

STUZZICHINI

Sourdough Basket (VE) 5.5

Focaccia Nonna Rosa (VE) 10

The crispiest Zucchini fritti (V) 9

Fried Artichokes (VE) 11

Pollo Fritto 12

fried chicken marinated with paprika and garlic served with paprika mayo

Beef and Pancetta Skewer 8.5
with chimichurri mayo & hazelnut

ANTIPASTI

Arancini al Tartufo 12

Minestrone (VE)(GF) 12

Melanzane alla parmigiana 18

Calamari fritti 16
with homemade tartare sauce

Burrata con Verdure (V)(GF) 20
Burrata with tomatoes, basil pesto, sesame

Impepata di Cozze 18
Mussels prepared the authentic Italian way, white wine, garlic, parsley, chilli, and grilled bread



INSALATE

La nostra Nizzarda (GF) 26
Sesame seared tuna, mix salad, radish, red peppers, taggiasche olive, soft boiled egg, anchovies, boiled potato

Insalata Superfood (VE)(GF) 21.5
Rocket, avocado, sweetcorn, sweet potato, quinoa, Datterini tomato, Cannellini beans & pumpkin seeds
add mozzarella +5
add tinned tuna +5

Insalata della Brasseria 25
Cos lettuce, bacon, boiled egg, croutons with our Brasseria dressing and parmesan cheese
choice of
grilled or breaded chicken

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



BRASSERIA

A LA CARTE

CRUDI

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

Tartare di Tonno 20
Tuna tartare, orange, garlic chives, chilli, sesame and toasted bread

Carpaccio di Manzo (GF) 21 | 32
Beef carpaccio with rocket and parmesan

Tartare di manzo (GF) 20 | 32
Scotch beef tartare
Large portion served with fries

PASTA

Gluten free spaghetti and penne available

Bigoli alla carbonara 23
Fresh Bigoli with pancetta, pecorino & parmesan cheese and eggs

Spaghetti con Polpettine 27
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

Bigoli con Bietola (V) 21
Fresh Bigoli with Swiss chard, garlic, and a touch of chilli, with a velvety chard cream and finished with crisp fried quinoa

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

Linguine alle Vongole 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 Zucchine & Gamberi 28
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic & chilli

Gnocchi fatti in casa 25
Homemade gnocchi with Cuor di Bue tomato sauce, fresh Burrata and basil oil

Lasagna fatta in casa 20.5
A timeless recipe from our ancestors

MAINS

Braciola di Maiale (GF) 32
Tender pork chop in a butter, mustard and Madeira wine sauce, served with grilled vegetables

Fegato alla Veneziana (GF) 35
Calf's liver *Venetian style* or *Butter & Sage* served with mashed potato

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

Cavolfiore Grigliato (VE)(GF) 24
Grilled lemon-marinated cauliflower served with a silky asparagus cream and crispy fried chickpeas

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

PIZZA

Gluten free base available

La Classica (V) 20
Tomato, Fior di latte and fresh Buffalo Mozzarella

Quattro Formaggi 22
Buffalo mozzarella, Parmesan, Pecorino and Gorgonzola

La Diavola di Portobello 23
Tomato, mozzarella, spicy salami

Crudo e rucola 24
Tomato, mozzarella, San Daniele ham, parmesan and rocket

Asparagi, Bufala & Tartufo 21
Buffalo mozzarella, fresh asparagus and truffle cream

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

HOUSE SPECIALS



Risotto ai Funghi (GF) 30/58
A comforting classic.
Wild mushrooms risotto gently cooked in a deep mushroom broth, enriched with butter and Madeira wine

La Fiorentina (GF) 105
Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce (to share)

Dover sole alla Mugnaia 70
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table



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 (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
Castelfranco, radicchio, lollo and oakleaf leaves, served with a homemade dressing