

## STUZZICHINI

- Cestino di pane (VE) 5.5
- Focaccia Nonna Rosa (VE) 8.5
- Chickpea Fritters (VE)(GF) 8
- The crispiest Zucchini fritti (V) 8.5
- Bruschetta al Pomodoro (VE) 8.5
- Popcorn di Pollo 9  
Fried diced chicken fillet served with black garlic mayo

# BRASSERIA

WEEKEND BRUNCH

## COCKTAILS

- Aperol Spritz 13.5
- Bellini 13.5
- Negroni 13.5
- Bloody Maria 13.5
- Espresso Martini 13.5
- Mango Mule (mocktail) 8

## BRUNCH

- Yoghurt with mixed berries and homemade nutty granola (V) 9.5
  - Homemade ricotta pancakes with Canadian maple syrup and berries (V) or bacon 12
  - French toast 12  
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
  - Signor Cornetto 11  
Croissant filled with ham, Gruyer and Mornay sauce
  - Crushed avocado toast (VE) 11.95  
with pumpkin seeds Add poached egg +3 add two eggs +5 (V)
  - Italian American (GF) 17  
Two fried eggs, San Daniele prosciutto and roast potato
  - Frittata della casa 18  
3 eggs omelette with ham and cheese served with salad and french fries
  - Uova e Asparagi 15  
Fried eggs with asparagus puree and panfried asparagus
  - Crostino Milanese 15  
Scrambled eggs on sourdough toast topped with parmesan (DOCG), mushroom and tomato
  - Egg Benedict 17  
Two poached eggs on English muffins with roasted ham and hollandaise sauce
  - Egg Florentine (V) 17  
Two poached eggs on English muffins with spinach and hollandaise sauce
  - Egg Royale 19.5  
Two poached eggs on English muffins with smoked salmon and hollandaise sauce
  - Scrambled eggs and wild smoked salmon (GF) 18
- ## PIZZA
- La Classica (V) 15.5  
Tomato and fresh buffalo mozzarella, what more does one need?
  - Rucolella (V) 19  
Mozzarella, fresh cherry tomato, rocket and parmesan
  - La Diavola di Portobello 19  
Tomato, mozzarella, spicy Calabrese nduja and chilli
  - Crudo e rucola 21.5  
Tomato, mozzarella, San Daniele ham, parmesan and rocket
  - Pizza Fritta Affumicata (V) 14.5  
Fried Pizza with marinated asparagus and Provolone cheese

## STARTER

- Ostriche 17/34  
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF) 10  
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V) 15.5  
Giulio's aubergine and parmesan, simply the best
- Capasante alla Pizzaiola (GF) 20  
Raw scallops, datterino tomato sauce, octopus mayo and dried Taggiasche olive
- Calamari fritti 15  
Fried squid with home-made tartare sauce
- Tartare di manzo (GF) 19/29  
Scotch beef tartare prepared at the table by your waiter, large portion served with fries
- Panzanella & Stracciatella (V) 18  
Panzanella salad, pickled onion served with yellow gazpacho and Stracciatella cheese
- Vitello Tonnato 19.5  
Veal with tuna mayo alla Piemontese and fried caperberries

## PASTA

Gluten free spaghetti and penne available

- Rigatoni alla carbonara 18  
From the fields of Lazio, rigatoni with pancetta, pecorino & parmesan cheese and eggs
- Risotto al Burro e Parmigiano (GF) 26  
Risotto with butter and 30th months Parmigiano Reggiano cheese
- Tagliatelle ai funghi (V) 25  
Fresh egg pasta with seasonal mushrooms
- Lasagna fatta in casa 19  
A timeless recipe from our ancestry
- Linguine alle vongole e bottarga 27  
Linguine with clams, fish roe, chilli garlic and white wine
- Linguine all'astice 42  
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Spaghettoni al Pesto (V) 18.5  
Spaghettoni with basil pesto, raisins and pine nuts
- Tagliatelle zucchine e gamberi 26  
Our pasta chefs favourite dish to prepare, tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo 23  
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

## SALADS

- Insalata di Caprino (V)(GF) 19  
Corn salad, rocket, pitted olives, walnuts and Goat cheese
- Insalata Superfood (VE) (GF) 16.5  
Rocket, avocado, sweetcorn, roasted cauliflower, Artemide black rice, Datterini tomato, beetroot and pumpkin seeds  
add mozzarella +5  
add tinned tuna +5
- Insalata della Brasseria 21  
Cos lettuce, bacon, boiled egg & croutons with our Brasseria dressing and parmesan cheese  
choice of grilled or breaded chicken

## MAINS

- Pollo alla Milanese 26  
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad
- Cotoletta alla Milanese 35.5  
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 marinated pepper and green peppercorn sauce
- Salmone grigliato (GF) 30  
Lightly grilled salmon with pea purée and asparagus
- Branzino (GF) 34  
Grilled seabass served with spinach and herb oil

## SIDES

- French Fries 7
- Mashed Potatoes 7
- The crispiest Zucchini Fritti 8.5
- Spinach (GF) 7
- Pan fried Asparagus with garlic butter (GF) 7.5
- Green Salad (GF) 7.5
- Crispy Bacon / Sausage 6.5
- Avocado / Grilled Tomatoes (GF) 6.5
- Mushrooms / Baked Beans (GF) 6.5
- Grilled Halloumi (GF) 7
- Smoked Salmon (GF) 9