

BREAKFAST MENU 10.00 // 13.00

2/4 Carlingford Oysters with Pickled Radish	5/9
'Nduja Croquettes	4
Buffalo Ricotta, Celeriac & Jerusalem Artichoke	7
Hazelnut & Pumpkin Seeds Granola wt House Yogurt	5.5
House Jams & Preserves	4.5
2 Fried Eggs, Burro & Salvia	7
2 Baked Eggs, Pancetta & Chilli	8
2 Soft Boiled Eggs & Soldiers (+Anchovies)	6.5(+2)
2 Poached Eggs & Hollandaise (+Prosciutto)	8(+3)
2 Scrambled Eggs & Wild Mushrooms	9
Lamb Tartare, Egg Yolk & Crispy Potato	8.5
Cotechino Sausage & Red Kraut Sandwich	10.5
Pork Milanese & Fried Duck Egg	15
Carbonara	12

Pear, Ricotta & Hazelnut Tart	6.5
Toasted Panettone	6.5
Tiramisu'	6.5

HOT DRINKS**SOFT DRINKS**

Espresso	1.5/2	Bay Leaf Kombucha	3
Macchiato	1.7/2.2	Fresh Juice	3.5
Americano	2	Crodino	3
Flate White or Cappuccino	2.5	Chinotto/ Lemonade/	
+ Hazelnut Milk	+1	Blood Orange	2.5
Rare Tea Company	2.5		

BOOZE

VENETIAN G&T - aperol / gin/ tonic	8.5
QUINCE BELLINI - quince purée / prosecco	7.5
BLOODY MARY - vodka/tomato/tabasco/worcestershire sauce/lime	9
NEGRONI & TONIC - gin / martini / campari / tonic	9
APEROL\ CAMPARI SPRITZ - you know it	7.5