

STUZZICHINI

- Nocellara Olives (VE) 5
- Cestino di pane (VE) 5.5
- Focaccia Nonna Rosa (VE) 8
- The crispiest Zucchini fritti (V) 8
- Popcorn Chicken 10

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Aperol Spritz 10.5
- Bellini 11.5
- Negroni 13.5
- Picante 13.5
- Bloody Maria 13.5
- Espresso Martini 13.5
- Mango Mule (mocktail) 8

BRUNCH

- Yoghurt with mixed berries and 10 homemade nutty granola (V)
- Homemade ricotta pancakes 14.5 with Canadian maple syrup and berries (V) or bacon
- French toast 12.5
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
- Signore Tostato 14.5
Our croque monsieur, sourdough bread with ham and Gruyer cheese
Make it *Signora* +2 adding one egg
- Brioche & crushed Avocado 12.5 topped with parmesan
add poached egg +3 or add two eggs +5
- Italian American (GF) 18
Two fried eggs, San Daniele prosciutto served with roast potatoes
- Frittata della casa 16
3 eggs cheese omllette (V) served with fries and salad. *Build your own:*
add mushrooms or tomato +1.5
add spinach or ham +2
- Crostino Milanese 15
Scrambled eggs on sourdough toast topped with parmesan, mushroom and sundried tomato
- Eggs Benedict 17.5
Poached eggs on English muffins, with roast ham and hollandaise sauce
- Eggs Florentine (V) 17.5
Poached eggs on English muffins, with spinach and hollandaise sauce
- Eggs Royale 19.5
Poached eggs on English muffins, with smoked salmon and hollandaise sauce
- Scrambled eggs & smoked Salmon (GF) 18

EXTRA

- Crispy Bacon/Sausage 6.5
- Avocado (VE)(GF) 6.5
- Mushrooms/Baked Beans (VE)(GF) 6.5
- Smoked Salmon (GF) 9

STARTER

- Arancini al Tartufo 10.5
- Ostriche 19/38
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF) 10
- Aubergine parmigiana 16.5
- Calamari fritti 14
Fried squid with homemade tartare sauce
- Tartare di manzo (GF) 18/28
Scotch beef tartare.
Large portion served with fries
- Burrata e Lenticchie (V)(GF) 19
Burrata with Lentil



PASTA

Gluten free spaghetti and penne available

- Spaghettoni alla carbonara 20
From the fields of Lazio, fresh spaghettoni with pancetta, pecorino & parmesan cheese and eggs
- Risotto al Burro e Parmigiano (GF) 28
Risotto with butter and 30th months Parmigiano Reggiano cheese
- Tagliatelle ai funghi (V) 25
Fresh egg pasta with seasonal mushrooms
- Lasagna fatta in casa 19
A timeless recipe from our ancestry
- Linguine alle vongole e bottarga 27
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 26
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo 24
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

SALADS

- Insalata di Caprino (V)(GF) 19
Lambs lettuce, rocket, pitted olives, walnuts and Goat cheese
- Insalata Superfood (VE)(GF) 19.5
Rocket, avocado, sweetcorn, roasted carrots, Quinoa, Datterini tomato, Cannellini beans and pumpkin seeds
add mozzarella +4.5
add tinned tuna +5
- Insalata della Brasseria 22
Cos lettuce, bacon, boiled egg & croutons with our Brasseria dressing and parmesan
choice of *grilled or breaded chicken*

MAINS

- Melanzana Arrostita (VE)(GF) 24
Roasted aubergine, fried quinoa with peanut butter and soy sauce dressing
- Bistecca e Patatine 32
Sirloin steak served with french fries and peppercorn sauce
- Salmone Grigliato 28
Salmon fillet with Brussels sprouts and garlic and sesame dressing
- Branzino (GF) 36
Grilled Seabass served with spinach & herb oil

COTOLETTE

- Pollo alla Milanese 29
Golden breaded Chicken breast served with rocket, cherry tomatoes and parmesan salad
- Cotoletta alla Milanese 38
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) 17
Tomato, Fiordilatte and fresh Buffalo Mozzarella, what more does one need?
- Bresaola 25
Buffalo mozzarella, Bresaola, lambs lettuce and parmesan
- Crudo e rucola 22.5
Tomato, mozzarella, San Daniele ham, parmesan and rocket
- La Diavola di Portobello 19
Tomato, mozzarella, spicy Calabrese nduja and chilli
- Marinara della Brasseria 18
Marinated Datterini tomatoes, anchovies, fried basil and dehydrated black olives



SIDES

- French Fries (VE) 5.5
- Mashed Potatoes (V) 6
- The crispiest Zucchini Fritti (V) 8
- Spinach (VE)(GF) 6.5
- Tenderstem Broccoli (VE)(GF) 7.5
- Green Salad (VE)(GF) 7.5