

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 basil mayo

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Cosmarita 15
Cranberry-infused Tequila, triple sec and lime juice
- Aperol Spritz 13
- Brasserie Old Fashion 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

BRUNCH

- Yoghurt with mixed berries and 12
homemade nutty granola (V)
 - Homemade ricotta pancakes 16
with Canadian maple syrup
and Berries or Nutella (V) or Bacon
 - French Toast (V) 17
with *crispy Bacon* or
with banana, strawberry, caramelised
walnuts, caramelised orange and Maldon
salt, served with vanilla ice cream
 - 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 fresh pomegranate salsa (VE)
Add one poached egg +3 or two eggs +5 (V)
 - Uova in Purgatorio (V) 13
Our Italian take on shakshuka, arrabiata
sauce, fried eggs, basil oil and parsley,
served with sourdough bread
 - Asparagi, Tartufo & Uovo in Camicia (V) 16
Pan-fried asparagus topped with poached
eggs, truffle cream and parmesan, served
with potato & honey sourdough bread
 - 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
 - Cornetto Reale 15.5
Toasted croissant with smoked salmon and
a poached egg, with saffron hollandaise,
avocado cream and fresh chives
 - Italian American (GF) 19
Two fried eggs, San Daniele prosciutto
served with roast potatoes
 - Eggs Benedict 17.5
Poached eggs on English muffins, roast
ham, hollandaise sauce, beetroot caviar
 - Eggs Florentine (V) 17.5
Poached eggs on English muffins, spinach,
hollandaise sauce, balsamic caviar
 - Eggs Royale 19.5
Poached eggs on English muffins, smoked
salmon, hollandaise sauce, mango caviar
 - 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

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 Pomodori (V)(GF) 20
Burrata with tomatoes, basil pesto, sesame
- Carpaccio di Manzo (GF) 21|32
Beef carpaccio with rocket and parmesan

SALADS

- Insalata di Caprino (V)(GF) 20
Lamb's lettuce, rocket, pitted olives,
walnuts and Goat cheese
- Insalata Superfood (VE)(GF) 21.5
Rocket, lamb's lettuce, avocado, sweetcorn,
sweet potato, black rice, Datterini,
cauliflower & pumpkin seeds, vinagrette
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 (GF) 26
Sesame seared tuna, mix salad, radish, red
peppers, taggiasca olive, soft boiled egg,
anchovies, boiled potato

PASTA

- Gluten free spaghetti and penne available
- Rigatoni alla Carbonara 23
Fresh Rigatoni 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
 - Spaghetti Mediterranei 24
Tuna, olives, capers, datterini tomatoes,
anchovies, chilli, garlic and parsley
 - Rigatoni alla Norma (V) 21
Fresh Rigatoni, tomato sauce, fried aubergine,
ricotta salata & basil
 - 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 zucchini e gamberi 28
Tagliatelle with courgette, king prawns, cherry
tomatoes, bisque, garlic and chilli
 - Spaghetti con polpettine di manzo 27
Spaghetti with homemade beef meatballs

MAINS

- Cavolfiore Grigliato (VE)(GF) 24
Grilled lemon-marinated cauliflower served
with a silky asparagus cream and crispy fried
chickpeas
- Bistecca e Patatine 36
Sirloin steak served with french fries and
peppercorn sauce
- Salmone Grigliato (GF) 32
Salmon with peas and broad beans with mint,
basil, vinegar, spring onion and lemon zest
- Branzino (GF) 37
Pan-fried Seabass served with spinach & herb oil
- Polpo (GF) 33
Seared octopus with new potato, chickpea
mayo and roasted endive with chilli and garlic

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 Buffalo Mozzarella
- La Diavola di Portobello 23
Tomato, mozzarella, spicy salami
- Crudo e rucola 24
Tomato, mozzarella, San Daniele ham,
parmesan and rocket
- La Gialla 24
Yellow tomato sauce, stracciatella di burrata,
smoked salmon & basil oil
- Mortadella e Pistacchio 25
Mozzarella, stracciatella di burrata,
mortadella, pistachio cream, crushed
pistachios
- Asparagi, Bufala & Tartufo 21
Buffalo mozzarella, fresh asparagus
and truffle cream
- 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
- Tenderstem Broccoli (GF)(V) 10
served with Tzatziki
- Insalata Mista (VE)(GF) 9
served with our homemade dressing

(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