

STUZZICHINI

- Nocellara Olives (VE) 5
- Sourdough Basket (VE) 5.5
- Focaccia Nonna Rosa (VE) 8
- Fried Artichokes (VE) 10.5
- The crispiest Zucchini fritti (V) 8
- Pollo Fritto 10**
fried chicken marinated with paprika and garlic served with paprika mayo

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Aperol Spritz 12.5
- Bellini 13.5
- Classic Negroni 14
- 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*
- Nutella French Toast (V) 13**
French toast layered with warm Nutella, topped with caramelised banana and rosemary honey butter
- Signore Tostato 14.5**
Our croque monsieur, sourdough bread with ham and Gruyère cheese
Make it *Signora* +2.5 adding one egg
- Smashed Avocado on Toast 11**
potato & rosemary sourdough bread, with fresh pomegranate salsa (VE)
Add one poached egg +3 or two eggs +5 (V)
- Barbabietola & Co (V) 14**
Brioche with beetroot hummus, poached egg and grated cured yolk
- Frittata della casa 16**
3 eggs cheese frittata (V) served with fries and salad. **Build your own:**
add mushrooms or tomato +1.5
add spinach or ham +2
- Brioche Italia (V) 14**
Toasted brioche with silky green peas cream, melted Scamorza cheese, roasted tomatoes glazed with rosemary honey
- Eggs Benedict 17.5**
Poached eggs on English muffins, roast ham, hollandaise sauce, beetroot caviar
- Eggs Florentine (V) 17.5**
Poached eggs on English muffins, spinach, hollandaise sauce, balsamic caviar
- Eggs Royale 19.5**
Poached eggs on English muffins, smoked salmon, hollandaise sauce, mango caviar
- 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 (GF) 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 con Verdure (V)(GF) 19**
Creamy burrata, sautéed mix vegetables, balsamic
- Carpaccio di Fassona (GF) 19**
Beef carpaccio with rocket and parmesan

PASTA

- Gluten free spaghetti and penne available
- Bigoli alla Carbonara 20**
Fresh Bigoli with pancetta, pecorino & parmesan cheese and eggs
- Risotto ai Funghi (GF) 30**
Wild mushrooms risotto gently cooked in a deep mushroom broth, butter and Madeira wine
- Bigoli con Bietola (V) 19.5**
Bigoli fresh pasta with Swiss chard, garlic and a touch of chilli, with a velvety chard cream and finished with crisp fried quinoa
- 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

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, mix salad, radish, red peppers, taggiasche olive, soft boiled egg, anchovies, boiled potato

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 (GF) 28**
Salmon fillet with pea puree, roasted red peppers and parsley oil
- Branzino (GF) 36**
Pan-fried Seabass served with spinach & herb oil
- Polpo (GF) 30**
Octopus seared with garlic and chilli, served with Swiss chard, chickpea cream and fried chickpeas

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?
- La Diavola di Portobello 19**
Tomato, mozzarella, spicy salami
- Crudo e rucola 22.5**
Tomato, mozzarella, San Daniele ham, parmesan and rocket
- Quattro Formaggi 19**
Buffalo mozzarella, Parmesan, Pecorino and Gorgonzola
- Marinara della Brasseria 18**
Marinated Datterini tomatoes, anchovies, fried basil and dehydrated black olives
- Bufala e Funghi (V) 19**
Tomato, Buffalo mozzarella, wild mushrooms, Taggiasca olives

SIDES

- French Fries (VE) 5.5**
- Mashed Potatoes (V) 6**
- The crispiest Zucchini Fritti (V) 8**
- Spinach (VE)(GF) 6.5**
- Gratinated Cabbage (GF) 10**
parmesan, garlic and chilli
- 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