

LA PICCOLA
BRASSERIA



COCKTAILS

Apple Spritz 13

Mancino bianco, spiced apple syrup, prosecco and soda

Nutmeg Kiss 14.5

Apple-infused vodka, St-Germain, lime juice, egg white, grated nutmeg

Baby Lady 15

Vodka, triple sec, lemon juice

Wild Hibiscus 14

Hibiscus-infused Tequila, berry syrup, lime juice

Brasseria old fashion 14.5

Bourbon infused with Ichnusa reduction and fresh pineapple

Basil Smash 14

Gin, lemon juice, sugar syrup and fresh basil

Roasted Boulevardier 15

Maker's Mark, Mancino rosso, Campari and hazelnut syrup

Cynar Negroni 14.5

Gin, Campari, Cynar



WINES

125ml 500ml bottle

SPARKLING

Prosecco Brut, Le Manzane - *Glera* 7.5 39

WHITE

Langhe Morino, Batasiolo - *Chardonnay* 9 38 48

Feudo del Balio, Grillo - *Grillo* 6 24 33

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

Il Sindaco, Moletto - *Sauvignon* 8 32 44

RED

Feudo del Balio, Syrah - *Syrah* 5.5 22 29

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

Chianti Classico, Fattorie Melini - *Sangiovese - DOCG* 9.5 38 55

Rivera, Cappellaccio Riserva - *Aglianico* 8 32 44

ROSÈ

Montresor, Bardolino Chiacetto Bio - *Corvina, Rondinella, Molinara* 8 35 46

SNACKS

Bread Basket (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

Crema di Cavolfiore (V) 8.5

Cauliflower cream with basil oil, crostini and crunchy cauliflower

Insalata Rustica (VE)(GF) 10.5

Baby gem, sweet potato, Cannellini beans, spring onion with french dressing

Zucchini Fritti (V) 8

French Fries (VE) 5.5

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

Arancinini 8

Mini arancini made with tomato rice, Buffalo mozzarella, peas and grated parmesan served with arrabbiata sauce

Focaccia Peperoni e Cozze 10

Freshly baked focaccia topped with roasted peppers and mussels

Brownie al Cioccolato 8

with hazelnuts, served with vanilla ice cream

Aperitivo Time! All cocktails for £7.5 from Monday to Friday - 5pm to 7pm

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