

STUZZICHINI

- Nocellara Olives (VE) 5
- Cestino di pane (VE) 5.5
- Focaccia Nonna Rosa (VE) 8
- The crispiest Zucchini fritti (V) 8
- Fried Artichokes (VE) 10.5
- Popcorn Chicken 10

ANTIPASTI

- Arancini al Tartufo 10.5
Truffle arancini
- Minestrone (VE)(GF) 10
- Melanzane alla parmigiana 16.5
Giulio's aubergine and parmesan, simply the best
- Calamari fritti 14
Fried squid with homemade tartare sauce
- Burrata e Lenticchie (V)(GF) 19
Burrata with Lentil



INSALATE

- Insalata Caprino (V)(GF) 19
Lamb's 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
- Insalata della Brasseria 22
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 16
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) 19/38
Maldon rock oysters, six or twelve
- Carpaccio di Gamberi Rossi (GF) 25
Prawns from Mazara del Vallo served with olive oil and lemon juice
- Tartare di manzo (GF) 18/28
Scotch beef tartare
Large portion served with fries

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
- Tagliatelle ai funghi (V) 25
Fresh egg pasta with seasonal mushrooms
- Spaghetti con Polpettine 24
Spaghetti with homemade beef meatballs a recipe from our East coast Ita-American cousins
- Fettuccine al Ragù di Vitello 28
Fresh egg pasta with slow cooked Veal ragù
- 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 46
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) 24
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 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

PIZZA

Gluten free base available

- La Classica (V) 17
Tomato, Fiordilatte and fresh Buffalo Mozzarella
- Bresaola 25
Buffalo mozzarella, Bresaola, lamb's lettuce and parmesan
- La Diavola di Portobello 19
Tomato, mozzarella, spicy Calabrese nduja and chilli
- Crudo e rucola 22.5
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) 45
Our nonna's secret recipe. Risotto with butter and 30th months Parmigiano Reggiano cheese
- La Fiorentina (GF) 105
Firenze's famous T-bone steak, served with roast potatoes & peppercorn sauce
- Dover sole alla Mugnaia 62
Pan-fried Dover Sole with lemon and butter, plated and deboned at the table



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
- Cordon Bleu 39
Golden breaded Veal, filled with ham and cheese served with Lamb's lettuce
- Cotoletta Viennese 42
Crisp-fried Veal is topped with egg, salty anchovies & capers

SIDES

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

- Brioche & crushed Avocado 12.5
topped with parmesan
add poached egg +3
add two eggs +5
- Signore Tostato 14.5
Our croque monsieur. Sourdough bread with ham and Gruyere cheese
Make it Signora +2 adding one egg