



Breakfast & Cicchetti Menu

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

PLEASE NOTE If you have a food allergy or a specific dietary requirement, please inform a member of our staff before you place your order. Thank you.

If you eating cherries or olives take care as they may contain stones.

**Please take note that we will not allow any food or cakes brought in from the outside to be consumed in our premises.
Due to stringent Allergens laws we can take responsibility only for food prepared in our premises.
IF YOU ARE EATING FISH, PLEASE TAKE CARE AS IT MAY CONTAIN BONES.**

**TUESDAY - SUNDAY
BREAKFAST: 8-2pm | CICCETTI: 11-5pm**

Breakfast Menu

AVAILABLE FROM 8-2pm

Full English £9.50

Streaky bacon, sausages, grilled tomatoes, eggs, mushrooms, potato rosti, baked beans, sourdough bread.

Vegetarian Full English £9.50

Vegetarian sausages, eggs, grilled tomatoes, mushrooms, potato rosti, baked beans, sourdough bread.

Scrambled eggs and smoked salmon £8.50

Served with sourdough toasted bread.

Omelette £8.10

Eggs, vegetables of your choice, served with mixed salad or chips.

Eggs Florentine £7.80

Poached eggs , fresh baby spinach, hollandaise sauce on toasted sourdough.

Eggs Caprese £8.50

Baked eggs in a rich tomato sauce with chilli flakes, basil, garlic, served with toasted sourdough bread.

Ricotta and lemon pancakes £7.50

Fluffy pancakes with an Italian flair, ricotta cheese and lemon, served warm with honey or syrup and fresh blueberries.

Cornetti £2.50

Pastries baked fresh with a choice of fillings, plain, apricot jam, creme patisserie.

Toast £2.50

Served with jam.

Extra toppings

Eggs £1.00

Mushrooms, avocado, hollandaise sauce, beans £1.50

Bacon, sausages £2.50

Smoked salmon £3.50

GLUTEN FREE BREAD AVAILABLE ON REQUEST.

Hot Drinks

Cappuccino £2.80

Latte £2.80

Mocha latte £2.80

Americano £2.50

Espresso £1.70

Double Espresso £3.20

Macchiato £1.80

Double Macchiato £3.20

Flat White £3.00

Iced Coffee £3.20

Choice of Teas £2.20 per pot

Breakfast, Green, Peppermint, Earl Grey, Fresh Mint, Fruit, Camomile

Milk choice

Oat, Soya, Coconut, Semi- skimmed, Skimmed, full fat.

Cicchetti Menu

AVAILABLE FROM 11-5PM

Bruschettine con pomodorini e basilico £4.50

Toasted bread topped with cherry tomatoes and basil.

Crostini con crema di Tonno £8.50

Toasted bread coated with cream cheese, tuna, lemon rind, topped with cubes of fresh tuna sautéed in olive oil and smoked paprika, garlic.

Involtini di bresaola con caprino e erba cipollina £8.50

Cured beef filled with goats cheese , chives, lemon juice, touch of cream. Served on fresh rocket.

Olive nere e verdi £5.10

Mixed olives, pitted. Marinated in garlic, peppers, mushrooms, bay leaves, oregano.

Rotolini di salmone e gamberetti £7.50

Smoked salmon rolled with prawn and cocktail sauce.

Crostini di pomodori secchi e crema di mascarpone £5.50

Sun-dried tomatoes, capers, garlic, fresh basil patè served on toasted bread topped with mascarpone cream.

Patè di sgombro affumicato e pane tostato £7.50

Smoked makerel patè served on toast.

Crostini di peperoni e patate £7.50

Toasted sourdough bread topped with peppers, potatoes, aubergines and chilli flakes in a tomato sauce.

Mozzarelline di bufala con pomodorini e peperoncino £7.50

Baby buffalo mozzarella, breaded, deep fried, served with a tomato ragù with fresh chilli.

Mini frittelle della Zia £5.50

Mini courgettes fritters made in batter, vegetarian hard cheese served with fresh homemade tartare sauce.

