



# Brunch *Italiano*

Saturday 12-2.30pm

## How it works:

### Option 1 -

#### "Classy" - £33.95

*Choose three dishes from the menu and enjoy unlimited drinks for 90 minutes: glass of Prosecco, glass of house white/red/rose' wine, bottle of house beer and soft drinks/mocktail.*

### Option 2 -

#### "Sassy" - £39.95

*Choose six dishes from the menu and enjoy unlimited drinks for 90 minutes: glass of Prosecco, glass of house white/red/rose' wine, bottle of house beer, Spritzes, Cocktails and soft drinks/mocktail.*

## Terms & Conditions

- Offer is valid for 90 minutes from the confirmed booking time.
- All guests must order from the same format/option (no mix and match)
- One drink per person at a time
- Three dishes per person at a time
- Maximum 8 guests per booking
- We encourage responsible drinking and we reserve the right to withdraw offer at any time
- A discretionary 10% service charge will be added to the bill

**Small plates (Tapas)****Montanarina al Pomodoro Piccante (V/VG)***Fried pizza dough with spicy tomato sauce***Crocchetta di Broccoli e cacio (V)***Parmesan cheese and Broccoli croquette, lightly spicy tomato dip***Crocchetta di patate, pepe nero e prosciutto cotto***Potato, cooked ham and black pepper croquette, basil-infused mayonnaise***Verdure pastellate (V/VG)***Broccoli and cauliflower fried in a light batter with a spicy Puttanesca dip***Suppli' di riso***Authentic Roman fried rice balls with beef ragu' and melting mozzarella***Pizzetta dello chef***7" pizza of the day, ask for todays chef's choice***"Tramezzino" Rustico***Coppa Salami, mayonnaise, rocket and Parmesan Shavings in a typical italian triangled sandwich***Maltagliati con Funghi (V)***Chopped fresh egg pasta with mix wild mushrooms and thyme infused butter***Panino con Polpetta***Fried meatball sandwich, served with tomato and basil mayonnaise***Crostino alla salsiccia***Roast Italian sausage and melting Smoked Provola cheese on crusty homemade bread***Rotolino di melanzane***Fried aubergine roulade filled with smoked Provola cheese, cooked with tomato sauce***Bruschetta pomodoro e cipolla (V/VG)***Tomato and red onion Bruschetta***Vellutata al porro (V/VG)***Celeriac and leek veloute' served with chives infused EVO, balsamic vinegar drops and rustic bread croutons.***Scan here**  
*to always be up to date with us***Brunch**  
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