BRASSERIA

WEEKEND BRUNCH

STUZZICHINI

Nocellara Olives (VE) 5

Sourdough Basket (VE)(GFA) 5.5

Focaccia Nonna Rosa (VE) 9

The crispiest Zucchini Fritti (V) 9

Pollo Fritto 11
Fried chicken marinated with paprika, chilli and garlic served with mushroom & parmesan cream

STARTERS

Arancini al Tartufo 12
served with Grana Padano cream

Ostriche 22|40
Maldon rock oysters, six or twelve (GF)

Minestrone (VE)(GF) 12

Melanzane alla parmigiana 18

Calamari Fritti 16
Fried squid with homemade tartare sauce

Tartare di Manzo 20|32
Scotch beef tartare.
Large portion served with fries (GFA)

Burrata e Pomodori 20
Burrata with tomatoes, basil pesto and sesame (GF)

Carpaccio di Manzo 21|32
Beef carpaccio, rocket and Parmesan (GF)

Melanzane e Pomodori 17
Cooked aubergine, semi-dried tomatoes, basil, garlic, chilli and extra virgin olive oil (VE)(GF)

PASTA

Gluten free spaghetti and penne available

Rigatoni alla Carbonara 24
Fresh rigatoni with pancetta, pecorino & Parmesan cheese and eggs

Risotto ai Funghi 30
Wild mushroom risotto gently cooked in a deep mushroom broth, butter and Madeira wine (GF)

Gnocchi Gorgonzola e Noci 24
Potato gnocchi with Gorgonzola, toasted walnuts and honey

Rigatoni alla Norma 23
Fresh rigatoni, tomato sauce, fried aubergine, ricotta salata & basil (VEA)

Lasagna fatta in casa 22
A timeless recipe from our ancestors

Linguine alle Vongole e Bottarga 29
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 e Gamberi 29
Tagliatelle with courgette, king prawns, cherry tomatoes, bisque, garlic and chilli

Spaghetti con Polpettine 28
Spaghetti with homemade beef meatballs

BRUNCH

Yoghurt with mixed berries, 12
homemade nutty Granola and Honey (V)

Homemade Ricotta Pancakes 17
with *Berries and whipped white chocolate mascarpone cream,* maple syrup
or served with *Nutella* (V) **or** *Bacon*

French Toast 17
with warm *Apples, raisins, buttery pine nut crumble,* served with vanilla ice cream (V)
or served with *crispy Bacon*

Signore Tostato 16
Our croque monsieur, sourdough bread with ham and Gruyère cheese
Make it *Signora* +3 adding one egg

Smashed Avocado on Toast 13
Potato & Honey Sourdough bread, with pumpkin and sesame seeds (V)
Add one poached egg +**3** or two eggs +**5**

Uova in Purgatorio 14
Our Italian take on shakshuka, arrabbiata sauce, fried eggs, basil oil and parsley, served with sourdough bread (V)

Pane, Hummus e Uova 15
Sourdough bread with homemade hummus, marinated grilled peppers, a poached egg and pumpkin seeds (VEA)(GFA)

Frittata della casa 17.5
Three-egg cheese frittata (V) served with fries and salad (GFA). ***Build your own:***
add *mushrooms* or *tomato* +**1.5**
add *spinach* or *ham* +**2**

Focaccia Funghi e Parmigiano 16
Homemade focaccia with chestnut mushrooms, truffle-scented mushroom cream, Parmigiano Reggiano (GFA)(VEA)
Add one poached egg +**3** or two eggs +**5**

Cornetto Reale 16.5
Toasted croissant with smoked salmon and a poached egg, with saffron hollandaise, avocado cream and fresh chives

Italian American 19
Two fried eggs, San Daniele prosciutto served with roast potatoes (GF)

Eggs Benedict 18.5
Poached eggs, roast ham, hollandaise, on English muffins, with beetroot powder

Eggs Florentine 18.5
Poached eggs, spinach, hollandaise, on English muffins, with tomato powder (V)

Eggs Royale 20
Poached eggs, smoked salmon, hollandaise on English muffins, with citrus powder

Scrambled Eggs & Smoked Salmon (GF) 20

EXTRA

Crispy Bacon/Sausage 6.5
Avocado (VE)(GF) 7
Mushrooms / Baked Beans (VE)(GF) 5
Smoked Salmon (GF) 10

COCKTAILS

Cosmarita 16
Cranberry-infused tequila, triple sec and lime juice

Aperol Spritz 13.5

Brasseria Old Fashioned 16.5
Bourbon infused with Ichnusa reduction

Bloody Mary 14.5

Virgin Hugo Spritz 12.5

Crodino Spritz 12.5
Crodino, soda water, alcohol free sparkling

Fresh Lemonade 8.5

Ginger Shot 4.5

SALADS

Insalata Caprino 21
Lamb's lettuce, rocket, pitted olives, walnuts and goat's cheese (V)(GF)

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 / *tinned tuna* +5 /*chicken* +8

Insalata della Brasseria 25
Cos lettuce, bacon, boiled egg & croutons with our Brasseria dressing and Parmesan
choice of *grilled* or *breaded chicken*

La nostra Nizzarda 26
Sesame seared tuna, mix salad, radish, red peppers, Taggiasche olive, soft boiled egg, anchovies, boiled potato (GFA)

MAINS

Patata Dolce 25
Pan-roasted sweet potato with silky tahini yoghurt, pine nuts, red peppers, spring onions & parsley (V)

Bistecca e Patatine 37
Sirloin steak served with French fries and peppercorn sauce

Salmone al Sesamo e Ponzu 33
Ponzu & sesame-marinated salmon, pan-fried, served with tenderstem broccoli (GFA)

Branzino 38
Pan-fried sea bass served with spinach and herb oil (GF)

Polpo 34
Tender octopus served with paprika mayonnaise, panfried baby potato with garlic and chilli and marinated red peppers

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

PIZZA

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

La Classica 21
Tomato, fior di latte, buffalo mozzarella (V)

La Diavola di Portobello 24
Tomato, mozzarella, spicy salami

Crudo e Rucola 25
Tomato, mozzarella, San Daniele ham, Parmesan and rocket

Patate e Salsiccia 24
Mozzarella with Italian pork sausage and roasted potatoes

Mortadella e Pistacchio 26
Mozzarella, stracciatella di burrata, mortadella, pistachio cream, crushed pistachios

Alla Zucca 24
Pumpkin cream with roasted peppers,goat's cheese, Taggiasca olives and walnuts (V)

Bufala e Funghi 22
Tomato, buffalo mozzarella, wild mushrooms, Taggiasca olives (V)

SIDES

French Fries (VE) 8

Mashed Potatoes (GF)(V) 8

The crispiest Zucchini Fritti (V) 9

Spinach (VE)(GF) 7.5

Tenderstem Broccoli (VE)(GF) 10

Insalata Mista 9
served with our homemade dressing (VEA)(GFA)

(V) Vegetarian **(VE)** Vegan **(VEA)** Vegan Available **(GF)** Gluten-free **(GFA)** Gluten-free Available. **Allergies:** Please ask a member of staff any questions regarding allergies. There is a discretionary gratuity of 12.5% on every bill.