

# BRUNCH ALL'ITALIANA

## STARTERS

Burrata d' Andria giardiniera <i>Burrata, homemade pickled vegetables</i>	13.00
Insalata di granchio <i>Crab salad "brown and white", celeriac, green apple</i>	18.50
Vitello tonnato <i>Veal, tuna sauce</i>	14.50
Antipasto all'Italiana <i>Italian antipasto for two</i>	15.00pp
Spaghetti alla carbonara <i>Spaghetti carbonara</i>	17.50
Fettuccine cacio e pepe con tartufo <i>Fettuccine cacio e pepe, truffle</i>	22.50
Tagliolini all'astice <i>Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil</i>	30.50

## MAINS

Risotto con zafferano e piccione <i>Saffron risotto, roast pigeon</i>	20.50
Fregola sarda con frutti di mare <i>Seafood Sardinian fregola</i>	24.50
Polenta corvino con funghi e tartufo <i>Polenta, wild mushrooms, truffle</i>	19.50
Rombo arrosto, romanesco, salsiccia <i>Roasted turbot, romanesco, Italian sausage</i>	33.00
Baccalà marinato alla liquirizia <i>Home cured black cod, liquorice</i>	33.50
Filletto di manzo britannico <i>21-day aged Hereford beef, pumpkin, cavolo nero</i>	34.50
Orecchia di elefante <i>The real veal Milanese for two</i>	33.00pp

## BRUNCH

"The Italian Job" Roasted tomatoes, pancetta, grilled polenta Avocado, Tuscan sausage, fried egg	14.00
Eggs Purgatorio Baked eggs, spicy tomato, 'nduja sauce, crostini	9.50
Eggs and truffle Seasonal eggs, truffle	10.00/18.50
Milano Saffron risotto cake, soft boiled duck egg wild mushrooms	14.00
Eggs Benedict Poached eggs, ham, hollandaise sauce	6.00/12.00

### Uova

Fried	6.00
Poached	6.00
Scrambled	6.00
Omelette	6.00
Frittata	6.00
White	6.00

### Contorni

Mushrooms	2.00
Tomato	2.00
Avocado	4.00
Pancetta	3.00
Sausage	3.00
Smoked Salmon	6.00

## CONTORNI

Patate arrosto <i>Roast potatoes</i>	5.50
Insalata di rucola e crescione <i>Rocket, watercress, cherry tomato salad</i>	5.50
Broccolo grigliato <i>Charcoal broccoli</i>	6.00
Spinaci con aglio e peperoncino <i>Sautéed spinach, garlic, chilli</i>	6.50
Zucchine fritte <i>Deep fried zucchini</i>	10.00

## CICCHETTI

Seafood salad	15.00
Spicy meatballs	8.50
Umbrian truffle, Grana Padano doughnut	14.00
Quinoa, roasted vegetables	6.00
Chicken, avocado	8.50
Fior di Latte Mozzarella, tomatoes	8.50
Cuttlefish arancini	8.50
Aubergine croquettes	5.00
Prosciutto ham, winter melon	9.00

All prices are inclusive of VAT but exclusive of 12.5% service charge. Kindly note that a £2.00 cover charge per person will apply.

Please note these menus are subject to change due to seasonality and produce availability. Please speak to a member of staff if you have any allergies or intolerances.