



BRUNCH MENU

Selection for 2 guests

CHOOSE ONE SALAD:

INSALATA ORTOLANA

Mixed leaves, cherry tomatoes, beetroots, onion and cucumber

INSALATA CAPRESE

Beef tomato, mozzarella, olive oil and oregano

INSALATA DI POLLO

Grilled chicken, mixed leaves, avocado, grilled peppers, cherry tomatoes and cucumber

INSALATA DI QUINOA

Quinoa, mixed leaves, avocado, grilled peppers, cherry tomatoes, beetroots and cucumber

CHOOSE TWO BRUSCHETTE:

POMODORO

An Italian classic, freshly chopped and lightly seasoned tomatoes

PERE E TALEGGIO

Pear, taleggio soft cheese and fig jam, perfect with a mid-dry wine

TONNO SICILIANO

Tasty and authentic. Dark tuna straight from Sicily with capers and onions

NDUJA E SCAMORZA

A spicy spreadable sausage from Calabria, not for the faint-hearted, with smoked cheese

ZUCCHINE E CILIEGINO

Grilled courgettes, cherry tomatoes and rocket salad, perfectly paired with a light red wine

PECORINO, NOCI E MIELE

Goat cheese, walnuts and honey, perfect with a fruity wine

PESTO E POMODORI SECCHI

Pesto sauce and Sundried tomato, with a sprinkle of caciocavallo spicy cheese

SALMONE AFFUMICATO

Smoked salmon, mascarpone and dill, perfect pairing for a glass of Prosecco

CHOOSE ONE SPUNTINO:

CAPONATA

Sicilian aubergine stew, with celery and capers in a vinegar sauce

GLI SPEZIATI

Garlic Salame and Caciocavallo, a semi-hard chilli seasoned cheese, to add spice to your day!

IL NORDICO

Soft, creamy tommino cheese grilled and wrapped in smoked speck

GLI AFFUMICATI

Speck and scamorza affumicata cheese, a selection of our oak smoked products

IL PIATTO DEL CONTADINO

Parmigiano Reggiano 18 months cured, honey and pear, what a suprising pairing!