

BRASSERIA

A LA CARTE

STUZZICHINI

Cestino di pane (VE) 5

Focaccia Nonna Rosa (VE) 8

Chickpea Fritters (VE)(GF) 8

The crispiest Zucchini fritti (V) 8

Truffle Arancini (V) 12

STARTERS

Minestrone (VE)(GF) 9
Piping hot home-made minestrone soup

Crushed avocado toast (VE) 11
with pumpkin seeds add poached egg 14
add two eggs 16 (V)

Melanzane alla parmigiana (V) 14
Giulio's aubergine and parmesan, simply the best

Calamari fritti 14
Fried squid with home-made tartare sauce

Tonno Scottato 18
Light seared tuna with ceviche dressing and fried fregola

Ostriche (GF) 16/32
Maldon rock oysters, six or twelve

Burrata con verdure (V)(GF) 15
Burrata with pan-fried vegetables, balsamic vinegar and tomato powder

Tartare di manzo (GF) 18/28
Scotch beef tartare prepared at the table by your waiter, large portion served with fries

Prosciutto San Daniele e Gnocco fritto 17
San Daniele ham and fried pizza dough

SALADS

Insalata di Caprino (V)(GF) 18
Corn salad, rocket, pitted olives, walnuts and Goat cheese

Insalata Superfood (VE) (GF) 15
Corn salad, chickpea, avocado, sweetcorn, swede, sundried tomatoes and pumpkin seeds
add mozzarella +5
add tinned tuna +5

Insalata della Brasseria 20
Cos lettuce, bacon, boiled egg & croutons with our Brasseria dressing
choice of *grilled or breaded chicken*

PASTA

All our Pasta is hand-made and hand-dried with Italian passion.
Gluten free spaghetti and penne available

Rigatoni alla carbonara 17
From the fields of Lazio, rigatoni with pancetta, pecorino & parmesan cheese and eggs

Tagliatelle ai funghi (V) 25
Fresh egg pasta with seasonal mushrooms

Risotto alla Norma (GF)(V) 21
Risotto with roast aubergine puree, tomato powder and basil parmesan

Lasagna fatta in casa 16
A timeless recipe from our ancestry

Calamarata con crema di Broccoli 16
Short tube pasta with broccoli and toasted breadcrumb

Linguine alle vongole e bottarga 25
Linguine with clams, fish roe, chilli garlic and white wine

Spaghetti con polpettine di manzo 21
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

Linguine all'astice 42
Linguine with lobster, fresh chilli, garlic and cherry tomatoes

Tagliatelle zucchini e gamberi 25
Our pasta chefs favourite dish to prepare, tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli

Ravioli della casa 19
Ravioli that depend on the chef's mood

PIZZA

Gluten free base available

La Classica (V) 15
Tomato and fresh buffalo mozzarella, what more does one need?

Rucoletta (V) 18
Mozzarella, fresh cherry tomato, rocket and parmesan

Parmigiana (V) 18
Tomato, mozzarella, fried aubergine, parmesan & breadcrumbs

La Diavola di Portobello 19
Tomato, mozzarella, spicy Calabrese nduja and chilli

Crudo e rucola 21
Tomato, mozzarella, San Daniele ham, parmesan and rocket

MAINS

Frittata della casa (GF) 18
3 eggs omelette with ham and cheese served with salad and french fries

Pollo alla Milanese 25
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad

Fegato alla Veneziana (GF) 31
Calf's liver Venetian style served with mashed potato

Cotoletta alla Milanese 34
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 roasted potatoes and Madeira wine jus

La Fiorentina (GF) 90
To share: Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce

Salmone grigliato (GF) 29
Lightly grilled salmon with pea purée and tendersteam broccoli

Branzino (GF) 32
Grilled seabass served with spinach and herbs oil

Dover sole alla Mugnaia 54
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table by your waiter

SIDES

French Fries 6

Roast or Mashed Potatoes 6

The crispiest Zucchini Fritti 8

Spinach (GF) 6

Tendersteam Broccoli (GF) 7

Green or Mixed Salad (GF) 7