive, soft boiled egg,
anchovies, boiled potato (GFA)

MAINS

Patata Dolce 24
Pan-roasted sweet potato with silky tahini
yoghurt, pine nuts, red peppers, spring
onions & parsley (V)

Bistecca e Patatine 36
Sirloin steak served with French fries and
peppercorn sauce

Salmone al Sesamo e Ponzu 32
Ponzu & sesame-marinated salmon, pan-
fried, served with tenderstem broccoli (GFA)

Branzino 37
Pan-fried sea bass served with spinach
and herb oil (GF)

Polpo 33
Tender octopus served with paprika
mayonnaise, cime di rapa sautéed with garlic
and chilli and sweet roasted peppers

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

SIDES

French Fries (VE) 8

Mashed Potatoes (GF)(V) 8

The crispiest Zucchini Fritti (V) 9

Spinach (VE)(GF) 7.5

Tenderstem Broccoli (VE)(GF) 10

Insalata Mista 9
served with our homemade dressing
(VEA)(GFA)

(V) Vegetarian (VE) Vegan (VEA) Vegan Available (GF) Gluten-free (GFA) Gluten-free Available. Allergies: Please ask a member of staff any questions regarding allergies. There is a discretionary gratuity of 12.5% on every bill.