

BRUNCH

weekends
9am to 4pm

DOLCE / sweet

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| Amaretto traditional almond cookie | 2 | Graffa Trapanese whipped ricotta | 4.5 |
| Biscotto di Mosai hazelnut, pistachio & chocolate | 3 | Bombolone nutella | 4.5 |
| Torta Gianduia flourless chocolate tart | 3 | Cornetto pastry cream, pistachio or nutella | 5 |
| Pizzelle brown butter chestnut ganache | 4 | Gelato house-made ice cream | 3 |
| Cannoli fresh ricotta, pistachio, orange | 4 | Tiramisu chocolate, zabaglione, espresso | 7 |

✓ **Nonna Amalia's Crespelle** olive oil fried pancakes, whipped ricotta, wild blueberries & grappa maple syrup - chef rob's traditional family recipe 12

SALATO / savoury

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| ✓ Rucola "we the roots" arugula salad, salamoia dressing & parmigiano | 10 |
| ✓ Arancia Rossa blood orange, agrodolce olives & tropea onion | 12 |
| ✓ Panzanella heirloom tomato salad, bariole olive, aged vinegar with toasted ciabatta | 12 |
| ✓ Anatra Croccanti 2 crispy duck eggs, pecorino gremolata & pistachio pesto dressed radicchio salad, served with fettunta bread | 14 |
| Bombolone fennel sausage, 73° scrambled eggs & smoked mozzarella served on a fresh bombolone bun | 14 |
| ✓ Uova in Purgatorio 2 poached eggs in spicy tomato, fior di latte cheese & basil served with fettunta bread | 14 |
| ✓ Uova Strapazzate mixed farm eggs, burrata & black truffles, served with fettunta | 21 |
| Bistecca short rib steak, cremini mushrooms & duck egg, served with fettunta | 24 |

✓ vegetarian

PIZZE / pizza

pugliese style pizza, made traditionally with high protein bread flour & yukon gold baked potato 10" / 14"

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| ✓ Margherita tomato passata, fior di latte & basil | 12/21 |
| Peperoni tomato passata, cacciatore sausage & fior di latte | 12/21 |
| ✓ Cacio e Pepe besciamella, mozzarella, pecorino, & black pepper | 12/21 |
| Salume tomato passata, scallion, scamorza & salumi | 14/24 |
| Mortadella wildflower honey, pistachio & mascarpone | 14/26 |
| ✓ Funghi honey mushrooms, gorgonzola & mascarpone | 14/28 |
| Tartufo tomato passata, stracciatella cheese & black truffle | 21/42 |

SPREMUTE DI FRUTTA / fresh orange or grapefruit juice 6

TRADIZIONALE / traditional coffee

| | single | doppio |
|---|--------|--------|
| Espresso | 2.25 | 3.25 |
| Espresso Macchiato | 2.75 | 3.75 |
| Cortado | 3.50 | 4.25 |
| | 8oz | 12oz |
| Americano | 3.25 | 4.25 |
| Cappuccino | 3.75 | 4.75 |
| Latte Macchiato | 4.25 | 5.25 |
| Te | | 3.50 |
| breakfast in rome, green, chamomile, lavender rooibos, fresh mint | | |

*add espresso shot / add buffalo milk 1.00 2.00

SPECIALITÀ / specialty coffee

| | espresso | latte |
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| Zabaglione sweet italian custard, espresso | 3.50 | 6.00 |
| Miele milk, honey, bee pollen, espresso | 3.50 | 6.00 |
| Marocchino buffalo milk, chocolate, espresso | 3.70 | 6.95 |

Caffè del Mese 3.50 6.00
espresso, whole milk, maple syrup, biscotto

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| COCKTAILS / cocktails | 2-3oz |
| Garibaldi campari, fresh orange juice | 12 |
| Spritz Armonia aperitivi blend, lemon, white wine, soda, mint | 13 |
| Mimosa Rosa prosecco, aperol, orange and grapefruit juice | 13 |
| White Negroni Sbagliato prosecco, martini bianco, martini dry, grapefruit oils | 13 |
| Spritz al Cassis prosecco, cassis, grapefruit, tonic | 14 |
| Limonata Forte bombay sapphire gin, sambuca, st.germain, prosecco, lemon & soda | 14 |
| BIRRE / beer | |
| Peroni Nastro Azzurro premium lager, crisp & refreshing 330ml bottle | 7 |
| Glutenberg blonde, airy, lemony. gluten free 473ml can | 10 |
| Menabrea Bionda blonde lager, malty & hoppy 473ml draught | 12 |
| Menabrea Ambrata amber lager, caramel & toffee notes 473ml draught | 12 |
| Southbrook Wild Fermented Cider moderate effervescence, dry, tannic apple flavour 750ml bottle | 35 |

