

STUZZICHINI

- Chickpea Fritters (VE)(GF) 8
- Focaccia Nonna Rosa 8
- Truffle arancini 12
- Bruschetta al pomodoro 7
- The crispiest Zucchini fritti 8

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Aperol Spritz 13
- Bellini 13
- Negroni 13
- Bloody Maria 13
- Espresso Martini 13

BRUNCH

- Yoghurt with mixed berries and homemade nutty granola (V)** 9
- Homemade ricotta pancakes** 11
with Canadian maple syrup and berries (V) or bacon
- French toast** 12
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
- Crushed avocado toast (VE)** 11
with pumpkin seeds **Add poached egg 14**
add two eggs 16 (V)
- Italian American (GF)** 16
Two fried eggs, San Daniele prosciutto and roast potato
- Frittata della casa** 18
3 eggs omelette with ham and cheese served with salad and french fries
- Crostone Vegano (VE)** 10
White bread, Homemade houmous, sliced avocado and roasted pinenuts
- Crostino Milanese** 14
Scrambled eggs on sourdough toast topped with parmesan (DOCG), mushroom and tomato
- Egg Benedict** 16
Two poached eggs on English muffins with roasted ham and hollandaise sauce
- Egg Florentine (V)** 16
Two poached eggs on English muffins with spinach and hollandaise sauce
- Egg Royale** 18
Two poached eggs on English muffins with smoked salmon and hollandaise sauce
- Scrambled eggs and wild smoked salmon (GF)** 18

STARTERS

- Ostriche** 16/32
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF)** 9
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V)** 14
Giulio's aubergine and parmesan, simply the best
- Calamari fritti** 14
Fried squid with home-made tartare sauce
- Burrata con pomodori (V)(GF)** 17
Burrata with heritage tomatoes, pesto and sesame
- Carpaccio di manzo & parmigiano Reggiano (GF)** 18
Thinly sliced beef with parmesan and rocket
- Prosciutto San Daniele e Melone** 17
San Daniele ham and melon

PASTA

All our Pasta is hand-made and hand-dried with Italian passion.
Gluten free spaghetti and penne available

- Penne Arrabbiata** 15
Penne with chilli, garlic and tomato sauce
- Rigatoni alla Norma** 17
Nonna Rosa's Palermitana recipe, rigatoni with tomato sauce, fried aubergine and dried ricotta cheese
- Spaghetti alla Carbonara** 17
From the fields of Lazio, spaghetti with pancetta, pecorino cheese and eggs
- Fettuccine della casa** 25
Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream
- Lasagna fatta in casa** 18
A timeless recipe from our ancestry
- Spaghetti con polpettine di manzo** 22
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Orecchiette al Branzino** 25
Orecchiette with seabass, cherry tomatoes sauce, black olives and courgette
- Tagliatelle zucchini e gamberi** 26
Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Linguine alle vongole e bottarga** 25
Linguine with clams, fish roe, chilli garlic and white wine
- Linguine all'astice** 42
Linguine with lobster, fresh chilli, garlic and cherry tomatoes

PIZZA

Gluten free base available

- La Classica (V)** 16
Tomato and fresh buffalo mozzarella, what more does one need?
- Rucoletta (V)** 18
Mozzarella, fresh cherry tomato, rocket and parmesan
- La Diavola di Portobello** 19
Tomato, mozzarella, spicy Calabrese nduja and chilli
- Parmigiana (V)** 18
Tomato, mozzarella, fried aubergine, parmesan & breadcrumbs
- Crudo e rucola** 21
Tomato, mozzarella, San Daniele ham, parmesan and rocket

SALADS

- Insalata arcobaleno (VE) (GF)** 15
Rainbow salad: baby spinach, sweet potato, avocado, sweetcorn, beetroot and pumpkin seeds **add mozzarella or tinned tuna +5**
add grilled chicken +8
- Manhattan Milanese** 20
Our now famous chopped chicken Milanese on a bed of cos lettuce, parmesan and our special Brasserie dressing
- Insalata della Brasserie** 20
Our very own grilled chicken, bacon, avocado, boiled egg and croutons with our special Brasserie dressing & parmesan

MAINS

- Pollo alla Milanese** 25
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad or have it like Nonno Lorenzo first suggested with spaghetti Napoli
- Tartare di Manzo (GF)** 18/28
One thing we have learnt from our french neighbours. Scotch beef tartare prepared at the table by your waiter, large portion served with fries
- Cotoletta alla Milanese** 34
Golden breaded veal on the bone with rocket, cherry tomato and parmesan salad
- Filetto di manzo (GF)** 39
Grilled scotch fillet steak or "tagliata" style sliced with balsamic drops served with roasted veg
- Sgombro Grigliato (GF)** 22
Grilled mackerel with citronette, garlic and spring onion served with fennel salad
- Branzino (GF)** 32
Grilled seabass with a light salmoriglio oil served with spinach
- Salmone grigliato (GF)** 32
Lightly grilled salmon with with pea purée and asparagus

SIDES

- French fries** 5
- Sweet potato fries** 6
- The crispiest Zucchini fritti** 8
- Spinach (GF)** 7
- Fennel Salad (GF)** 7
- Mixed salad / Green Salad / Fresh Tomatoes (GF)** 7
- Crispy Bacon / Sausage / Avocado** 6
- Mushrooms / Baked Beans / Grilled Tomatoes (GF)** 6
- Salmon / Halloumi (GF)** 7