

## STUZZICHINI

- Nocellara Olives (VE) 5
- Cestino di pane (VE) 3.5
- Focaccia Nonna Rosa (VE) 8.5
- The crispiest Zucchini fritti (V) 8.5
- Fried Artichokes (VE) 10.5
- Popcorn Chicken 9
- Butter & Cantabrian Anchovies 9

## ANTIPASTI

- Arancini al Tartufo 12.5  
Truffle arancini
- Minestrone (VE)(GF) 10
- Melanzane alla parmigiana 15.5  
Giulio's aubergine and parmesan, simply the best
- Calamari fritti 15  
Fried squid with homemade tartare sauce
- Burrata e Lenticchie (V)(GF) 18  
Burrata with Lentil
- Cavolo grigliato (VE) 16  
Grilled white Cabbage, Cannellini beans puree and toasted breadcrumbs



## INSALATE

- Insalata Caprino (V)(GF) 19  
Lamb's 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 Brasserie 21  
Cos lettuce, bacon, boiled egg, croutons with our Brasserie dressing and parmesan cheese  
choice of  
grilled or breaded chicken



## ALL DAY BRUNCH

- Frittata della casa 15  
3 eggs cheese omelette (V) served with fries and salad. *Build your own:*  
add mushrooms or tomato +1.5  
add spinach +2  
add ham +2

- Brioche & crushed Avocado 11.95  
topped with parmesan  
add poached egg +3  
add two eggs +5

- Signore Tostato 14  
Our croque monsieur. Sourdough bread with ham, Gruyere cheese and Mornay sauce  
Make it *Signora* +2 adding one egg

# BRASSERIA

A LA CARTE

## CRUDI

- Ostriche (GF) 17/34  
Maldon rock oysters, six or twelve
- Carpaccio di Gamberi Rossi (GF) 23  
Prawns from Mazara del Vallo served with olive oil and lemon juice
- Tartare di manzo (GF) 15/25  
Scotch beef tartare  
Large portion served with fries

## 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
- Tagliatelle ai funghi (V) 25  
Fresh egg pasta with seasonal mushrooms
- Lasagna fatta in casa 19  
A timeless recipe from our ancestry
- Pasta e Fagioli (VE) 18.5  
"Lumachine" pasta shape with Borlotti beans sauce
- Linguine alle Vongole 27  
Linguine with clams, fish roe, chilli garlic and white wine
- Spaghetti con Polpettine 23  
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Linguine all'astice 42  
Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Tagliatelle Zucchine & Gamberi 26  
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic & chilli
- Ravioli Pecorino & Scamorza (V) 21  
Pecorino and smoked cheese Ravioli with roasted aubergine puree and herb breadcrumb

## MAINS

- Guancia di Maiale 27  
Braised pork cheek with celeriac puree
- Fegato alla Veneziana (GF) 32  
Calf's liver Venetian style served with mashed potato
- Bistecca e Patatine 28  
Sirloin steak served with french fries and peppercorn sauce
- Melanzana Arrostita (VE)(GF) 22  
Roasted aubergine, fried quinoa with peanut butter and soy sauce dressing
- Triglia alle Erbe 27  
Red Mullet, herbs breadcrumbs and celeriac puree
- Branzino (GF) 34  
Grilled seabass served with spinach & herb oil

## PIZZA

Gluten free base available

- La Classica (V) 15.5  
Tomato, Fiordilatte and fresh Buffalo Mozzarella
- Bresaola 23  
Buffalo mozzarella, Bresaola, lamb's lettuce 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
- Marinara della Brasserie (VE) 18  
Marinated Datterini tomatoes, anchovies, fried basil and dehydrated black olives

## TO SHARE

- Risotto al Burro e Parmigiano (GF) 40  
Our nonna's secret recipe. Risotto with butter and 30th months Parmigiano Reggiano cheese



- Pasta e Patate 35  
Italian Family classic, comforting and creamy blend of mix pasta, potatoes and melted cheese, topped with Prosciutto crumble

- La Fiorentina (GF) 95  
Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce

- Dover sole alla Mugnaia 56  
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table



## 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

- Cordon Bleu 32  
Golden breaded Veal, filled with ham and cheese served with Lamb's lettuce

- Cotoletta Viennese 37  
Crisp-fried Veal is topped with egg, salty anchovies & capers

## SIDES

- French Fries (VE) 6.5
- Mashed Potatoes (V) 7
- The crispiest Zucchini Fritti (V) 8.5
- Spinach (VE)(GF) 7
- Tendersteam Broccoli (VE)(GF) 7.5
- Green or Mixed Salad (VE)(GF) 7.5
- Cime di Rapa with (VE)(GF) 7.5  
Garlic & Chilli