

STUZZICHINI

Bread Basket (VE) 5.5

Focaccia Nonna Rosa (VE) 8

The crispiest Zucchini fritti (V) 8

Fried Artichokes (VE) 10.5

Pollo Fritto 10

fried chicken marinated with paprika and garlic served with paprika mayo

Beef and Pancetta Skewer 7.5
with chimichurri mayo & hazelnut

ANTIPASTI

Arancini al Tartufo 11

Minestrone (VE)(GF) 10

Melanzane alla parmigiana 17

Calamari fritti 14
with homemade tartare sauce

Burrata con Verdure (V)(GF) 19
Creamy burrata, sautéed mix vegetables, balsamic

Tartare di Tonno (V) 19
Tuna tartare, orange, garlic chives, chilli, sesame and toasted bread

Impepata di Cozze 17
Mussels prepared the authentic Italian way, white wine, garlic, parsley, chilli, and grilled bread



INSALATE

La nostra Nizzarda (GF) 24
Sesame seared tuna, mix salad, radish, red peppers, taggiasche olive, soft boiled egg, anchovies, boiled potato

Insalata Superfood (VE)(GF) 19.5
Rocket, avocado, sweetcorn, sweet potato, quinoa, Datterini tomato, Cannellini beans & pumpkin seeds
add mozzarella +4.5
add tinned tuna +5

Insalata della Brasserie 22
Cos lettuce, bacon, boiled egg, croutons with our Brasserie dressing and parmesan cheese
choice of
grilled or breaded chicken

Insalata Caprino (V)(GF) 19
Lambs lettuce, rocket, pitted olives, walnuts and Goat's cheese



BRASSERIA

A LA CARTE

CRUDI

Ostriche (GF) 19/38
Maldon rock oysters, six or twelve

Carpaccio di Gamberi Rossi (GF) 25
Prawns from Mazara del Vallo served with olive oil and lemon juice

Tartare di manzo 18/28
Scotch beef tartare
Large portion served with fries

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

Spaghetti con Polpettine 24
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

Bigoli con Bietola (V) 19.5
Fresh Bigoli with Swiss chard, garlic, and a touch of chilli, with a velvety chard cream and finished with crisp fried quinoa

Risotto ai Funghi (GF) 30
Wild mushrooms risotto gently cooked in a deep mushroom broth, enriched with butter and Madeira wine

Linguine alle Vongole 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 Zucchine & Gamberi 26
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic & chilli

Gnocchi fatti in casa 22
Homemade gnocchi with Cuor di Bue tomato sauce, fresh Burrata and basil oil

Lasagna fatta in casa 19
A timeless recipe from our ancestors

MAINS

Braciola di Maiale (GF) 29
Tender pork chop in a butter, mustard and Madeira wine sauce, served with grilled vegetables

Fegato alla Veneziana (GF) 32
Calf's liver Venetian style served with mashed potato

Bistecca e Patatine 32
Sirloin steak served with french fries and peppercorn sauce

Carrè di Agnello (GF) 38
Tender lamb with a red wine and blueberry reduction, served with wild mushrooms

Melanzana Arrostita (VE)(GF) 24
Roasted aubergine, fried quinoa with peanut butter and soy sauce dressing

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

PIZZA

Gluten free base available

La Classica (V) 17
Tomato, Fior di latte and fresh Buffalo Mozzarella

Quattro Formaggi 19
Buffalo mozzarella, Parmesan, Pecorino and Gorgonzola

La Diavola di Portobello 19
Tomato, mozzarella, spicy salami

Crudo e rucola 22.5
Tomato, mozzarella, San Daniele ham, parmesan and rocket

Marinara della Brasserie 18
Marinated Datterini tomatoes, anchovies, fried basil and black olives

Bufala e Funghi (V) 19
Tomato, Buffalo mozzarella, wild mushrooms, Taggiasca olives

HOUSE SPECIALS



Risotto ai Funghi (GF) 30/58
A comforting classic.

Wild mushrooms risotto gently cooked in a deep mushroom broth, enriched with butter and Madeira wine

Tagliatelle Gamberi e Limone 35
Fresh tagliatelle with Mazara prawns, lemon and black lumpfish roe

La Fiorentina (GF) 105
Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce (to share)

Dover sole alla Mugnaia 70
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table



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

Anatra Dorata 32
Panko-breaded Duck breast with fresh fennel and orange

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 or Mixed Salad (VE)(GF) 7.5