

STUZZICHINI

- Cestino di pane (VE) 5.5
- Focaccia Nonna Rosa (VE) 8.5
- Chickpea Fritters (VE)(GF) 8
- The crispiest Zucchini fritti (V) 8.5
- Bruschetta al Pomodoro (VE) 8.5
- Popcorn di Pollo 9
Fried diced chicken fillet served with black garlic mayo

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Aperol Spritz 13.5
- Bellini 13.5
- Negroni 13.5
- Picante 13.5
- Bloody Maria 13.5
- Espresso Martini 13.5
- Mango Mule (mocktail) 8

BRUNCH

- Yoghurt with mixed berries and homemade nutty granola (V) 9.5
- Homemade ricotta pancakes with Canadian maple syrup and berries (V) or bacon 12
- French toast 12
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
- Signor Cornetto 11
Croissant filled with ham, Gruyer and Mornay sauce
- Crushed avocado toast (VE) 11.95
with pumpkin seeds Add poached egg +3 add two eggs +5 (V)
- Italian American (GF) 17
Two fried eggs, San Daniele prosciutto and roast potato
- Frittata della casa 18
3 eggs omelette with ham and cheese served with salad and french fries
- Uova e Asparagi (V) 15
Fried eggs with asparagus puree and panfried asparagus
- Crostino Milanese 15
Scrambled eggs on sourdough toast topped with parmesan, mushroom and tomato
- Egg Benedict 17
Two poached eggs on English muffins with roasted ham and hollandaise sauce
- Egg Florentine (V) 17
Two poached eggs on English muffins with spinach and hollandaise sauce
- Egg Royale 19.5
Two poached eggs on English muffins with smoked salmon and hollandaise sauce
- Scrambled eggs & smoked Salmon (GF) 18

PIZZA

- La Classica (V) 15.5
Tomato and fresh buffalo mozzarella, what more does one need?
- Ruocletta 19
Mozzarella, fresh cherry tomato, rocket and parmesan
- La Diavola di Portobello 19
Tomato, mozzarella, spicy Calabrese nduja and chilli
- Crudo e rucola 21.5
Tomato, mozzarella, San Daniele ham, parmesan and rocket
- Pizza Fritta con Zucchine (V) 13.5
Fried Pizza with marinated courgette, and stracciatella cheese

STARTER

- Arancini al Tartufo 12.5
Truffle arancini
- Ostriche 17/34
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF) 10
Piping hot home-made minestrone soup
- Melanzane alla parmigiana 15.5
Giulio's aubergine and parmesan, simply the best
- Calamari fritti 15
Fried squid with home-made tartare sauce
- Tartare di manzo (GF) 19/29
Scotch beef tartare prepared at the table by your waiter, large portion served with fries
- Burrata & Pomodori (V)(GF) 18
Burrata with fresh tomatoes and basil olive oil
- Vitello Tonnato 19.5
Veal with tuna mayo alla Piemontese and fried caperberries

PASTA

Gluten free spaghetti and penne available

- Rigatoni alla carbonara 18
From the fields of Lazio, rigatoni with pancetta, pecorino & parmesan cheese and eggs
- Disotto al Burro e Parmigiano (GF) 26
Risotto with butter and 30th months Parmigiano Reggiano cheese
- Tagliatelle ai funghi (V) 25
Fresh egg pasta with seasonal mushrooms
- Lasagna fatta in casa 19
A timeless recipe from our ancestry
- Linguine alle vongole e bottarga 27
Linguine with clams, fish roe, chilli garlic and white wine
- Linguine all'astice 42
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Spaghettoni al Pesto 18.5
Fresh egg spaghettoni with basil pesto, raisins & pine nuts
- Tagliatelle zucchine e gamberi 26
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo 23
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

SALADS

- Insalata di Caprino (V)(GF) 19
Corn salad, rocket, pitted olives, walnuts and Goat cheese
- 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
choice of *grilled or breaded chicken*

MAINS

- Pollo alla Milanese 26
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad
- Cotoletta alla Milanese 35.5
Golden breaded veal on the bone served with rocket, cherry tomato and parmesan salad
- Tagliata di manzo (GF) 38
Grilled scotch fillet steak served with marinated peppers and green peppercorn sauce
- Salmone grigliato (GF) 30
Lightly grilled salmon with pea purée and asparagus
- Branzino (GF) 34
Grilled seabass served with spinach and herb oil

SIDES

- French Fries (VE) 7
- Mashed Potatoes (V) 7
- The crispiest Zucchini Fritti (V) 8.5
- Spinach (VE)(GF) 7
- Asparagus with garlic butter (V)(GF) 7.5
- Green Salad (VE)(GF) 7.5
- Crispy Bacon/Sausage 6.5
- Avocado/Grilled Tomatoes (VE)(GF) 6.5
- Mushrooms/Baked Beans (VE)(GF) 6.5
- Grilled Halloumi (V)(GF) 7
- Smoked Salmon (GF) 9