

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

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



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 Brasseria 21
Cos lettuce, bacon, boiled egg, croutons with our Brasseria 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

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
- Spaghetti con Polpettine 23
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Ravioli Pecorino & Scamorza (V) 21
Pecorino and smoked cheese Ravioli with roasted aubergine puree and herb breadcrumb
- Lasagna fatta in casa 19
A timeless recipe from our ancestry
- Linguine alle Vongole 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 Zucchine & Gamberi 26
Tagliatelle with courgette, king prawns, cherry tomatoes, garlic & chilli

MAINS

- Melanzana Arrostita (VE)(GF) 22
Roasted aubergine, fried quinoa with peanut butter and soy sauce dressing
- 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
- Salmone Grigliato 27
Salmon fillet with Brussels sprouts and garlic and sesame dressing
- 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 Brasseria 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
- 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

- 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 and Gruyere cheese
Make it Signora +2 adding one egg