

STUZZICHINI

- Nocellara Olives (VE) 5
Cestino di pane (VE) 5.5
Focaccia Nonna Rosa (VE) 8
The crispiest Zucchini fritti (V) 8
Popcorn Chicken 10
peanut butter with soy sauce
Homemade Focaccia Bread 6.5
with anchovies butter & caramelized lemon

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Aperol Spritz 12.5
Bellini 13.5
Classic Negroni 13.5
Picante 15.5
Bloody Maria 13.5
Espresso Martini 15
Fresh Lemonade 8

BRUNCH

- Yoghurt with mixed berries and 10
homemade nutty granola (V)
Homemade ricotta pancakes 14.5
with Canadian maple syrup
and berries (V) or bacon
French toast (V) 12.5
French toast with caramelized pineapple,
caramel and Creme fraiche
Signore Tostato 14.5
Our croque monsieur, sourdough bread
with ham and Gruyer cheese
Make it *Signora* +2.5 adding one egg
Brioche & crushed Avocado 12.5
topped with parmesan
add poached egg +2.5 or add two eggs +5
Italian American (GF) 18
Two fried eggs, San Daniele prosciutto
served with roast potatoes
Frittata della casa 16
3 eggs cheese omllette (V) served
with fries and salad. *Build your own:*
add mushrooms or tomato +1.5
add spinach or ham +2
Crostino Milanese 15
Scrambled eggs on sourdough toast
topped with parmesan,
mushroom and sundried tomato
Eggs Benedict 17.5
Poached eggs on English muffins, with
roast ham and hollandaise sauce
Eggs Florentine (V) 17.5
Poached eggs on English muffins, with
spinach and hollandaise sauce
Eggs Royale 19.5
Poached eggs on English muffins, with
smoked salmon and hollandaise sauce
Scrambled eggs & smoked Salmon (GF) 18

EXTRA

- Crispy Bacon/Sausage 6.5
Avocado (VE)(GF) 6.5
Mushrooms/Baked Beans (VE)(GF) 6.5
Smoked Salmon (GF) 9

STARTER

- Arancini al Tartufo 11
Ostriche 19/38
Maldon rock oysters, six or twelve
Minestrone (VE)(GF) 10
Aubergine parmigiana 17
Calamari fritti 14
Fried squid with homemade tartare sauce
Tartare di manzo (GF) 18/28
Scotch beef tartare.
Large portion served with fries
Burrata e Pomodori (V)(GF) 19
Burrata with Datterini tomatoes,
basil & mint oil
Carpaccio di Fassona 19
Beef carpaccio with rocket and parmesan

PASTA

Gluten free spaghetti and penne available

- Spaghettoni alla carbonara 20
From the fields of Lazio, fresh spaghettoni with
pancetta, pecorino & parmesan cheese and eggs
Risotto agli Asparagi (GF) 28
Celebrating asparagus season with Pecorino
and Parmigiano Reggiano
Bigoli con Pane Profumato (V) 23
Bigoli pasta with lemon, anchovies, Datterini
tomatoes, olives, topped with lemon, garlic
and breadcrumbs
Lasagna fatta in casa 19
A timeless recipe from our ancestors
Linguine alle vongole e bottarga 27
Linguine with clams, fish roe, chilli garlic and
white wine
Linguine all'astice 46
Linguine with lobster, fresh chilli, garlic and
cherry tomatoes
Tagliatelle zucchini e gamberi 26
Tagliatelle with courgette, king prawns, cherry
tomatoes, garlic and chilli
Spaghetti con polpettine di manzo 24
Spaghetti with homemade beef meatballs a recipe
from our East coast Ita-American cousins

SALADS

- Insalata di Caprino (V)(GF) 19
Lambs lettuce, rocket, pitted olives, walnuts
and Goat cheese
Insalata Superfood (VE)(GF) 19.5
Rocket, avocado, sweetcorn, roasted
sweet potatoes, Quinoa, Datterini tomato,
Cannellini beans and pumpkin seeds
add mozzarella +4.5 / tinned tuna +5 / chicken +8
Insalata della Brasseria 22
Cos lettuce, bacon, boiled egg & croutons
with our Brasseria dressing and parmesan
choice of grilled or breaded chicken
La nostra Nizzarda (GF) 24
Sesame seared tuna, mizuna lettuce, boiled
potatoes, green beans, boiled egg, garden
peas, taggiasche olives and raddish

MAINS

- Melanzana Arrostita (VE)(GF) 24
Roasted aubergine, fried quinoa with peanut
butter and soy sauce dressing
Bistecca e Patatine 32
Sirloin steak served with french fries and
peppercorn sauce
Salmone Grigliato 28
Salmon fillet with panfried asparagus, garlic,
sesame dressing and salmon pearls
Branzino (GF) 36
Pan-fried Seabass served with spinach & herb oil
Polpo (GF) 27
Pan-fried Octopus with salmon pearls and
our special "octopus mayo"

COTOLETTE

- Pollo alla Milanese 29
Golden breaded Chicken breast
served with rocket, cherry tomatoes
and parmesan salad
Cotoletta alla Milanese 38
The Original one, Crispy breaded
Veal on the bone served with rocket,
cherry tomato and parmesan salad
Cotoletta Viennese 42
Crisp-fried Veal is topped with egg,
salty anchovies & capers

PIZZA

Gluten free base available

- La Classica (V) 17
Tomato, Fiordilatte and fresh Buffalo
Mozzarella, what more does one need?
Bresaola 25
Buffalo mozzarella, Bresaola, lambs lettuce
and parmesan
Crudo e rucola 22.5
Tomato, mozzarella, San Daniele ham,
parmesan and rocket
La Diavola di Portobello 19
Tomato, mozzarella, spicy Calabrese nduja
and chilli
Marinara della Brasseria 18
Marinated Datterini tomatoes, anchovies,
fried basil and dehydrated black olives
Bufala e Asparagi (V) 19
Buffalo mozzarella, fresh marinated
asparagus with mint and basil

SIDES

- French Fries (VE) 5.5
Mashed Potatoes (V) 6
The crispiest Zucchini Fritti (V) 8
Spinach (VE)(GF) 6.5
Butter Asparagus (V)(GF) 8
garlic & parsley butter
Green Salad (VE)(GF) 7.5

(V) Vegetarian (VE) Vegan (GF) Gluten-Free. Allergies: Please ask a member of staff any questions regarding allergies. There is a suggested optional gratuity of 12.5% on every bill