

STUZZICHINI

- Nocellara Olives (VE) 5
- Cestino di pane (VE) 5.5
- Focaccia Nonna Rosa (VE) 8
- The crispiest Zucchini fritti (V) 8
- Popcorn Chicken 10

BRASSERIA

WEEKEND BRUNCH

COCKTAILS

- Aperol Spritz 12.5
- Bellini 13.5
- Classic Negroni 13.5
- Picante 15.5
- Bloody Maria 13.5
- Espresso Martini 15
- Fresh Lemonade 8

BRUNCH

- Yoghurt with mixed berries and 10 homemade nutty granola (V)
- Homemade ricotta pancakes 14.5 with Canadian maple syrup and berries (V) or bacon
- French toast 12.5 French toast with homemade Honeycomb butter, fresh berries and Creme fraiche
- Signore Tostato 14.5 Our croque monsieur, sourdough bread with ham and Gruyer cheese
Make it *Signora* +2 adding one egg
- Brioche & crushed Avocado 12.5 topped with parmesan
add poached egg +3 or add two eggs +5
- Italian American (GF) 18 Two fried eggs, San Daniele prosciutto served with roast potatoes
- Frittata della casa 16 3 eggs cheese omllette (V) served with fries and salad. *Build your own:*
add mushrooms or tomato +1.5
add spinach or ham +2
- Crostino Milanese 15 Scrambled eggs on sourdough toast topped with parmesan, mushroom and sundried tomato
- Eggs Benedict 17.5 Poached eggs on English muffins, with roast ham and hollandaise sauce
- Eggs Florentine (V) 17.5 Poached eggs on English muffins, with spinach and hollandaise sauce
- Eggs Royale 19.5 Poached eggs on English muffins, with smoked salmon and hollandaise sauce
- Scrambled eggs & smoked Salmon (GF) 18

EXTRA

- Crispy Bacon/Sausage 6.5
- Avocado (VE)(GF) 6.5
- Mushrooms/Baked Beans (VE)(GF) 6.5
- Smoked Salmon (GF) 9

STARTER

- Arancini al Tartufo 10.5
- Ostriche 19/38 Maldon rock oysters, six or twelve
- Minestrone (VE)(GF) 10
- Aubergine parmigiana 16.5
- Calamari fritti 14 Fried squid with homemade tartare sauce
- Tartare di manzo (GF) 18/28 Scotch beef tartare. Large portion served with fries
- Burrata e Lenticchie (V)(GF) 19 Burrata with Lentil



PASTA

Gluten free spaghetti and penne available

- Spaghettoni alla carbonara 20 From the fields of Lazio, fresh spaghettoni with pancetta, pecorino & parmesan cheese and eggs
- Risotto al Burro e Parmigiano (GF) 28 Risotto with butter and 30th months Parmigiano Reggiano cheese
- Tagliatelle ai funghi (V) 25 Fresh egg pasta with seasonal mushrooms
- Lasagna fatta in casa 19 A timeless recipe from our ancestry
- Linguine alle vongole e bottarga 27 Linguine with clams, fish roe, chilli garlic and white wine
- Linguine all'astice 46 Linguine with lobster, fresh chilli, garlic and cherry tomatoes
- Tagliatelle zucchini e gamberi 26 Tagliatelle with courgette, king prawns, cherry tomatoes, garlic and chilli
- Spaghetti con polpettine di manzo 24 Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins

SALADS

- Insalata di Caprino (V)(GF) 19 Lambs lettuce, rocket, pitted olives, walnuts and Goat cheese
- Insalata Superfood (VE)(GF) 19.5 Rocket, avocado, sweetcorn, roasted carrots, Quinoa, Datterini tomato, Cannellini beans and pumpkin seeds
add mozzarella +4.5
add tinned tuna +5
add chicken +8
- Insalata della Brasseria 22 Cos lettuce, bacon, boiled egg & croutons with our Brasseria dressing and parmesan choice of grilled or breaded chicken

MAINS

- Melanzana Arrostita (VE)(GF) 24 Roasted aubergine, fried quinoa with peanut butter and soy sauce dressing
- Bistecca e Patatine 32 Sirloin steak served with french fries and peppercorn sauce
- Salmone Grigliato 28 Salmon fillet with Brussels sprouts and garlic and sesame dressing
- Branzino (GF) 36 Grilled Seabass served with spinach & herb oil

COTOLETTE

- Pollo alla Milanese 29 Golden breaded Chicken breast served with rocket, cherry tomatoes and parmesan salad
- Cotoletta alla Milanese 38 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

- La Classica (V) 17 Tomato, Fiordilatte and fresh Buffalo Mozzarella, what more does one need?
- Bresaola 25 Buffalo mozzarella, Bresaola, lambs lettuce and parmesan
- Crudo e rucola 22.5 Tomato, mozzarella, San Daniele ham, parmesan and rocket
- La Diavola di Portobello 19 Tomato, mozzarella, spicy Calabrese nduja and chilli
- Marinara della Brasseria 18 Marinated Datterini tomatoes, anchovies, fried basil and dehydrated black olives



SIDES

- French Fries (VE) 5.5
- Mashed Potatoes (V) 6
- The crispiest Zucchini Fritti (V) 8
- Spinach (VE)(GF) 6.5
- Tenderstem Broccoli (VE)(GF) 7.5
- Green Salad (VE)(GF) 7.5