

## COCKTAILS

**Aperol Spritz 9.5**  
Aperol, Prosecco & soda water

**Mimosa or Bellini 11.5**  
Prosecco & orange juice  
or peach puree

**Classic Negroni 13.5**  
Campari, Beefeater & Mancino Rosso

**Espresso Martini 13.5**  
Absolut, Kahlua, espresso & sugar

**Margarita 13.5**  
Ocho Blanco, Triple sec & fresh lime

**Picante 13.5**  
Ocho Blanco, Triple sec, fresh lime &  
chilly

**Il Banana 13.5**  
Limoncello, aperol, lime

**Lo Stevo 13.5**  
Gin, elderflower, apple, lime, soda

**La Jacqueline 13.5**  
Diplomatico, Amaretto

## INSALATE

**Insalata Superfood (VE) (GF) 16.5**  
Rocket, avocado, sweetcorn, roasted  
carrots, Artemide rice, 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 & parmesan  
cheese on top  
**choice** of grilled or breaded chicken

**Insalata di Caprino (V)(GF) 19**  
Lambs lettuce, rocket, pitted olives,  
walnuts and Goat cheese

# BRASSERIA

CAFE

## ANTIPASTI & UOVA

**Truffle Arancini 12.5**

**Vitello Tonnato 16**

**Calamari Fritti 15**

**Frittata della casa (GF) 18**  
3 eggs omelette with ham and cheese  
served with salad and french fries

## CRUDI

**Carpaccio di Gamberi Rossi (GF) 23**  
Prawns from Mazara del Vallo served  
with olive oil and lemon juice

**Maldon Rock Oyster (GF) 17/34**

**Tartare di Manzo 15**  
Scotch beef tartare

**Burrata & Pomodori (V)(GF) 18**  
Burrata with fresh tomatoes  
and basil olive oil

## BRUSCHETTE

**Bruschetta Pomodoro 8.5**  
Toasted bread topped with fresh  
tomatoes, extra vergin olive oil and  
basil

**Crostone Lardo & Carciofi 15**  
Toasted bread, Lardo of Colonnata  
and fried artichokes

**Popcorn Chicken 9**

**Zucchini fritti (V) 8.5**

**Avocado Toast (VE) 11.95**  
with pumpkin seeds  
**add** poached egg +3 (V)  
**add** two eggs +5 (V)

## FOCACCE & PIZZE

**Crispy Focaccia (VE) 8.5**  
Nonna Rosa

**Focaccia Caprese (V) 15**  
Mozzarella & Beef tomatoes

**Focaccia Bologna 17**  
Italian Mortadella from Bologna

**Puccia con Zucchine (V) 14**  
Apulian style pizza filled with  
marinated courgette, lambs  
lettuce, sundried tomato and  
Burrata

**Pizza La Classica (V) 15.5**  
Tomato, Fiordilatte and fresh  
Buffalo Mozzarella

**Pizza La Diavola 19**  
Tomato, mozzarella, spicy  
Calabrese nduja and chilli

**Pizza Rucoletta 19**  
Mozzarella, fresh cherry tomato,  
rocket and parmesan

## TO SHARE

**Pacchero San Marzano 30**  
The most authentic and classic Italian recipe,  
Paccheri with homemade tomato sauce  
*(for two people)*

**Pescato del giorno MP**  
Fresh Fish, please ask your waiter  
for the catch of the day

## CLASSICS

**Rigatoni alla Carbonara 18**  
From the fields of Lazio, rigatoni with  
pancetta, eggs, Pecorino & Parmesan cheese

**Tagliatelle ai funghi (V) 25**  
Fresh egg pasta with seasonal mushrooms

**Spaghetti con polpettine di manzo 23**  
Spaghetti with homemade beef meatballs a  
recipe from our Italo-American cousins

**Tagliatelle zucchini e gamberi 26**  
Fresh tagliatelle with courgette, king prawns,  
cherry tomatoes, garlic and chilli

**Bistecca e Patatine 28**  
Sirloin steak served with french fries and  
peppercorn sauce

**Pollo alla Milanese 26**  
Golden breaded chicken breast served with  
rocket, cherry tomatoes and parmesan salad

**Branzino (GF) 34**  
Grilled seabass served with spinach & herb oil

**Cavolfiore Grigliato (VE)(GF) 19**  
Cauliflower steak, herb oil and cashew nuts