



BRUNCH (Available 10am - 12pm)

Homemade Granola 8.50

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

Continental 11.50

Salami, cheese, focaccia with homemade jam and honey, yogurt and fruit (GFA)

Italian Breakfast 13.95

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

Il Giardino 13.95

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

Vegan Breakfast 13.95

Asparagus, avocado salsa, Italian baked beans, sauté potatoes, roasted peppers, chargrilled vegetables, focaccia (VE) (DF)

Frittata 11.50

Potatoes, onion, Parmesan (GF) (DFA)

Brioche French Toast 12.50

Stuffed with Nutella, served with vanilla mascarpone, berries and maple syrup (N)

PANCAKES

Cannoli 11.50

Mascarpone, chocolate chips, chocolate hazelnut sauce. Served with mini cannoli (N)

Vanilla Berry 11.50

Berries, crème chantilly, granola, raspberry coulis, maple syrup (N)

FOCACCIA BRUSCHETTA'S (GFA)

Avocado salsa and smoked salmon (DF) 12.50

Parmesan scrambled eggs (DFA) 9.95

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

Garlic mushrooms (VEA) 9.95

Nutella, strawberry, banana and chopped hazelnuts (N) 12.50

Peanut butter & banana (N) (V) 8.50

Avocado salsa (V) 8.50

HOT DRINKS

Single espresso 2.00

Double espresso 2.20

Americano 2.80

Latte 3.75

Cappuccino 3.75

Flat white 3.75

Tea 3.00

Hot Chocolate 3.75

Mocha 3.75

Macchiato 2.00

Cortado 2.20

Herbal Tea 3.00

(Peppermint, Green Tea, Early Grey, Red Berry)

Alternative milks: Oat, Soya, Coconut

Syrups: Vanilla, Hazelnut, Caramel – £1 per shot



CAKES/PASTRIES

Ask your server for the daily homemade cakes and pastries

LIGHTER BITES

Savoury scone, sun-dried tomato,

Parmesan & pesto

With cheese & homemade chutney 4.50

Or just with butter 3.00

BREAKFAST COCKTAILS 8.50

(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 7.00

Frobishers – Apple or Orange Juice 3.00



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



(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 9.50
Ask your server for today's special.

Mozzarella In Carrozza 9.75
Breaded deep fried mozzarella served with tomato sauce

Fritto Misto 10.50
Lightly battered calamari, cod and salmon, served with garlic mayonnaise (GF) (DF)

Mussels 10.50
Butter, garlic, white wine, parsley (GF) (DFA)

Burrata 10.25
Fresh and sun-blushed tomatoes, olive oil, garlic, pesto (GF)

Deep fried artichokes 9.50
With whipped Ricotta, lemon and olive salsa (GF) (VEA)

Homemade Ravioli 10.00
Please ask your server for today's special.

Gnocchi Sorrentina 10.00
Homemade potato dumplings, baked in tomato sauce with mozzarella and Parmesan (VEA)

MAIN COURSES

Parmigiana 14.00
Layers of fried aubergine, tomato sauce, mozzarella and Parmesan (VEA) (GF)

Carbonara 14.00
Tagliatelle, egg yolk, Parmesan, black pepper (GFA)

Flat Iron Steak (allow 10mins for resting) 19.50
Salsa verde, side salad, sauté potatoes (GF) (DFA)

Fish of the day 19.50
Please ask your server for today's specials

Big Beefy Italian 18.50
Homemade beef burger, tomato, mozzarella, pesto, mayo, rocket, brioche, with chips and peppers in garlic and olive oil.

MAINS CONTINUED

Pappardelle di Salsiccia 15.00
Italian sausage, garlic, chili, tomato sauce, cream and Parmesan with homemade pappardelle (GFA) (DFA)

Primavera 15.00
Homemade tagliatelle, peas, asparagus, tomatoes, pesto, lemon (GFA) (DFA)

SIDE ORDERS

Chips & peppers in garlic & olive oil (GF, DF, VE) 6.50
Sauté Potatoes (GF, DF, VE) 6.50
Tender-stem Broccoli in garlic, olive oil & chilli 7.50
Zucchini fries (VEA, GF, DF) 7.00

SANDWICHES 12.00

(Served until 3pm) On homemade focaccia, served with zucchini fries. Option to have your sandwich toasted.

Gluten free bread available.

- **Chicken Milanese** with mayonnaise, lettuce (DF)
- **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) 9.75
- Avocado salsa and smoked salmon (DF) (VEA) 12.50
- Ricotta, Parma ham, figs, rocket, balsamic glaze 11.50
- Garlic mushrooms (VEA) 9.75

SALADS

Tuna Steak 19.50
New potatoes, asparagus, tender-stem broccoli, lettuce, mustard vinaigrette, salsa verde (GF) (DF)

Caesar Salad 18.00
Chicken Milanese, lettuce, anchovies, Caesar dressing, Parmesan, croutons (GFA)

Antipasto 18.00
Parma ham, rocket, olives, sun-dried tomato, figs, burrata, balsamic glaze, olive oil (GF) (DF)

DELI SALADS Plated from the kitchen
Medium plate 13.95 / Large plate 16.95

Choice of 4 salads per plate

- Italian Potato Salad, onions, olive oil, garlic (GF, DF, VE)
- Tomato, Mozzarella (GF)
- Halloumi Salad, halloumi, cucumber, tomatoes, red onion (GF)
- Avocado salad, cucumber, red onion, lemon dressing (GF) (DF) (VE)
- Cauliflower, anchovy, chili, capers, olives, olive oil (GF) (DF)
- Tender-stem broccoli, olive oil, garlic (GF) (DF) (VE)
- Chargrilled vegetables: courgette, aubergine, pepper (GF) (VE) (DF)

Add any salad as a side for 4.75 per portion

Add Chicken Milanese for 5.00

Please let us know of any allergies prior to ordering. We do on occasion need to amend our ingredients subject to market availability. (Gluten Free GF, Dairy Free DF, Vegan VE, Gluten free option available GFA, Nuts N, Dairy Free option available DFA)