

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

- Aperol Spritz 12.5
- Bellini 13.5
- Classic Negroni 14
- Picante 15.5
- Bloody Maria 13.5
- Espresso Martini 15
- Fresh Lemonade 8

BRUNCH

- Yoghurt with mixed berries and 12**
homemade nutty granola (V)
- Homemade ricotta pancakes** 16
with Canadian maple syrup
and *berries (V)* or *bacon*
- Nutella French Toast (V)** 16
French toast layered with warm Nutella,
topped with caramelised banana and
rosemary honey butter
- 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 & rosemary sourdough bread,
with fresh pomegranate salsa (VE)
Add one poached egg +3 or two eggs +5 (V)
- Barbabietola & Co (V)** 14.5
Brioche with beetroot hummus,
poached egg and grated cured yolk
- 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
- Brioche Italia (V)** 14.5
Toasted brioche with silky green peas
cream, melted Scamorza cheese, roasted
tomatoes glazed with rosemary honey
- Eggs Benedict** 18.5
Poached eggs on English muffins, roast
ham, hollandaise sauce, beetroot caviar
- Eggs Florentine (V)** 18.5
Poached eggs on English muffins, spinach,
hollandaise sauce, balsamic caviar
- Eggs Royale** 20.5
Poached eggs on English muffins, smoked
salmon, hollandaise sauce, mango caviar
- Scrambled eggs & smoked Salmon (GF)** 19

EXTRA

- Crispy Bacon/Sausage** 7
Avocado (VE)(GF) 7
- Mushrooms / Baked Beans (VE)(GF)** 7
- 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 Verdure (V)(GF)** 20
Creamy burrata, sautéed mix vegetables,
balsamic
- Carpaccio di Manzo (GF)** 21
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
Lambs 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 Brasseria** 25
Cos lettuce, bacon, boiled egg & croutons
with our Brasseria dressing and parmesan
choice of grilled or breaded chicken
- La nostra Nizzarda (GF)** 26
Sesame seared tuna, mix salad, radish, red
peppers, taggiasche olive, soft boiled egg,
anchovies, boiled potato

MAINS

- Melanzana Arrostita (VE)(GF)** 24
Roasted aubergine, fried quinoa with peanut
butter and soy sauce dressing
- 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
- Marinara della Brasseria** 19.5
Marinated Datterini tomatoes, anchovies,
fried basil and dehydrated black olives
- 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
- Green Salad (VE)(GF)** 9

(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