

BRASSERIA

COLAZIONE

BOWLS

Mixed fresh Berries (VE)(GF)	10.5
Yoghurt with berries, homemade nutty (V) granola and honey	12
Classic Porridge (V) prepared with your choice of <i>milk</i> or <i>water</i> (VE) add fresh berries or berry compote +3 add raisins or Peanut butter +2.5	6.5
Matcha yoghurt with seasonal fruit, honey (V) and homemade nutty granola	13



PASTRIES

Croissant	4.5
Homemade Banana Bread	5
Apricot Croissant	4.5
Nutella Croissant	4.5

BREAKFAST

Eggs Any Style served with Sourdough bread (V)	11
Brasserie English breakfast Fried eggs with crispy bacon, sausage, mushrooms, grilled tomato, baked beans and a slice of bread of your choice	19
Veggie English breakfast (V) Fried eggs with avocado, roasted sweet potatoes, mushrooms, grilled tomato, baked beans and a slice of bread of your choice	18
Signore Tostato Our croque monsieur, sourdough bread with ham and Gruyère Make it <i>Signora</i> +3 adding one egg	15
Smashed Avocado on Rosmary & Potato bread (VE) with fresh pomegranate salsa Add one poached egg +3 or two eggs +5 (V)	12
Barbabietola & Co (V) Brioche with beetroot hummus, poached egg and grated cured yolk	14.5
Frittata della casa (GF) 3 eggs cheese frittata (V) <i>Build your own:</i> add mushrooms or tomato +1.5 add spinach or ham +2	13
Brioche Italia (V) Toasted brioche topped with silky green peas cream, melted scamorza cheese, roasted tomatoes glazed with rosemary honey	14.5
Scrambled eggs and Smoked Salmon (GF)	19
Eggs Benedict, Florentine or Royale Poached eggs on English muffins, hollandaise sauce with a choice of <i>roast ham & beetroot caviar</i> or <i>spinach & balsamic caviar</i> (V) or <i>smoked salmon & mango caviar</i>	17
Homemade Ricotta Pancakes with Canadian maple syrup and <i>berries</i> (V) or <i>bacon</i>	16
Nutella French Toast (V) French toast layered with warm Nutella, topped with caramelised banana and rosemary honey butter	16

BREADS

White bread	4
Rosmary & Potato bread	4
Sourdough bread	4
Gluten free Bread	4

SIDES

Mushrooms / Baked Beans	4.5
Sausage / Bacon / Spinach	6.5
Avocado	6.5
Smoked Salmon	10

COFFEE & TEA

Espresso	3.95
Double Espresso	4.5
Macchiato	4.5
Americano	4.5
Cappuccino	5
Flat White / Latte	5
Matcha Latte	6.5
Chai Latte	5.5
Hot Chocolate	5.5
Tea Infusions	4

Tea: English Breakfast - Earl Grey Green Tea - Jasmine

Caffeine free: Peppermint - Rooibos - Fresh Mint - Lemon & Ginger - Red Berry - Chamomile

COLD PRESS JUICE

Golden Green Pineapple, Cucumber, Lime & Ginger	9
Fantastic Five Spinach, Celery, Apple, Cucumber & Lemon	9
Detox Apple, Carrot & Ginger	9

JUICE

Fresh Orange	7.5
Fresh Grapefruit	7.5
Pineapple / Apple / Tomato	5

WATER

San Benedetto 50/75cl	4.5/5.5
Still or Sparkling	

(V) Vegetarian
(VE) Vegan
(GF) Gluten-Free



Allergies: Please ask a member of staff for any questions regarding allergies. There is a suggested optional gratuity of 12.5% for our team.