

BRASSERIA

COLAZIONE

BOWLS

Fruit salad (VE)(GF)	7
Yoghurt with mixed berries and homemade nutty granola (V) Coconut Yoghurt available (VE)	8
Porridge with banana, raisin and cinnamon (V)	7

BREAKFAST

We use only the most orange yolks from our free range local British chickens.

Eggs any style served with granary toast (V)	7
LaB English breakfast Fried eggs with crispy bacon, sausage, mushrooms, grilled tomato, baked beans and 2 slice of bread of your choice	14
Crushed avocado with focaccia (VE) Add poached egg 11 (V)	8
Italian American (GF) Two fried eggs, crispy bacon and roast potato	12
Frittata della casa (GF) 2 eggs omelette with ham and swiss cheese	11
Crostino Milanese (V) Scrambled eggs on sourdough toast topped with parmesan (DOCC), mushroom and tomato	12
Scrambled eggs and wild smoked salmon (GF)	14
Egg Benedict, Florentine or Royale Poached egg on English muffins, hollandaise sauce with a choice of roast ham, spinach (V) or smoked salmon	11
Homemade ricotta pancakes with Canadian maple syrup and berries (V) or bacon	9
French toast bacon e banana French toast with maple bacon, banana and pecan nuts	9

PASTRIES

Croissant	2.8
Apricot Croissant	3.2
Almond Croissant	3.2
Chocolate Pastries	3.2
Cake of the day	4

BREADS

White or Granary	3
Sourdough bread	3
Focaccia	3
Gluten free Bread	3

SIDES

Mushrooms / Baked Beans	3
Grilled tomato	3
Sausage / Bacon	4
Spinach / Avocado	4
Grilled Halloumi	5

COFFEE AND TEA

Espresso	3
Espresso Doppio	4
Ristretto	3
Macchiato	3
Americano	3
Cappuccino	4
Caffe latte	4
Ciocolata calda	4
Tea Infusions	3

MINERAL WATER

San Benedetto Still 50/75cl	4/5
San Benedetto Sparkling 50/75cl	4/5

JUICES

Fresh Orange	6
Fresh Grapefruit	6
Pineapple / Apple	4
Tomato	4

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

Allergies: Please ask a member of staff for any questions regarding allergies