

## STUZZICHINI

Nocellara Olives (VE) 5

Cestino di pane (VE) 3.5

Focaccia Nonna Rosa (VE) 8.5

The crispiest Zucchini fritti (V) 8.5

Bruschetta al Pomodoro (VE) 8.5

Popcorn Chicken 9

# BRASSERIA

A LA CARTE

## COCKTAILS

**La Giulia** 13.5  
Casamigo reposado, lime, elderflower, cassis, egg white

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

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

**La Jaqueline** 13.5  
Diplomatico, Amaretto

## 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)** 15/25  
Scotch beef tartare  
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** 16  
Veal with tuna mayo alla Piemontese and fried caperberries

## PIZZA

Gluten free base available

**La Classica (V)** 15.5  
Tomato, Fiordilatte and fresh Buffalo Mozzarella, what more does one need?

**Ruuletta** 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

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

## 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 zucchine e gamberi** 26  
Our pasta chefs favourite dish to prepare, tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli

**Pacchero San Marzano** 30  
The most authentic and classic Italian recipe, Paccheri with homemade tomato sauce  
*da condividere - to share*

## SALADS

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

**Insalata Superfood (VE)(GF)** 16.5  
Rocket, avocado, sweetcorn, roasted carrots, Artemide black 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 and parmesan cheese  
choice of grilled or breaded chicken

## 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, 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  
Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce  
*da condividere - to share*

**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

## SIDES

**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