

## STUZZICHINI

- Nocellara Olives 5
- Focaccia Nonna Rosa 8
- Truffle arancini 11
- Bruschetta al pomodoro 7
- The crispiest Zucchini fritti 8
- The Real Sicilian Caponata (GF) 8

# BRASSERIA

WEEKEND BRUNCH

## COCKTAILS

- Brasseria Spritz 12
- Bellini 12
- Negroni 12
- Bloody Maria 12
- Espresso Martini 12

## BRUNCH

- Creamy Chia Pudding (VE)** 10  
Coconut milk with Chia seeds and fresh raspberries
- Yoghurt with mixed berries and homemade and homemade nutty granola (V)** 9  
Coconut Yoghurt available (VE)
- 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  
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 (GF)** 18  
3 eggs omelette with ham and cheese served with salad and french fries
- 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

## STARTERS

- Ostriche** 17/32  
Maldon rock oysters, six or twelve
- Minestrone (VE)(GF)** 9  
Piping hot home-made minestrone soup
- Melanzane alla parmigiana (V)** 13  
Aubergine parmigiana
- Calamari fritti** 14  
Fried squid with home-made tartare sauce
- Vitello Tonnato (GF)** 17  
Veal with tuna mayo alla Piemontese
- La Bandiera (V)(GF)** 17  
Burrata with fresh organic tomatoes and basil
- Carpaccio di manzo al tartufo e parmigiano Reggiano (GF)** 19  
Thinly sliced beef with truffle and parmesan shavings
- Prosciutto San Daniele e Coccole** 18  
San Daniele ham (DOCG) with fried Pecorino and Scamorza cheese Ravioli

## PASTA

All our Pasta is hand-made and hand-dried with Italian passion.  
Gluten free spaghetti and penne available

- Penne Arrabbiata** 15  
Penne pasta with a spicy tomato sauce
- Rigatoni alla Norma** 17  
Nonna Rosa's Palermitana recipe, tomato sauce, fried aubergine and dried ricotta cheese
- Spaghetti con Pomodori Datterini (VE)** 20  
Spaghetti with fresh Datterini tomatoes, Datterino confit & wild garlic
- Fettuccine della casa** 26  
Three generations of practice has gone into our fresh fettuccine with porcini mushrooms and truffle cream
- Lasagna fatta in casa** 18  
A timeless recipe from our ancestry
- Tagliatelle zucchini e gamberi** 24  
Fresh tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Gnocchetti al ragù d'anatra** 21  
Gnocchetti with Andrea's famous duck ragù
- Spaghetti con polpettine di manzo** 21  
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Linguine all'astice** 39  
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Linguine alle vongole e bottarga** 25  
Linguine with clams, fish roe, chilli garlic and white wine

## PIZZA

Gluten free base available

- La Classica (V)** 15  
Tomato and fresh buffalo mozzarella, what more does one need?
- Crudo e rucola** 20  
Tomato, mozzarella, Parma ham, parmesan shavings (DOCG) and rocket
- Il Diavolo di Portobello** 18  
Tomato, mozzarella, spicy calabrese Nduja and chilli
- Ruuletta (V)** 16  
Mozzarella, fresh cherry tomato, rocket and parmesan shavings (DOCG)
- Parmigiana (V)** 18  
Tomato, mozzarella, fried aubergine, parmesan shavings & breadcrumbs

## SALADS

- Insalata di Farro (V)** 19  
Spelt salad with broad beans, fresh peas, chickpeas, Datterini tomatoes, green beans & goat cheese
- Insalata arcobaleno (VE) (GF)** 15  
Rainbow salad: Black rice, sweet potato, cherry tomato, rocket, avocado, sweet corn, beetroot and pumpkin seeds  
add mozzarella or tinned tuna +5  
add grilled chicken +8
- Manhattan Milanese** 25  
Our now famous chopped chicken Milanese on a bed of cos lettuce and parmesan shavings (DOCG) and our special LaB dressing.  
For those with a guilty conscious swap for grilled chicken

## MAINS

- Cotoletta alla Milanese** 35  
Golden breaded veal on the bone with cherry tomato, rocket salad and parmesan
- Filetto di manzo (GF)** 42  
Grilled scotch fillet steak or "tagliata" style sliced with balsamic drops served with grilled vegetables
- Pollo alla Milanese** 27  
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan shavings (DOCG) or have it like Nonno Lorenzo liked it with Spaghetti Napoli
- Tartare di Manzo** 18/28  
One thing we have learnt from our french neighbours. Scotch beef tartare finished off at the table by your waiter, large served with fries
- Branzino (GF)** 33  
Grilled wild seabass with a light Salmoriglio dressing
- Merluzzo Nero (GF)** 33  
Black Cod served with marinated veg, beurre blanc & green sauce
- Polpo (GF)** 31  
Pan-fried octopus with paprika mayo served with baby potatoes

## SIDES

- French fries GF** 6
- Sweet potato fries (GF)** 7
- The crispiest Zucchini fritti** 8
- Spinach (GF)** 7
- Pan-fried Potato with Green Beans (GF)** 7
- Mixed salad / Green Salad / Fresh Tomatoes (GF)** 7
- Crispy Bacon / Sausage / Avocado** 6
- Mushrooms / Baked Beans / Grilled Tomatoes (GF)** 6
- Salmon / Halloumi (GF)** 7