

BRUNCH ALL'ITALIANA

CICCHETTI

| | |
|---|-------|
| Spicy meatballs | 8.50 |
| Grana Padano doughnut V | 11.00 |
| Quinoa, roasted vegetables VG | 6.00 |
| Chicken, avocado | 8.50 |
| Fior di Latte Mozzarella, tomatoes V | 8.50 |
| Beef battuta & carasau | 9.00 |
| Crab & lemon crocchetta | 9.00 |
| Beetroot & goat cheese ravioli V | 9.00 |

STARTERS

| | |
|--|---------|
| Burrata d' Andria, Carciofi V <i>Burrata, artichokes</i> | 14.50 |
| Insalata di granchio <i>Crab salad "brown and white" horseradish</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 |
| Pappardelle con ragu di coniglio <i>Pappardelle rabbit ragout, rosemary, black olives</i> | 18.50 |
| Tagliolini all'astice <i>Tagliolini, Scottish lobster, Amalfi lemon, chilli, basil</i> | 30.50 |

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 VG Seasonal eggs, truffle | 10.00/18.50 |
| Milano V Saffron risotto cake, soft boiled duck egg wild mushrooms | 14.00 |
| Eggs Benedict Poached eggs, ham, hollandaise sauce | 8.00/14.00 |
| Tagliolini gratin, gambero, limone e avocado Gratin of tagliolini, shrimps, lemon, avocado | 18.00 |

MAINS

| | |
|--|---------|
| Grana Padano Riserva risotto e tartufo V <i>Grana Padano Riserva, summer truffle risotto</i> | 22.00 |
| Polenta, nocciole e verdure estive VG <i>Polenta, hazelnuts, summer vegetables</i> | 17.00 |
| Rombo arrosto, erbe e peperoni <i>Roasted turbot, romano peppers, fine herbs salad</i> | 33.00 |
| Baccalà marinato alla liquirizia <i>Home cured black cod, liquorice</i> | 33.50 |
| Filetto di manzo britannico <i>21-day aged Hereford beef, rocket pesto, aged balsamic</i> | 34.50 |
| Orecchia di elefante <i>The real veal Milanese for two</i> | 33.00pp |

CONTORNI

| | |
|---|-------|
| Patate arrosto <i>Roast potatoes</i> | 5.50 |
| Insalata di rucola <i>Rocket, cherry tomato salad</i> | 5.50 |
| Verdure di stagione <i>Seasonal vegetable</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 |

DESSERT

| | |
|--|-------|
| Tortello fritto <i>Fried tortello</i> | 9.00 |
| Amaretto tiramisù <i>Amaretto tiramisù</i> | 8.00 |
| Zabaglione al Marsala <i>Marsala zabaglione - for two (please allow 20 minutes)</i> | 17.50 |
| Tartufo di pizzo <i>Pistachio, hazelnut Calabrian truffle</i> | 9.50 |
| Crema al limone <i>Lemon cream, strawberry sorbet</i> | 8.00 |
| Torta al pistacchio <i>Pistachio cake</i> | 8.00 |
| Gelato & Sorbetti <i>Selection of ice cream & sorbets</i> | 7.50 |

VG (Vegan) - **V** (Vegetarian)

Kindly note that a £2.00 cover charge per person will apply.

Prices are inclusive of VAT but exclusive of 12.5% service charge.

Please speak to a member of staff if you have any allergies or intolerances.

All our menus are subject to change due to seasonality and produce availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.