

## 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 paprika mayo

# BRASSERIA

WEEKEND BRUNCH

## COCKTAILS

- Cosmarita** 14.5  
Cranberry-infused Tequila, triple sec and lime juice
- Aperol Spritz** 12.5
- Brasserie Old Fashion** 14.5  
Bourbon infused with Ichnusa reduction
- Bloody Mary** 13.5
- Crodino Spritz** 12.5  
Crodino, Soda water, Alcohol free Sparkling
- Virgin Hugo Spritz** 12.5  
Elderflower, Alcohol free Sparkling & soda water
- Fresh Lemonade** 8

## 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 banana, strawberry, caramelised walnuts, caramelised orange and Maldon salt, served with vanilla ice cream **or** with *crispy Bacon*
- 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, arrabbiata 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 Verdure (V)(GF)** 20  
Burrata with tomatoes, basil pesto, sesame
- Carpaccio di Manzo (GF)** 21|32  
Beef carpaccio with rocket and parmesan

## PASTA

Gluten free spaghetti and penne available

- Bigoli alla Carbonara** 23  
Fresh Bigoli 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
- Bigoli con Bietola (V)** 21  
Bigoli fresh pasta with Swiss chard, garlic and a touch of chilli, with a velvety chard cream and finished with crisp fried quinoa
- 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, fresh chilli, garlic and cherry tomatoes
- Tagliatelle zucchini e gamberi** 28  
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo** 27  
Spaghetti with homemade beef meatballs

## SALADS

- Insalata di Caprino (V)(GF)** 20  
Lamb's lettuce, rocket, pitted olives, walnuts and Goat cheese
- Insalata Superfood (VE)(GF)** 21.5  
Rocket, avocado, sweetcorn, roasted sweet potatoes, quinoa, Datterini tomato, Cannellini beans and pumpkin seeds  
**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, taggiasche olive, soft boiled egg, anchovies, boiled potato

## MAINS

- Melanzana Arrostita (VE)(GF)** 24  
Roasted aubergine, fried quinoa with peanut butter and soy sauce dressing
- Bistecca e Patatine** 36  
Sirloin steak served with french fries and peppercorn sauce
- 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

## 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 fresh Buffalo Mozzarella, what more does one need?
- La Diavola di Portobello** 23  
Tomato, mozzarella, spicy salami
- Crudo e rucola** 24  
Tomato, mozzarella, San Daniele ham, parmesan and rocket
- Quattro Formaggi** 22  
Buffalo mozzarella, Parmesan, Pecorino and Gorgonzola
- 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
- Gratinated Cabbage (GF)** 11  
parmesan, garlic and chilli
- 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