

BRUNCH MENU

2 COURSES WITH UNLIMITED CANAL GRANDO PROSECCO EXTRA DRY OR BEER | £45 PER PERSON

*UPGRADE TO UNLIMITED APEROL SPRITZ, SEASONAL BELLINI OR MIMOSA | £10 PER PERSON

SNACKS

FOCACCIA, EXTRA VIRGIN OLIVE OIL (vg)

NOCELLARA OLIVES, PARSLEY, MINT, LEMON (vg)

YOUR CHOICE OF:

SMALL PLATES

FRIGGITELLI PEPPERS (vg)

CHICKPEA PANELLE, FENNEL SEEDS, SALSA VERDE (vg)

PASTA FRITTERS, GRANA PADANO SAUCE (v)

SMOKED STRACCIATELLA, FOCACCIA CROSTINI, CRACKED BLACK PEPPER (v)

LARGE PLATES

PASTA ALLA NORMA (V)

ROASTED CAULIFLOWER, CANNELLINI SAUCE, AGRODOLCE COUS-COUS (VG)

BEEF LASAGNE

'NORMA' AUBERGINE PARMIGIANA (V)

SIDES

SEASONAL LEAF SALAD, MOSTO D'UVA (VG) - 6

FRIED POTATOES (VG) - 8

SEASONAL TOMATO SALAD, (VG) - 8

ROASTED ASPARAGUS, EXTRA VIRGIN OLIVE OIL, SEA SALT (VG) - 7

GRILLED BROCCOLI, ALEPPO SALT, LEMON DRESSING (VG) - 7

We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian option (vg) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.