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| FRIZZANTE / sparkling | 5oz | btl |
| Principi di Porcia Prosecco friuli extra dry, delicate and fruity with a hint of yeast, balanced & aromatic | 12 | 55 |
| Principi di Porcia Spumante Rose friuli brut, pinot nero, chardonnay & refosco, complex, fruity & round with a dry finish. | 12 | 55 |
| Bisi La Peccatrice lombardia red wine, notes of red wild fruits, full bodied, smooth, well-balanced & pleasant. | | 60 |
| Barone Pizzini Animante lombardia franciacorta chardonnay, pinot nero, pinot bianco, flowers, citrus, acacia honey, apricot & dried fruit | | 95 |
| BIANCHI / white | 5oz | btl |
| Dissegna Lison veneto floral on the nose with notes of white & yellow fruits with a hint of walnut to finish | 13 | 60 |
| Mastrobernardino campania greco di tufo hints of chamomile, pear, ripe & dried fruits, fresh, mineral, structured & persistent | 14 | 65 |
| Cesconi Pinot Grigio trentino full flavoured, fruit forward with a light & refreshing grapefruit finish | 14 | 65 |
| Pearl Morisette Chardonnay ontario crisp & zesty, rich in fruit & freshness, salty finish with a hint of citrus | 15 | 70 |
| Tenuta del Priore Pecorino abruzzo ripe and structured. hearty orange peel & spice notes, persistent finish. | | 60 |
| Poggio Stenti Vermentino toscana fruity aromas with notes of citrus, & tropical fruit slightly herbaceous with hints of sage leaves & mineral character. | | 70 |
| Bastianich Sauvignon Blanc friuli grapefruit aromas, herbs, gooseberry, fresh & elegant with roundness on the palate, good acidity & long, refreshing finish | | 75 |
| Sergio Mottura Grechetto toscana flavours of flowers & exotic fruits with an aromatic bouquet, full & fruity. warm, crisp & persistent with a delicately tannic finish | | 75 |
| Giorgi Riesling lombardia fresh white fruit, intense freshness, rounded & aromatic | | 80 |

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| ROSATI / rosé | 5oz | btl |
| Bricchi Astigiani Barbera piemonte firm & savoury with fruity freshness, delicately peachy on the nose, floral hints on the aromatic finish. | 12 | 55 |
| The vinum Cerasuolo d’Abruzzo abruzzo organic wine with scents of rose wild herbs & red fruits, fresh & mineral | | 70 |
| ROSSI / red | 5oz | btl |
| Dissegna Merlot veneto organic medium body wine, spices with a hint of herbs & macerated fruit | 12 | 55 |
| Bibi Graetz Casamatta toscana sangiovese with cherry & raspberry, good acidity & round medium body with low tannins & vibrant backpalate | 14 | 65 |
| Frecciarossa le Praielle lombardia organic, barbera with notes of ripe red fruits & spices, full, warm, balanced | 14 | 65 |
| Il Roverone Ripasso Superiore veneto ripasso della valpolicella, dense chocolate notes, prunes, figs & dried fruit, ripe, jammy & full bodied | 17 | 80 |
| Frecciarossa Carillo lombardia organic pinot nero, aromas of wild berries fresh, fruity, fragrant & well-balanced | | 65 |
| Badia di Morrona Taneto toscana syrah, sangiovese & merlot blend, delicate aromas of cinnamon, chocolate, & black pepper long & full finish | | 65 |
| Villa medoro Montepulciano abruzzo hint blackcurrants & spices, medium body with a dry finish | | 70 |
| Parusso Dolcetto d’Alba piemonte violet & red fruits, full bodied, persistent & fresh | | 80 |
| Loredan Gasparini Venegazzu veneto black cherry, plum & black currant fruit with good tannin, long finish, hints of herbs, earthy mushrooms | | 90 |
| Barbaresco Nada Fiorenzo piemonte firm & deep tannins, notes of black fruits & leather, persistent long finish | | 120 |
| La Magia Brunello di Montalcino toscana typical red berry fruit, mineral overtones, delicate spices, supported by generous acidity, restrained tannin & a long finish | | 160 |