

## STUZZICHINI

- Nocellara Olives (VE) 5
- Cestino di pane (VE) 3.5
- Focaccia Nonna Rosa (VE) 8.5
- The crispiest Zucchini fritti (V) 8.5
- Popcorn Chicken 9
- Butter & Cantabrian Anchovies 9

# BRASSERIA

WEEKEND BRUNCH

## COCKTAILS

- Aperol Spritz 9.5
- Bellini 11.5
- Negroni 13.5
- Picante 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 12 with Canadian maple syrup and berries (V) or bacon
- French toast 12  
French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
- Signore Tostato 14  
Our croque monsieur, sourdough bread with ham and Gruyer cheese  
Make it *Signora* +2 adding one egg
- Brioche & crushed Avocado 11.95 topped with parmesan  
add poached egg +3 or add two eggs +5
- Italian American (GF) 17  
Two fried eggs, San Daniele prosciutto served with roast potatoes
- Frittata della casa 15  
3 eggs cheese olette (V) served with fries and salad. *Build your own:*  
add mushrooms or tomato +1.5  
add spinach or ham +2
- Pancake di Ceci (V) 15  
Chickpea pancake with tenderstem broccoli and two poached eggs
- Crostino Milanese 15  
Scrambled eggs on sourdough toast topped with parmesan, mushroom and sundried tomato
- Eggs Benedict 17  
Poached eggs on English muffins, with roast ham and hollandaise sauce
- Eggs Florentine (V) 17  
Poached eggs on English muffins, with spinach and hollandaise sauce
- Eggs Royale 19.5  
Poached eggs on English muffins, with smoked salmon and hollandaise sauce
- 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 12.5
- Ostriche 17/34  
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF) 10
- Aubergine parmigiana 15.5
- Calamari fritti 15  
Fried squid with homemade tartare sauce
- Tartare di manzo (GF) 15/25  
Scotch beef tartare.  
Large portion served with fries
- Burrata e Lenticchie (V)(GF) 18  
Burrata with Lentil



## PASTA

Gluten free spaghetti and penne available

- Spaghettoni alla carbonara 18  
From the fields of Lazio, fresh spaghettoni 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
- Tagliatelle zucchini e gamberi 26  
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  
Lambs lettuce, rocket, pitted olives, walnuts and Goat cheese
- Insalata Superfood (VE)(GF) 16.5  
Rocket, avocado, sweetcorn, roasted carrots, Quinoa, Datterini tomato, Cannellini beans 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  
choice of *grilled or breaded chicken*

## MAINS

- Melanzana Arrostita (VE)(GF) 22  
Roasted aubergine, fried quinoa with peanut butter and soy sauce dressing
- Bistecca e Patatine 28  
Sirloin steak served with french fries and peppercorn sauce
- Triglia alle Erbe 27  
Red Mullet, herbs breadcrumbs and Celeriac puree
- Branzino (GF) 34  
Grilled Seabass served with spinach & herb oil

## COTOLETTE

- Pollo alla Milanese 26  
Golden breaded Chicken breast served with rocket, cherry tomatoes and parmesan salad
- Cotoletta alla Milanese 35.5  
The Original one, Crispy breaded Veal on the bone served with rocket, cherry tomato and parmesan salad
- Cotoletta Viennese 37  
Crisp-fried Veal is topped with egg, salty anchovies & capers

## PIZZA

Gluten free base available

- La Classica (V) 15.5  
Tomato, Fiordilatte and fresh Buffalo Mozzarella, what more does one need?
- Bresaola 23  
Buffalo mozzarella, Bresaola, lambs lettuce and parmesan
- Crudo e rucola 21.5  
Tomato, mozzarella, San Daniele ham, parmesan and rocket
- La Diavola di Portobello 19  
Tomato, mozzarella, spicy Calabrese nduja and chilli
- Marinara della Brasseria 18  
Marinated Datterini tomatoes, anchovies, fried basil and dehydrated black olives



## SIDES

- French Fries (VE) 6.5
- Mashed Potatoes (V) 7
- The crispiest Zucchini Fritti (V) 8.5
- Spinach (VE)(GF) 7
- Tenderstem Broccoli (VE)(GF) 7.5
- Green Salad (VE)(GF) 7.5