



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 it flavours and

E - topped with meringue

The Brunch

From 11am

BURRATA - £8

Pugliese with fig purée, sourdough and "Buccia Nera" 2018 D|G|S - Tuscan Extra Virgin Olive Oil

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

HALIBUT - £25

Grilled halibut, mixed leaves, and confit new potatoes D|C

"FIORENTINA" - £7/100gr

minimum 800gr to share

In house dry aged "Fiorentina" steak, confit baby potatoes, Isle of Wight cherry tomatoes

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