

STUZZICHINI

- Cestino di pane (VE) 5.5
Focaccia Nonna Rosa (VE) 8.5
Chickpea Fritters (VE)(GF) 8
The crispiest Zucchini fritti (V) 8.5
Bruschetta al Pomodoro (VE) 8.5
Popcorn di Pollo 9
Fried diced chicken fillet served with black garlic mayo

CRUDI

- Capasante alla Pizzaiola (GF)** 20
Raw scallops, datterino tomato sauce, octopus mayo and dried Taggiasche olive
- Carpaccio di Gamberi Rossi (GF)** 23
Prawns from Mazara del Vallo served with olive oil and lemon juice
- Ostriche (GF)** 17/34
Maldon rock oysters, six or twelve
- Tartare di manzo (GF)** 19/29
Scotch beef tartare prepared at the table by your waiter, large portion served with fries
- Panzanella & Stracciatella (V)** 18
Panzanella salad, pickled onion served with yellow gazpacho and Stracciatella cheese

STARTERS

- Arancini al Tartufo** 12.5
Truffle arancini
- Minestrone (VE)(GF)** 10
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V)** 15.5
Giulio's aubergine and parmesan, simply the best
- Calamari fritti** 15
Fried squid with home-made tartare sauce
- Polpo in Carpione (GF)** 18.5
Octopus carpaccio with sweet and sour sauce and thin sliced vegetables
- Involtini di Barbabietola (V) (GF)** 15
Steam beetroot roll filled with Stracciatella cheese and horseradish served with beurre blanc and basil oil
- Vitello Tonnato** 19.5
Veal with tuna mayo alla Piemontese and fried caperberries

SALADS

- Insalata di Caprino (V)(GF)** 19
Corn salad, rocket, pitted olives, walnuts and Goat cheese
- Insalata Superfood (VE) (GF)** 16.5
Rocket, avocado, sweetcorn, roasted cauliflower, Artemide black rice, Datterini tomato, beetroot and pumpkin seeds
add *mozzarella* +5
add *tinned tuna* +5
- Insalata della Brasseria** 21
Cos lettuce, bacon, boiled egg & croutons with our Brasseria dressing and parmesan cheese
choice of *grilled* or *breaded chicken*

BRASSERIA

A LA CARTE

PASTA

Gluten free spaghetti and penne available

- Rigatoni alla carbonara** 18
From the fields of Lazio, rigatoni with pancetta, pecorino & parmesan cheese and eggs
- Tagliatelle ai funghi (V)** 25
Fresh egg pasta with seasonal mushrooms
- Risotto al Burro e Parmigiano (GF)** 26
Risotto with butter and 30th months Parmigiano Reggiano cheese
- Lasagna fatta in casa** 19
A timeless recipe from our ancestry
- Spaghettoni al Pesto (V)** 18.5
Spaghettoni with basil pesto, raisins and pine nuts
- Linguine alle vongole e bottarga** 27
Linguine with clams, fish roe, chilli garlic and white wine
- Spaghetti con polpettine di manzo** 23
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
- Tagliatelle zucchine e gamberi** 26
Our pasta chefs favourite dish to prepare, tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Tortelloni all'anatra** 20
Duck filled tortelloni with broad beans puree, fresh peas and pecorino cheese
- Spaghettoni con pomodori Datterini (VE)** 20
Spaghettoni with fresh Datterini tomatoes and Datterino confit

PIZZA

Gluten free base available

- La Classica (V)** 15.5
Tomato and fresh buffalo mozzarella, what more does one need?
- Rucoletta (V)** 19
Mozzarella, fresh cherry tomato, rocket and parmesan
- La Diavola di Portobello** 19
Tomato, mozzarella, spicy Calabrese nduja and chilli
- Crudo e rucola** 21.5
Tomato, mozzarella, San Daniele ham, parmesan and rocket
- Pizza Fritta Scapece (V)** 13.5
Fried Pizza with zucchini alla scapece, and stracciatella cheese
- Pizza Fritta Affumicata (V)** 14.5
Fried Pizza with marinated asparagus and Provolone cheese

COCKTAILS

- La Giulia** 13.5
Casamigo reposado, lime, elderflower, cassis, egg white
- Il Banana** 13.5
Limoncello, aperol, lime
- Lo Stevo** 13.5
Cin, elderflower, apple, lime, soda
- La Jaqueline** 13.5
Diplomatico, Amaretto

MAINS

- Frittata della casa (GF)** 18
3 eggs omelette with ham and cheese served with salad and french fries
- Cavolfiore Grigliato (GF)** 19
Cauliflower steak, broad beans puree, herb oil and cashew nuts
- Pollo alla Milanese** 26
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad
- Fegato alla Veneziana (GF)** 32
Calf's liver Venetian style served with mashed potato
- Cotoletta alla Milanese** 35.5
Golden breaded veal on the bone served with rocket, cherry tomato and parmesan salad
- Tagliata di manzo (GF)** 38
Grilled scotch fillet steak served with marinated pepper and green peppercorn sauce
- La Fiorentina (GF)** 95
To share: Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce
- Merluzzo in olio cottura (GF)** 21
Poached cod with parsley mayo, breadsticks crumble and lumpfish roe
- Salmone grigliato (GF)** 30
Lightly grilled salmon with pea purée and asparagus
- Branzino (GF)** 34
Grilled seabass served with spinach and herb oil
- 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** 7
- Mashed Potatoes** 7
- The crispiest Zucchini Fritti** 8.5
- Spinach (GF)** 7
- Pan fried Asparagus with garlic butter (GF)** 7.5
- Green or Mixed Salad (GF)** 7.5
- Fresh tomato and onion salad (GF)** 7.5