

LA PICCOLA  
**BRASSERIA**

## COCKTAILS

### Apple Spritz 13

*Fresh | Light | Fruity*

Mancino bianco, spiced apple syrup, prosecco and soda. Refreshing and Autumnal, a bubbly take on the classic Spritz



### Nutmeg Kiss 14.5

*Rich | Spiced*

Apple-infused vodka, St-Germain, lime juice, egg white, grated nutmeg. A creamy, sophisticated blend balancing warm spice and delicate fruit notes

### Baby Lady 15

*Zingy | Fresh | Citrus*

Vodka, triple sec, lemon juice.

A bright and timeless classic, clean, sharp and perfectly balanced



### Wild Hibiscus 14

*Floral | Tart | Berry*

Hibiscus-infused Tequila, berry syrup, lime juice. A vibrant, deep red tequila cocktail with a tart, floreal and subtly earthy finish

### Brasserie Old Fashion 14.5

*Aged | Bitter | Fruit Infusion*

Bourbon infused with Ichnusa reduction and dry pineapple. A rich, complex old fashion with uniquely Italian citrus bitterness and tropical sweetness



### Basil Smash 14

*Herbal | Crisp | Aromatic*

Gin, lemon juice, sugar syrup and fresh basil. A bright, herbaceous cocktail featuring fresh muddled basil for a summery, refreshing taste

### Roasted Boulevardier 15

*Roasted | Bitter-Sweet | Rich*

Maker's Mark, Mancino rosso, Campari and hazelnut syrup. A deep, rounded, bitter-sweet enhanced with warm roasted nut undertones



### Cynar Negroni 14.5

*Earthy | Bitter | Aperitivo*

Gin, Campari, Cynar. An intensified Negroni, using Cynar for an extra layer of herbal, earthy bitterness

## SNACKS



### Bread Basket (VE) 5.5

### Zucchini Fritti (V) 9

### French Fries (VE) 8

### Ostriche (GF) 12

Three Maldon rock oysters

### Arancinini 8

Mini arancini made with tomato rice, Buffalo mozzarella, peas and grated parmesan served with arrabbiata sauce

### Focaccia e Ricotta (V) 10

Homemade focaccia with whipped ricotta, citrus zest and rosemary olive oil

### Tartare di Tonno 10

Toasted brioche topped with Tuna tartare, avocado puree, lemon and sesame seeds

### La Piccola Burger 10

Mini beef burger, brioche bun, caramelised onion, gherkins, tomato served with a special sauce

### Tartare di Carne 9

Toasted sourdough bread topped with hand cut beef and Burrata cream

### Gamberi Grigliati (GF) 12

Grilled prawns with parsley, chilli and garlic

### Insalata Rustica (VE)(GF) 10.5

Baby gem, sweet potato, Cannellini beans, spring onions with french dressing

