



BRUNCH

(Available 10am - 12pm)

Sundried tomato, pesto, Parmesan scone

With butter 3.75

With chutney and cheese 5.50

Homemade Granola 9.75

Natural yogurt, fruit, dark chocolate and peanut butter (N)(VEA)

Italian Breakfast 14.95

Italian sausage, Parmesan scrambled egg, garlic mushrooms, roasted tomato, Italian baked beans, sauté potatoes, focaccia (GFA) (DFA)

Il Giardino 14.95

Avocado salsa, Parmesan scrambled eggs, Garlic mushrooms, Italian baked beans, Saute potatoes, roasted tomatoes, toasted focaccia (GFA)(VEA)

SWEET

Cannoli 12.75

Mascarpone, chocolate chips, chocolate hazelnut sauce, mini cannoli (N)

Vanilla Berry 12

Berries, crème Chantilly, granola, maple syrup(N)

Brioche French Toast 12.50

Stuffed with Nutella, served with crème Chantilly, berries and maple syrup (N)

FOCACCIA BRUSCHETTA'S (GFA)

Avocado salsa and smoked salmon (DF) 12.75

Avocado salsa, burrata, chilli flakes, pesto drizzle, cherry tomatoes 12.75

Parmesan scrambled eggs (DFA) 10.50

Whipped Ricotta, figs, honey, pistachio(N) 12.50

SOFT DRINKS

Frobishers - Apple or Orange Juice 3.50

Cranberry juice 3.50

HOT DRINKS

Single espresso 3.00

Double espresso 3.25

Americano 3.50

Latte 4.00

Cappuccino 4.00

Flat white 4.00

Tea 3.00

Hot Chocolate 4.75

Mocha 4.75

Macchiato 3.00

Herbal Tea (Peppermint, Green Tea, Earl Grey, Red Berry) 3.00

Alternative milks - Oat, Soya,

Syrups- Vanilla, Hazelnut, Caramel - £1.00 per shot

BREAKFAST COCKTAILS 9.50

(Available from 11am)

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, Tabasco, celery stick, lemon juice

Mimosa

Prosecco and orange juice

Grapefruit 75

Malfy Grapefruit Gin, grapefruit gomme syrup & Prosecco (contains sulphides)

Jasmin Royale

Luxardo Limoncello, jasmine gomme & Prosecco (contains sulphides)

Wild Strawberry and Rose Bellini Briottet Rose, wild strawberry gomme & Prosecco (contains sulphides)

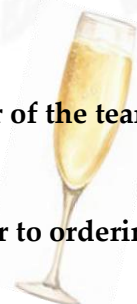
Peach and Cherry Fizz

Cherry Heering liqueur, peach gomme & Prosecco

Nozeco - non-alcoholic Prosecco - 7.50

Make it bottomless! Speak to a member of the team for our events information

Please let us know of any allergies prior to ordering.





(Available 12pm -2pm)

CICCHETTI

Italian small plates which can be shared between friends, perfect option for a starter. All dishes are freshly prepared and will be served when they are ready.

Olives 5.50

With sun blushed tomatoes (GF) (DF) (VE)

Focaccia 5.50

Homemade rosemary and sea salt.

Served with balsamic vinegar and olive oil (DF) (VE)

Arancini 10.50

Risotto balls. Saffron rice, Mozzarella, marinara sauce.

Burrata 11.00

Fig, tomatoes, Parma ham, pesto

Artichokes 11.00

Pan fried, cauliflower puree, salsa verde (GF)

Homemade Ravioli 11.00

Roasted pumpkin, mascarpone, amaretti, sage, butter, Parmesan sauce (N)

Gnocchi Sorrentina 10.50

Homemade potato dumplings, baked in tomato sauce with mozzarella and Parmesan (VEA)

Calamari fritti 11.00

Lightly floured and fried, served with lemon aioli.

Meatballs 11.50

Beef meatballs in a rich tomato sauce.

King prawns 12.50

Garlic, Chilli, white wine, butter sauce (GF)

MAIN COURSES

Parmigiana 16.95

Layers of baked aubergine, tomato sauce, mozzarella, and Parmesan (VEA) (GF)

Carbonara 16.95

Tagliatelle, Guanciale, Parmesan, black pepper (GFA)

Pappardelle di Salsiccia 16.95

Italian sausage, garlic, chili, tomato sauce, cream, Parmesan with homemade pappardelle (GFA) (DFA)

Pappardelle ai funghi 16.95

Mushrooms, porcini mushroom, cream, black pepper, Parmesan, homemade pappardelle (GFA)

Linguine al frutti di mare 24.00

Selection of seafood, linguine garlic, Chilli, white wine, cherry tomatoes. (GFA, DF)

Chicken Milanese 19.75

Herb breaded chicken escalope, Parmesan chips, Rocket, onion, tomato salad

Seabass 21.50

Seabass fillet, lemon, capers, butter, saute potatoes, side salad (GF,DF)

FOCCACCIA SANDWICHES

On our homemade rosemary and sea salt focaccia 13.50

Served with zucchini fries. Option to have your sandwich toasted. Gluten free bread is available.

- **Chicken Milanese** with mayonnaise, lettuce.
- **Italian club:** Salami, ham, cheese, tomato, mayonnaise, lettuce (DFA)
- **Mediterranean vegetables and pesto** (VE) (DFA)
- **Tomato, Mozzarella, rocket, and pesto**
- **Mortadella Ham, rocket, burrata, pesto** (N)

BRUSCHETTA' S

On homemade focaccia. Gluten free available.

- Tomatoes, basil, oregano, black pepper and olive oil (DF) (VE) 10.00
- Avocado salsa and smoked salmon (DF) (VEA) 12.75
- Ricotta, Parma ham, figs, rocket, balsamic glaze 12.75

DELI SALADS

Medium plate 14.95/Large plate 16.95

Choice of 4 salads per plate

- Italian Potato Salad, red onion, olive oil, garlic (GF, DF, VE)
- Tomato, Mozzarella (GF)
- Green salad, lettuce, rocket, cucumber, olives (GF)(VE)
- Fig, tomatoes, Parma ham, Mozzarella, balsamic (GF)
- Avocado, cucumber, red onion salad (GF) (VE)
- Tender-stem broccoli, olive oil, garlic (GF) (DF) (VE)
- Chargrilled courgette, aubergine, pepper (GF) (VE)

Add any salad as a side for 5.50 per portion

Add Chicken Milanese for 6.50

SIDES

Parmesan chips (GF) 7.50

Tender-stem Broccoli in garlic, olive oil (GF,VE) 7.50

Zucchini fries (VEA, GF, DF) 7.00