

## STUZZICHINI

Sourdough Basket (VE) 5.5

Focaccia Nonna Rosa (VE) 10

The crispiest Zucchini fritti (V) 9

Duo di Bruschette (V) 14

Tomato and basil and ricotta cream with fried mint-marinated courgettes

Fried Artichokes (VE) 11

Pollo Fritto 12

fried chicken marinated with paprika and garlic served with basil mayo

## ANTIPASTI

Arancini al Tartufo 12

Minestrone (VE)(GF) 12

Melanzane alla parmigiana 18

Calamari fritti 16  
with homemade tartare sauce

Burrata e Pomodori (V)(GF) 20  
Burrata with tomatoes, basil pesto, sesame seeds

Impepata di Cozze 18  
Mussels prepared the authentic Italian way, white wine, garlic, parsley, chilli, and grilled bread

Antipasto della casa 38  
Perfect for sharing. Prosciutto crudo, finocchiona salame, mortadella, Pecorino, Parmigiano, burrata and grilled focaccia.



## INSALATE

La nostra Nizzarda (GF) 26  
Sesame seared tuna, mix salad, radish, red peppers, taggiasche olive, soft boiled egg, anchovies, boiled potato

Insalata Superfood (VE)(GF) 21.5  
Rocket, lamb's lettuce, avocado, sweetcorn, sweet potato, black rice, Datterini, cauliflower & pumpkin seeds, vinagrette  
add mozzarella +5  
add tinned tuna +5

Insalata della Brasseria 25  
Cos lettuce, bacon, boiled egg, croutons with our Brasseria dressing and parmesan cheese  
choice of  
grilled or breaded chicken

Insalata Caprino (V)(GF) 20  
Lamb's lettuce, rocket, pitted olives, walnuts and Goat's cheese



# BRASSERIA

A LA CARTE

## CRUDI

Ostriche (GF) 22/40  
Maldon rock oysters, six or twelve

Tartare di Tonno 20  
Tuna tartare, orange, garlic chives, chilli, sesame & toasted bread

Carpaccio di Manzo (GF) 21/32  
Beef carpaccio with rocket and parmesan

Tartare di manzo (GF) 20/32  
Scotch beef tartare. Large portion served with fries

Carpaccio di Branzino (GF) 19  
Seabass carpaccio with melon, lemon zest, dill, chilli and basil oil

## PASTA

Gluten free spaghetti and penne available

Rigatoni alla carbonara 23  
Fresh Rigatoni with pancetta, pecorino & parmesan and eggs

Spaghetti con Polpettine 27  
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

Rigatoni alla Norma (V) 21  
Fresh Rigatoni, tomato sauce, fried aubergine, ricotta salata & basil

Gnocchi al Pesto 26  
Potato Gnocchi, basil pesto, pine nuts, stracciatella di burrata and crispy pancetta

Risotto alla Nerano (GF) 30  
Creamy courgette risotto with marinated courgette and scamorza sauce

Linguine alle Vongole e Bottarga 28  
Linguine with clams, fish roe, chilli, garlic and white wine

Linguine all'astice 46  
Linguine with lobster, cherry tomatoes, fresh chilli, garlic, bisque

Tagliatelle Zucchine & Gamberi 28  
Tagliatelle with courgette, king prawns, cherry tomatoes, bisque, garlic & chilli

Lasagna fatta in casa 20.5  
A timeless recipe from our ancestors

Spaghetti Mediterranei 24  
Tuna, olives, capers, datterini tomatoes, anchovies, chilli, garlic and parsley

## MAINS

Cavolfiore Grigliato (VE)(GF) 24  
Grilled lemon-marinated cauliflower served with a silky asparagus cream and crispy fried chickpeas

Fegato alla Veneziana (GF) 35  
Calf's liver Venetian style or Butter & Sage served with mashed potato

Bistecca e Patatine 36  
Sirloin steak served with french fries and peppercorn sauce

Salmone Grigliato (GF) 32  
Salmon with peas and broad beans with mint, basil, vinegar, spring onion and lemon zest

Branzino (GF) 37  
Pan-fried Seabass served with spinach & herb oil

Polpo (GF) 33  
Seared octopus with new potato, chickpea mayo and roasted endive with chilli and garlic

## PIZZA

Gluten free base available

La Classica (V) 20  
Tomato, Fior di latte and fresh Buffalo Mozzarella

La Gialla 24  
Yellow tomato sauce, stracciatella di burrata, smoked salmon & basil oil

La Diavola di Portobello 23  
Tomato, mozzarella, spicy salami

Bufala e Funghi (V) 21  
Tomato, Buffalo mozzarella, wild mushrooms, Taggiasca olives

Crudo e rucola 24  
Tomato, mozzarella, San Daniele ham, parmesan and rocket

Asparagi, Bufala & Tartufo 21  
Buffalo mozzarella, fresh asparagus and truffle cream

Mortadella e Pistacchio 25  
Mozzarella, stracciatella di burrata, mortadella, pistachio cream, crushed pistachios

## HOUSE SPECIALS



Risotto ai Funghi (GF) 30/58

A comforting classic.

Wild mushrooms risotto gently cooked in a deep mushroom broth, enriched with butter and Madeira wine

La Fiorentina (GF) 105

Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce (to share)

Dover sole alla Mugnaia 70

Pan-fried Dover Sole with lemon and butter, plated and deboned at the table



## 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

## SIDES

French Fries (VE) 8

Mashed Potatoes (V) 8

Asparagus (V) 11  
with butter and toasted citrus breadcrumbs

Tenderstem Broccoli (GF)(V) 10  
served with Tzatziki

The crispiest Zucchini Fritti (V) 9

Spinach (VE)(GF) 7.5

Gratinated Cabbage (GF) 11  
parmesan, garlic and chilli

Insalata Mista (VE)(GF) 9  
Castelfranco, radicchio, lollo and oakleaf leaves, served with a homemade dressing