

## COCKTAILS

**Aperol Spritz 13.5**  
Aperol, Prosecco & soda water

**Mimosa or Bellini 13.5**  
Prosecco & orange juice  
or peach puree

**Classic Negroni 13.5**  
Campari, Beefeater & Mancino Rosso

**Espresso Martini 13.5**  
Absolut, Kahlua, espresso & sugar

**Margarita 13.5**  
Ocho Blanco, Triple sec & fresh lime

**Picante 13.5**  
Ocho Blanco, Triple sec, fresh lime &  
chilly

**Il Banana 13.5**  
Limoncello, aperol, lime

**Lo Stevo 13.5**  
Gin, elderflower, apple, lime, soda

**La Jaqueline 13.5**  
Diplomatico, Amaretto

# BRASSERIA

CAFE

## STUZZICHINI

**Chickpea Fritters (VE)(GF) 8**

**Popcorn Chicken 9**

**Calamari Fritti 15**

**Bruschetta Pomodoro 8.5**

**Truffle Arancini (V) 12.5**

**Zucchini fritti (V) 8.5**

## CRUDI

**Gamberi Rossi (GF) 23**  
Prawns carpaccio from Mazara  
del Vallo served with olive oil &  
lemon

**Maldon Rock Oyster (GF) 17/34**

**Scotch Beef Tartare 19**

**Burrata & Pomodori (V)(GF) 18**  
Burrata with fresh tomatoes  
and basil olive oil

## PIZZA

**Focaccia Nonna Rosa (VE) 8.5**

**Pizza Fritta & Zucchine (V) 13.5**  
Fried Pizza with marinated  
courgette, and stracciatella cheese

**La Classica (V) 15.5**  
Tomato and fresh buffalo  
mozzarella

**La Diavola di Portobello 19**  
Tomato, mozzarella, spicy  
Calabrese nduja and chilli

**Ruuletta 19**  
Mozzarella, fresh cherry tomato,  
rocket and parmesan

## CLASSICS

**Rigatoni alla carbonara 18**  
From the fields of Lazio, rigatoni with pancetta,  
pecorino & parmesan cheese and eggs

**Tagliatelle ai funghi (V) 25**  
Fresh egg pasta with seasonal mushrooms

**Spaghetti con polpettine di manzo 23**  
Spaghetti with homemade beef meatballs a  
recipe from our Italo-American cousins

**Tagliatelle zucchini e gamberi 26**  
Fresh tagliatelle with courgette, king prawns,  
cherry tomatoes, garlic and chilli

**Pollo alla Milanese 26**  
Golden breaded chicken breast served with  
rocket, cherry tomatoes and parmesan salad

**Branzino (GF) 34**  
Grilled seabass served with spinach & herb oil

**Cavolfiore Grigliato (VE)(GF) 19**  
Cauliflower steak, broad beans puree,  
herb oil and cashew nuts

**Frittata della casa (GF) 18**  
3 eggs omelette with ham and cheese  
served with salad and french fries

**Avocado Toast (VE) 11.95**  
with pumpkin seeds  
**add** poached egg +3 (V) **add** two eggs +5 (V)

**Insalata Superfood (VE) (GF) 16.5**  
Rocket, avocado, sweetcorn, roasted  
cauliflower, Artemide black rice, Datterini  
tomato, beetroot 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 cheese  
**choice** of grilled or breaded chicken

## SPARKLING

**Famiglia Fraquelli, Prosecco** 8  
Glera

## ROSÈ

**Pinot Grigio Rosato, Ornella Bellia** 9  
Pinot Grigio

## WHITE WINES

**Chardonnay, Barocco** 8  
Chardonnay

**Montefalco Grechetto,** 8.5  
**Terre de la Custodia**  
Grechetto

**Verdicchio, Villa Bianchi** 8  
Verdicchio

## RED WINES

**Vino della Brasseria, Fraquelli** 8.5  
Sangiovese

**Bardolino, Negrar** 7.5  
Corvina, Rondinella

**Negroamaro Salento, Barocco** 7.5  
Negroamaro

## FORMAGGI

**Tagliere di Formaggi 9/18**  
Selection of two or four  
Italian sourced  
artisanal cheeses