BRASSERIA

A LA CARTE

STUZZICHINI

Sourdough Basket (VE)(GFA) 5.5

Focaccia Nonna Rosa (VE) 9

The crispiest Zucchini Fritti (V) 9

Duo di Bruschette 14
Tomato and basil and ricotta cream with fried mint-marinated courgettes (V)

Pollo Fritto 11
Fried chicken marinated with paprika, chilli and garlic served with mushroom & parmesan cream

ANTIPASTI

Arancini al Tartufo 12
with Grana Padano cream

Minestrone (VE)(GF) 12

Melanzane alla parmigiana 18

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

Calamari Fritti 16
with homemade tartare sauce

Melanzane e Pomodori 17
Cooked aubergine, semi-dried tomatoes, basil, garlic, chilli and extra virgin olive oil (VE)(GF)

Impepata di Cozze 18
Mussels prepared the authentic Italian way, white wine, garlic, parsley, chilli & grilled bread (GFA)

Antipasto della casa 38
To share. Prosciutto crudo, finocchiona salame, mortadella, pecorino, Parmigiano Reggiano, burrata and grilled focaccia



INSALATE

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

Insalata Superfood 21.5
Rocket, lamb's lettuce, avocado, sweetcorn, sweet potato, black rice, Datterini, Brussels sprout & pumpkin seeds, vinaigrette (VE)(GF)
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 21
Lamb's lettuce, rocket, pitted olives, walnuts and goat's cheese (V)(GF)





CRUDI

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

Tartare di Tonno 22
Tuna tartare with ponzu infused with chilli and habanero tequila, served with berry compote

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

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

PASTA

Gluten free spaghetti and penne available

Rigatoni alla Carbonara 24
Fresh rigatoni with pancetta, pecorino & Parmesan and eggs

Spaghetti con Polpettine 28
Spaghetti with homemade beef meatballs a recipe from our East Coast Italian-American cousins

Rigatoni alla Norma 23
Fresh rigatoni, tomato sauce, fried aubergine, ricotta salata, basil (VEA)

Gnocchi Gorgonzola e Noci 24
Potato gnocchi with Gorgonzola, toasted walnuts and honey

Lasagna fatta in casa 22
A timeless recipe from our ancestors

Linguine alle Vongole e Bottarga 29
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 29
Tagliatelle with courgette, king prawns, cherry tomatoes, bisque, garlic & chilli

Pappardelle al Cinghiale 30
Fresh pappardelle with a rich, slow-cooked wild boar ragù, simmered overnight until tender and full of flavour

MAINS

Patata Dolce 25
Pan-roasted sweet potato with silky tahini yoghurt, pine nuts, red peppers, spring onions & parsley (V)

Fegato alla Veneziana 36
Calf's liver *Venetian style* or *Butter & Sage* served with mashed potato (GF)

Bistecca e Patatine 37
Sirloin steak served with French fries and peppercorn sauce

Salmone al Sesamo e Ponzu 33
Ponzu and sesame-marinated salmon, pan-fried and served with tenderstem broccoli (GFA)

Branzino 38
Pan-fried sea bass served with spinach & herb oil (GF)

Polpo 34
Tender octopus served with paprika mayonnaise, panfried baby potato with garlic and chilli and marinated red peppers

PIZZA

Gluten free base available. Not suitable for coeliacs (shared oven)

La Classica 21
Tomato, fior di latte and fresh buffalo mozzarella (V)

Alla Zucca 24
Pumpkin cream with roasted peppers, goat's cheese, Taggiasca olives and walnuts (V)

La Diavola di Portobello 24
Tomato, mozzarella, spicy salami

Bufala e Funghi 22
Tomato, buffalo mozzarella, wild mushrooms, Taggiasca olives (V)

Crudo e Rucola 25
Tomato, mozzarella, San Daniele ham, Parmesan and rocket

Patate e Salsiccia 24
Mozzarella with Italian pork sausage and roasted potatoes

Mortadella e Pistacchio 26
Mozzarella, stracciatella di burrata, mortadella, pistachio cream, crushed pistachios

HOUSE SPECIALS



Risotto ai Funghi 30/58
A comforting classic. Wild mushroom risotto gently cooked in a deep mushroom broth, enriched with butter and Madeira wine (GF)

La Fiorentina 105
Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce (to share) (GF)

Dover Sole alla Mugnaia 70
Pan-fried Dover sole with lemon and butter, plated and deboned at the table (GFA)



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 (GF)(V) 8

Brussels Sprout 11
roasted with garlic & chilli, served with Parmesan on top (GF)(VEA)

Tenderstem Broccoli (GF)(VE) 10

The crispiest Zucchini Fritti (V) 9

Spinach (VE)(GF) 7.5

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

(V) Vegetarian **(VE)** Vegan **(VEA)** Vegan Available **(GF)** Gluten-free **(GFA)** Gluten-free Available. **Allergies:** Please ask a member of staff any questions regarding allergies. There is a discretionary gratuity of 12.5% on every bill.