

# BRUNCH

Welcome to the Italian Festa!

## Breakfast in a Bun

Spongy and soft Brioche

### STRAPAZZATE - £7

Creamy scrambled eggs with fresh sour cream, chives and British Lincolnshire Poacher cheese - G|E|D 🍴

### HEALTHY-ISH - £8

Creamy scrambled eggs with avocado Hass, tomato, truffle mayo and 24 month aged Parmigiano Reggiano - G|E|D 🍴

### BLT- £8,5

Dingley Dell smoked bacon, sunny-side-up, lettuce, tomato and double British Lincolnshire Poacher cheese - G|E|D

### BOBBY- £9,5

Huntsman Court farm Middle White pork sausage, sunny-side-up, British Lincolnshire Poacher cheese, sweet chili mayo, and homemade pickles - G|E|D|S

### ROYALE- £10

Severn & Wye smoked salmon, creamy scrambled eggs, homemade hollandaise sauce and chives - G|E|D|F

## Classics

### FULL ENGLISH BREAKFAST - £12

Eggs of choice, grilled tomato and mushroom, homemade hash brown, black pudding, Middle White pork sausage and bacon - G|E|D|S

### FULL ITALIAN BREAKFAST - £12

24 months cured Parma ham, Burrata, cannellini beans, poached egg, homemade Focaccia - G|E|D|S

## Smoothies & Fun

### FRESH SMOOTHIES - £5

Guilt free smoothies with seasonal fruits and veggies only

### BOTTOMLESS PROSECCO - £30

Amazing Italian Fizz for 90 minutes

## Bomba & Sweet

Italian, golden and buttery

### MARITOZZO - £4

Filled with homemade vanilla custard and fresh 🍴 G|E|D - whipped cream

### BOMBOLONE - £6

🍴 G|E|D - Filled with Mascarpone cheese and blueberries

### BANANA - £6

🍴 G|E|N|D - Filled with roasted bananas and hazelnut praline

### G E D BUTTERMILK PANCAKES - £7

🍴 Banana with Salted caramel *or*

🍴 Plain with Maple syrup *or*

Plain with bacon

### GRANOLA - £6

🍴 G|N|D - Homemade granola with Greek yogurt

### POACHED SEASONAL FRUIT - £5

Best fruit in season, prepared to enhance its flavours and 🍴 D - frozen yogurt

## The Brunch

From 11am

### BURRATA - £8

🍴 Pugliese with blood orange gel, fennel oil, sourdough D|G

### LASAGNA - £14

Beef shin and oxtail lasagna with veal béchamel and cherry D|G|E|C - tomato sauce

### GNOCCHI - £9

🍴 D - Beetroot gnocchi, marjoram and walnut

### SALMON - £16

Grilled salmon, mixed leaves, and confit new potatoes D|F

### "FIORENTINA" - £7.50/100gr

In house dry aged "Fiorentina" steak, confit baby potatoes, Italian bitter leaves and tropea onion

**D** Dairy | **G** Gluten | **N** Nuts | 🍴 Vegetarian | **S** Sulphites | **E** Egg | **F** Fish | **C** Celery

A discretionary 12,5% Service Charge will be added to your bill. Please inform your server of any food allergies or dietary requirements

All ingredients are finely selected to ensure quality is always a priority. That's why our menu changes according to the season and availability. We bake our own breads, make our own pasta and marinate and cure our own meats. Food and passion are synonyms for us.

Every Saturday, Sunday and Bank Holiday from 8am - 4pm