

STUZZICHINI

Sourdough Basket (VE)(GFA) 5.5

Focaccia Nonna Rosa (VE) 10

The crispiest Zucchini Fritti (V) 9

Duo di Bruschette 14

Tomato and basil and ricotta cream with fried mint-marinated courgettes (V)

Pollo Fritto 12

Fried chicken marinated with paprika, chilli and garlic served with mushroom & parmesan cream

BRASSERIA

CRUDI

Ostriche 22/40

Maldon rock oysters, six or twelve (GF)

Tartare di Tonno 22

Tuna tartare with ponzu infused with chilli and habanero tequila, served with berry compote

Carpaccio di Manzo 21/32

Beef carpaccio with rocket and Parmesan (GF)

Tartare di Manzo 20/32

Scotch beef tartare. Large portion served with fries (GFA)

PASTA

Gluten free spaghetti and penne available

Rigatoni alla Carbonara 23

Fresh rigatoni with pancetta, pecorino & Parmesan and eggs

Spaghetti con Polpettine 27

Spaghetti with homemade beef meatballs a recipe from our East Coast Italian-American cousins

Rigatoni alla Norma 21

Fresh rigatoni, tomato sauce, fried aubergine, ricotta salata, basil (VEA)

Gnocchi Gorgonzola e Noci 24

Potato gnocchi with Gorgonzola, toasted walnuts and honey

Lasagna fatta in casa 20.5

A timeless recipe from our ancestors

Linguine alle Vongole e Bottarga 28

Linguine with clams, fish roe, chilli, garlic and white wine

Linguine all'Astice 46

Linguine with lobster, cherry tomatoes, fresh chilli, garlic, bisque

Tagliatelle Zucchine & Gamberi 28

Tagliatelle with courgette, king prawns, cherry tomatoes, bisque, garlic & chilli

Pappardelle al Cinghiale 29

Fresh pappardelle with a rich, slow-cooked wild boar ragù, simmered overnight until tender and full of flavour

MAINS

Patata Dolce 24

Pan-roasted sweet potato with silky tahini yoghurt, pine nuts, red peppers, spring onions & parsley (V)

Fegato alla Veneziana 35

Calf's liver *Venetian style* or *Butter & Sage* served with mashed potato (GF)

Bistecca e Patatine 36

Sirloin steak served with French fries and peppercorn sauce

Salmone al Sesamo e Ponzu 32

Ponzu and sesame-marinated salmon, pan-fried and served with tenderstem broccoli (GFA)

Branzino 37

Pan-fried sea bass served with spinach & herb oil (GF)

Polpo 33

Tender octopus served with paprika mayonnaise, cime di rapa sauteed with garlic and chilli and sweet roasted peppers

PIZZA

Gluten free base available. Not suitable for coeliacs (shared oven)

La Classica 20

Tomato, fior di latte and fresh buffalo mozzarella (V)

Alla Zucca 23

Pumpkin cream with roasted peppers, goat's cheese, Taggiasca olives and walnuts (V)

La Diavola di Portobello 23

Tomato, mozzarella, spicy salami

Bufala e Funghi 21

Tomato, buffalo mozzarella, wild mushrooms, Taggiasca olives (V)

Crudo e Rucola 24

Tomato, mozzarella, San Daniele ham, Parmesan and rocket

Patate e Salsiccia 23

Mozzarella with Italian pork sausage and roasted potatoes

Mortadella e Pistacchio 25

Mozzarella, stracciatella di burrata, mortadella, pistachio cream, crushed pistachios

HOUSE SPECIALS

Risotto ai Funghi 30/58

A comforting classic. Wild mushroom risotto gently cooked in a deep mushroom broth, enriched with butter and Madeira wine (GF)

La Fiorentina 105

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

Dover Sole alla Mugnaia 70

Pan-fried Dover sole with lemon and butter, plated and deboned at the table (GFA)

ANTIPASTI

Arancini al Tartufo 12

with Grana Padano cream

Minestrone (VE)(GF) 12

Melanzane alla parmigiana 18

Burrata e Pomodori 20

Burrata with tomatoes, basil pesto, sesame seeds (GF)

Calamari Fritti 16

with homemade tartare sauce

Melanzane e Pomodori 17

Cooked aubergine, semi-dried tomatoes, basil, garlic, chilli and extra vergin olive oil (VE)(GF)

Impepata di Cozze 18

Mussels prepared the authentic Italian way, white wine, garlic, parsley, chilli & grilled bread (GFA)

Antipasto della casa 38

To share. Prosciutto crudo, finocchiona salame, mortadella, pecorino, Parmigiano Reggiano, burrata and grilled focaccia



INSALATE

La nostra Nizzarda 26

Sesame seared tuna, mix salad, radish, red peppers, Taggiasche olive, soft boiled egg, anchovies, boiled potato (GFA)

Insalata Superfood 21.5

Rocket, lamb's lettuce, avocado, sweetcorn, sweet potato, black rice, Datterini, Brussels sprout & pumpkin seeds, vinaigrette (VE)(GF)
add mozzarella +5
add tinned tuna +5

Insalata della Brasseria 25

Cos lettuce, bacon, boiled egg, croutons with our Brasseria dressing and Parmesan cheese
choice of
grilled or breaded chicken

Insalata Caprino 20

Lamb's lettuce, rocket, pitted olives, walnuts and goat's cheese (V)(GF)



COTOLETTE

Pollo alla Milanese 30

Golden breaded chicken breast served with rocket, cherry tomatoes and Parmesan salad

Cotoletta alla Milanese 40

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

SIDES

French Fries (VE) 8

Mashed Potatoes (GF)(V) 8

Brussels Sprout 11
roasted with garlic & chilli, served with Parmesan on top (GF)(VEA)

Tenderstem Broccoli (GF)(VE) 10

The crispiest Zucchini Fritti (V) 9

Spinach (VE)(GF) 7.5

Insalata Mista 9

Castelfranco, radicchio, lollo and oakleaf leaves, served with a homemade dressing (VEA)(GFA)