

## 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

# BRASSERIA

WEEKEND BRUNCH

## COCKTAILS

- Aperol Spritz 13
- Bellini 13
- Negroni 13
- Bloody Maria 13
- Espresso Martini 13
- Mango Mule (mocktail) 8

## BRUNCH

- Yoghurt with mixed berries and homemade nutty granola (V)** 9
  - Homemade ricotta pancakes** 11  
with Canadian maple syrup and berries (V) or bacon
  - French toast** 12  
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
  - Crushed avocado toast (VE)** 11  
with pumpkin seeds **Add** poached egg 14  
**add two eggs 16 (V)**
  - Italian American (GF)** 16  
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
  - Crostone Vegano (VE)** 10  
White bread, Homemade houmous, sliced avocado and roasted pinenuts
  - Crostino Milanese** 14  
Scrambled eggs on sourdough toast topped with parmesan (DOCG), mushroom and tomato
  - Egg Benedict** 16  
Two poached eggs on English muffins with roasted ham and hollandaise sauce
  - Egg Florentine (V)** 16  
Two poached eggs on English muffins with spinach and hollandaise sauce
  - Egg Royale** 18  
Two poached eggs on English muffins with smoked salmon and hollandaise sauce
  - Scrambled eggs and wild smoked salmon (GF)** 18
- ## PIZZA
- Gluten free base available
- La Classica (V)** 15  
Tomato and fresh buffalo mozzarella, what more does one need?
  - Rucoatella (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

## STARTER

- Ostriche** 16/32  
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF)** 9  
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V)** 14  
Giulio's aubergine and parmesan, simply the best
- Calamari fritti** 14  
Fried squid with home-made tartare sauce
- Tartare di manzo (GF)** 18/28  
Scotch beef tartare prepared at the table by your waiter, large portion served with fries
- Burrata con verdure (V)(GF)** 15  
Burrata with pan-fried vegetables, balsamic vinegar and tomato powder
- Prosciutto San Daniele e Gnocco fritto** 17  
San Daniele ham and fried pizza dough

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

## 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**

## MAINS

- Pollo alla Milanese** 25  
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad
- 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
- Salmone grigliato (GF)** 29  
Lightly grilled salmon with with pea purée and tendersteam broccoli
- Branzino (GF)** 32  
Grilled seabass served with spinach and herbs oil

## SIDES

- French Fries** 6
- Roast or Mashed Potatoes** 6
- The crispiest Zucchini Fritti** 8
- Spinach (GF)** 6
- Tendersteam Broccoli (GF)** 7
- Green Salad (GF)** 7
- Crispy Bacon / Sausage** 6
- Avocado / Grilled Tomatoes (GF)** 6
- Mushrooms / Baked Beans (GF)** 6
- Salmon / Halloumi (GF)** 7