

Brunello

Bar and Restaurant

STARTERS | ANTIPASTI

Niçoise salad <i>Insalata Nizzarda</i> £16	Fresh burrata, Heirloom tomatoes and fresh basil <i>Burrata, Heirloom pomodori e basilico fresco</i> £14	Seafood salad <i>Insalata di mare</i> £21
Pumpkin flan <i>Flan di zucca</i> £12	Deep fried calamari with tartare sauce <i>Calamari fritti con salsa tártara</i> £19	Selection of cold cuts: Parma ham, bresaola, salame felino and mortadella <i>Salumi misti</i> £19
28 month-cured Parma ham with melon <i>Prosciutto di Parma stagionato 28 mesi e melone</i> £15		

PASTA & RISOTTI | PRIMI PIATTI

Spaghetti with tomato and burrata <i>Spaghetti pomodoro e burrata</i> £16	Lasagna <i>Lasagna</i> £16	Minestrone <i>Minestrone</i> £12
Tagliolini with langoustine and courgette flowers <i>Tagliolini con scampi e fiori di zucca</i> £26	Tagliatelle with bolognese sauce <i>Tagliatelle al ragù</i> £21	Milanese risotto <i>Risotto Milanese</i> £26

MAINS | SECONDI PIATTI

Bone marrow with risotto Milanese <i>Ossobuco con Risotto alla Milanese</i> £39	Aubergine parmigiana <i>Melanzana alla parmigiana</i> £16	Cod fillet with spinach and sultana raisins <i>Filetto di merluzzo al vapore con spinaci e uva sultanina</i> £26
Beef tagliata with rocket and artichokes <i>Tagliata di manzo con rucola e carciofi</i> £35	Veal Milanese <i>Cotoletta di vitello alla Milanese</i> £33	Turbot with potatoes, pine nuts, olives and basil sauce <i>Rombo con patate, pinoli, olive e salsa al basilico</i> £30

SIDES | CONTORNI

£5 Each		
Mashed potatoes	French fries	Sautéed spinach
Roasted potatoes	Mixed leaf salad	Broccoli

Avocado, olive oil and Maldon sea salt

Chef's Seasonal Starters

Tuna tartare with avocado and rocket
Tartare di Tonno con avocado e rucola
£15

Beef Carpacciwith artichoke crudité
Carpaccio di manzo e crudité di Carciofi
£18

Salmon smoked with hot apple wood,
horseradish and lemon zest
*Salmone affumicato a caldo, rafano
e zeste di limone*
£14

Chef's Seasonal Pasta & Risotto

Risotto with lemon,
fresh peas and lovage
*Risotto al limone,
piselli e levistico*
£22

Tagliolini with seasonal vegetables
and Marjoran pesto
*Tagliolini con verdure di stagione
e pesto di maggiorana*
£19

Chef's Seasonal Mains

Veal with tuna salsa and
pickled fennel salad
*Vitello con salsa tonnata,
insalata di finocchi e giardiniera*
£25

Sea Bass in squid ink panure
and caponata
*Branzino in crosta di pane al nero di seppia
e caponata*
£25

Should you have any allergies, intolerance or special requirements, please inform us.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.