



Weekend Brunch

11:00am to 3:00pm

Fresh Juices

Orange / Grapefruit / Apple ~ 5

Spinach, Kale, Green Apple, Cucumber, Lemon ~ 8

Golden Beetroot, Turmeric, Pineapple, Ginger ~ 8



Bakery, Fruits And Grains

Croissant / Pain Au Chocolat ~ 4

Hazelnut Brioche Bun ~ 5

Seasonal Fresh Fruit Salad ~ 13

House Granola, Fresh Berries, Yoghurt ~ 12



Brunch

Mushroom and Mozzarella Arancini, Truffle Mayo (v) ~ 9

La Latteria Burrata, Panzanella Salad (v) ~ 17

Fresh Ricotta and Preserved Fig Bruschetta, Pistachios, Mint (v) ~ 16

Eggs Benedict with Prosciutto Cotto ~ 16

Eggs Florentine with Braised Italian Spinach (v) ~ 16

Add Bottarga ~ +6

'Nduja Fried Pink Fir Potatoes, Fried Eggs, Crème Fraiche ~ 14

Swiss Chard Frittata, Spenwood, Rocket, Lemon ~ 15

Add-ons: Toast and Preserves - Sourdough, Rye or Gluten Free ~ +4

Bacon ~ +4 Avocado ~ +4 Rocket with Lemon Dressing ~ +5



Pinsa Romana

A Crisp Roman Flatbread, Baked in Our Pizza Oven

Goat's Curd, Sun Ripened Peaches, Toasted Pine Nuts, Fresh Mint (v) ~ 17

Add 24 Month Aged Prosciutto Di Parma ~ +7

San Marzano Tomato, Buffalo Mozzarella, Basil (v) ~ 15

Roman Courgettes, Capers, Taggiasche Olives, Sicilian Lemon, Basil (VE) ~ 17

Stracciatella, Mortadella, Roasted Pistachio ~ 18

(VE) - suitable for vegans (V) - suitable for vegetarians

Please inform us of any allergies or intolerances before placing your order.

Not all ingredients are listed on our menu and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.

