

## STUZZICHINI

- Nocellara Olives (VE) 5
- Cestino di pane (VE) 3.5
- Focaccia Nonna Rosa (VE) 8.5
- The crispiest Zucchini fritti (V) 8.5
- Bruschetta al Pomodoro (VE) 8.5
- Popcorn Chicken 9

# BRASSERIA

WEEKEND BRUNCH

## COCKTAILS

- Aperol Spritz 9.5
- 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 homemade nutty granola (V)** 9.5
- Homemade ricotta pancakes** 12  
with Canadian maple syrup and berries (V) or bacon
- French toast** 12  
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
- Signor Cornetto** 11  
Croissant filled with ham, Gruyer and Mornay sauce
- Crushed avocado toast (VE)** 11.95  
with pumpkin seeds **Add** poached egg +3 **add** two eggs +5 (V)
- Italian American (GF)** 17  
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
- Uova e Asparagi (V)** 15  
Fried eggs with asparagus puree and panfried asparagus
- Crostino Milanese** 15  
Scrambled eggs on sourdough toast topped with parmesan, mushroom and tomato
- Egg Benedict** 17  
Two poached eggs on English muffins with roasted ham and hollandaise sauce
- Egg Florentine (V)** 17  
Two poached eggs on English muffins with spinach and hollandaise sauce
- Egg Royale** 19.5  
Two poached eggs on English muffins with smoked salmon and hollandaise sauce
- Scrambled eggs & smoked Salmon (GF)** 18

## PIZZA

- La Classica (V)** 15.5  
Tomato, Fiordilatte and fresh Buffalo Mozzarella, what more does one need?
- Rucoletta** 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
- Puccia con Zucchine (V)** 14  
Apulian style pizza filled with marinated courgette, lambs lettuce, sundried tomoato and Burrata

## STARTER

- Arancini al Tartufo** 12.5  
Truffle arancini
- Ostriche** 17/34  
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF)** 10  
Piping hot home-made minestrone soup
- Melanzane alla parmigiana** 15.5  
Giulio's aubergine and parmesan, simply the best
- Calamari fritti** 15  
Fried squid with home-made tartare sauce
- Tartare di manzo (GF)** 15/25  
Scotch beef tartare, large portion served with fries
- Burrata & Pomodori (V)(GF)** 18  
Burrata with fresh tomatoes and basil olive oil
- Vitello Tonnato** 16  
Veal with tuna mayo alla Piemontese and fried caperberries

## PASTA

Gluten free spaghetti and penne available

- Rigatoni alla carbonara** 18  
From the fields of Lazio, rigatoni with pancetta, pecorino & parmesan cheese and eggs
- Disotto al Burro e Parmigiano (GF)** 26  
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** 42  
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Spaghettoni al Pesto** 18.5  
Fresh egg spaghettoni with basil pesto, raisins & pine nuts
- Tagliatelle zucchine e gamberi** 26  
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo** 23  
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)** 16.5  
Rocket, avocado, sweetcorn, roasted carrots, Artemide black rice, Datterini tomato, Cannellini beans 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  
**choice of** *grilled or breaded chicken*

## MAINS

- Pollo alla Milanese** 26  
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad
- Cotoletta alla Milanese** 35.5  
Golden breaded veal on the bone served with rocket, cherry tomato and parmesan salad
- Bistecca e Patatine** 28  
Sirloin steak served with french fries and peppercorn sauce
- Salmone grigliato (GF)** 30  
Lightly grilled salmon with pea purée and asparagus
- Branzino (GF)** 34  
Grilled seabass served with spinach and herb oil

## SIDES

- French Fries (VE)** 7
- Mashed Potatoes (V)** 7
- The crispiest Zucchini Fritti (V)** 8.5
- Spinach (VE)(GF)** 7
- Asparagus with garlic butter (V)(GF)** 7.5
- Green Salad (VE)(GF)** 7.5
- Crispy Bacon/Sausage** 6.5
- Grilled Tomatoes (VE)(GF)** 6.5
- Avocado (VE)(GF)** 6.5
- Mushrooms/Baked Beans (VE)(GF)** 6.5
- Smoked Salmon (GF)** 9