Mini polpettine di agnello servite con yogurt alla menta Halal £8.50

Mini lamb meatballs ,served with fresh yogurt and fresh mint.

Mini Crocchette di patate e mozzarella £4.80

Small potatoes crocchette, filled with buffalo mozzarella, breaded then fried.

Focaccia Farcita

FILLED FOCACCIA PREPARED BY OUR PIZZAIOLI

Focaccia bresaola, rucola e Parmigiano 10.50

Filled with Bresaola, rocket and Parmesan shavings.

Focaccia pollo e senape Halal 10.50

Filled with grilled chicken breast English mustard, mayo and rocket.

Focaccia Parma e Bufala 12.50

Filled with Parma ham, sliced Buffalo mozzarella, fresh basil.

Focaccia gamberetti e avocado 12.50

Filled with prawn in a cocktail sauce, avocado, rocket.

Focaccia ortolana 10.50

Filled with a medley of grilled vegetables, olive oil and lemon juice dressing.

Focaccia cotto e stracchino 11.50

Filled with stracchino cheese, cooked Italian ham, chilli flakes.



1 COURSE (MAINS ONLY) £13.50 | 2 COURSES £17.50 | 3 COURSES £21.50

Set Menu

Hatch End

Starters

Fungli all'aglio

Garlic mushrooms

Zuppa del giorno *Vegan*

Soup of the day, please ask your server.

Bianchetti fritti

Deep fried whitebait

Coppa di gamberetti

Prawn cocktail

Insalata tritata *Vegan*

Chopped salad

Suppli alla Romana

Balls of risotto rice in a tomato sauce, stuffed with mozzarella.

Formaggio di Capra grigliato

Grilled goats cheese, served with cranberry sauce.

Bruschetta con pomodori *Vegan*

Toasted sourdough topped with chopped tomatoes, garlic, onion, oregano, olive oil.

Frittelle della Zia

Courgettes fritters, vegetarian cheese, mint, eggs.

Tortellini alla crema di formaggio

Small ring-shaped ham stuffed pasta in a cheese, creamy sauce.

Main Course

Paccheri alla Norma

Large pasta tubes in a tomato, garlic, aubergine sauce. Topped with Pecorino cheese.

Mezze maniche Cacio, Pepe e pancetta

Short tubes of pasta in a pecorino, ground black pepper, pancetta, touch of cream sauce.

Spaghetti al ragù di Agnello

Spaghetti in a lamb ragù sauce, with a splash of rosemary oil.

Trofie al pesto

Short thin, hand rolled twisted pasta spirals in a fresh homemade basil pesto sauce.

Main Course cont.

Cannelloni di ricotta e spinaci

Rolls of fresh eggs pasta filled with ricotta and spinach on a bed of tomato sauce, topped with bechamel sauce.

Lasagna con Ragù di Agnello

Fresh lasagna egg pasta interlayered with lamb ragù, Parmesan, bechamel sauce.

Pollo Minori

Pan fried chicken in a tomato, julienne of onions and bell peppers sauce. Served with daily selection of potato and vegetables.

Polpettine di Agnello con pasta

Spicy Lamb meatballs, served with tubes of pasta in a tomato sauce.

Insalata di pollo

Mixed salad topped with slices of breaded chicken breast.

Pizza broccoli e salsiccia **(white pizza)**

Fiordilatte, long stem broccoli, fresh sausage.

Pizza alla Pugliese

Tomato, fiordilatte, onions olives, cherry tomatoes.

Pizza alla Carrettiera

Tomato, fiordilatte, smoked provola, rapini, fresh sausage, garlic.

Dessert

Carrot cake

Straccetti con Nutella

Bread and butter Pudding

Gelato

Scoop of ice cream, please ask for available flavours.

Vegan chocolate and coconut torte

PLEASE NOTE

This menu cannot be shared, if you did share it a £7.00 surcharge per person will be added to your bill.

AVAILABLE FROM:

6pm MONDAY

12 noon-9.45pm TUESDAY-SUNDAY

PLEASE NOTE If sharing this menu with someone else a £7 surcharge will be applied per person.

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