

STUZZICHINI

- Cestino di pane (VE) 5.5
Focaccia Nonna Rosa (VE) 8.5
Chickpea Fritters (VE)(GF) 8
The crispiest Zucchini fritti (V) 8.5
Bruschetta al Pomodoro (VE) 8.5
Popcorn di Pollo 9
Fried diced chicken fillet served with black garlic mayo

CRUDI

- Carpaccio di Gamberi Rossi (GF) 23
Prawns from Mazara del Vallo served with olive oil and lemon juice
Ostriche (GF) 17/34
Maldon rock oysters, six or twelve
Tartare di manzo (GF) 19/29
Scotch beef tartare prepared at the table by your waiter, large portion served with fries
Burrata & Pomodori (V)(GF) 18
Burrata with fresh tomatoes and basil olive oil

STARTERS

- Arancini al Tartufo 12.5
Truffle arancini
Minestrone (VE)(GF) 10
Piping hot home-made minestrone soup
Melanzane alla parmigiana 15.5
Giulio's aubergine and parmesan, simply the best
Calamari fritti 15
Fried squid with home-made tartare sauce
Vitello Tonnato 19.5
Veal with tuna mayo alla Piemontese and fried caperberries

SALADS

- Insalata di Caprino (V)(GF) 19
Corn salad, rocket, pitted olives, walnuts and Goat cheese
Insalata Superfood (VE)(GF) 16.5
Rocket, avocado, sweetcorn, roasted cauliflower, Artemide black rice, Datterini tomato, beetroot 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 cheese
choice of grilled or breaded chicken

BRASSERIA

A LA CARTE

PASTA

Gluten free spaghetti and penne available

- Rigatoni alla carbonara 18
From the fields of Lazio, rigatoni with pancetta, pecorino & parmesan cheese and eggs
Tagliatelle ai funghi (V) 25
Fresh egg pasta with seasonal mushrooms
Risotto al Burro e Parmigiano (GF) 26
Risotto with butter and 30th months Parmigiano Reggiano cheese
Lasagna fatta in casa 19
A timeless recipe from our ancestry
Spaghettoni al Pesto 18.5
Fresh egg spaghettoni with homemade basil pesto, raisins & pine nuts
Linguine alle vongole e bottarga 27
Linguine with clams, fish roe, chilli garlic and white wine
Spaghetti con polpettine di manzo 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 zucchini e gamberi 26
Our pasta chefs favourite dish to prepare, tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
Tortelloni all'anatra 20
Duck filled tortelloni with broad beans puree, fresh peas and pecorino cheese
Spaghettoni con pomodori Datterini (V) 20
Fresh egg spaghettoni with fresh Datterini tomatoes and Datterino confit

PIZZA

Gluten free base available

- La Classica (V) 15.5
Tomato and fresh buffalo mozzarella, what more does one need?
Rucoletta 19
Mozzarella, fresh cherry tomato, rocket 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
Pizza Fritta con Zucchini (V) 13.5
Fried Pizza with marinated courgette, and stracciatella cheese

COCKTAILS

- La Giulia 13.5
Casamigo reposado, lime, elderflower, cassis, egg white
Il Banana 13.5
Limoncello, aperol, lime
Lo Stevo 13.5
Gin, elderflower, apple, lime, soda
La Jaqueline 13.5
Diplomatico, Amaretto

MAINS

- Frittata della casa (GF) 18
3 eggs omelette with ham and cheese served with salad and french fries
Cavolfiore Grigliato (VE)(GF) 19
Cauliflower steak, broad beans puree, herb oil and cashew nuts
Pollo alla Milanese 26
Golden breaded chicken breast served with rocket, cherry tomatoes and parmesan salad
Fegato alla Veneziana (GF) 32
Calf's liver Venetian style served with mashed potato
Cotoletta alla Milanese 35.5
Golden breaded veal on the bone served with rocket, cherry tomato and parmesan salad
Tagliata di manzo (GF) 38
Grilled scotch fillet steak served with marinated peppers and green peppercorn sauce
La Fiorentina (GF) 95
To share: Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce
Merluzzo in olio cottura 21
Poached cod with parsley mayo, breadsticks crumble and lumpfish roe
Salmone grigliato (GF) 30
Lightly grilled salmon with pea purée and asparagus
Branzino (GF) 34
Grilled seabass served with spinach & herb oil
Dover sole alla Mugnaia 56
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table by your waiter
French Fries (VE) 7
Mashed Potatoes (V) 7
The crispiest Zucchini Fritti (V) 8.5
Spinach (VE)(GF) 7
Asparagus with garlic butter (VE)(GF) 7.5
Green or Mixed Salad (VE)(GF) 7.5
Fresh tomato & onion salad (VE)(GF) 7.5