

LA BRASSERIA

M I L A N E S E

S T U Z Z I C H I N I

Ricotta al forno 4.5

Baked ricotta with marmalade

Gamberi in tempura 5.5

Tempura prawns

A N T I P A S T I

Salmone Marinato (GF) 12

Salmon marinated in beetroot served with caramelized pear

Mousse al caprino (V) 9

Goat cheese mousse served with balsamic pearls and pears

Capesante con crema di cavolfiore (GF) 12

Sauteed scallops on a bed of cauliflower cream

P R I M I

Gnocchi alla crema di piselli 12

Homemade ricotta gnocchi with pea sauce and crispy pancetta

Fregola ai frutti di mare 14

Sardinian fregola with mix seafood, fresh chilli and garlic

Risotto con funghi e noci (V) 15

Risotto with wild mushroom and walnuts

Casarecce al pesce spada e melanzane 14

Casarecce pasta with swordfish, aubergine cream and toasted breadcrumbs

S E C O N D I

Pancetta di maiale arrosto 22

Pork belly served with goat cheese mousse, pomegranate reduction, leek and purple potato chips

Piccione con bietola e barbabietola 22

Whole pigeon served chard and beetroot (served pink)

Pesce Spada alla piastra 24

Swordfish served with pumpkin & coconut cream and baked fennel

D O L C I

Panna cotta al prezzemolo (GF) 5

Parsley panna cotta with fresh berries

Alaska 7

Italian meringue filled with hazelnut icecream served with pomegranate sauce

Cocco, banana e pera 7

Pear and banana mousse with coconut icecream

(V) Vegetarian
(VE) Vegan
(GF) Gluten-Free

Allergies: Please ask a member of staff for any questions regarding allergies