

BRUNELLO

A la carte menu

Chef Domenico Betti

Starters

Burrata £16 Cold tomato soup, black olives crumble, basil (v +gf)	Polpette della Nonna £16 Meatballs in a rich tomato sauce, toasted sourdough bread	Panzanella £12 Tomatoes salad with crunchy and soaked bread, pickled onion, basil (vg)
Bresaola, Punta d'anca £15 Bresaola, 24 months parmesan shaves, rocket salad, balsamic reduction (gf)	Polpo & Patate £16 Octopus, olives and potatoes salad (gf)	Giardiniera £12 Homemade refreshing pickles, vegan beetroots mayo, rye bread crumble (vg)

Pastas

Tonnarello Brunello £25 Tonnarelli pasta with pecorino cheese and truffle sauce, truffle shavings (v)	Vermicello scarpariello £20 Vermicelli pasta with cherry tomatoes and tomato sauce, stracciatella, micro basil (v)	Spaghetti Gamberi £25 Spaghetti, tomatoes prawn bisque, prawns and samphire
Pappardelle Bolognese £22 Pappardelle pasta with slow cooked beef ragu' & 24months aged parmigiano reggiano	Gnocchi Gorgonzola £22 Gnocchi pasta with toasted walnuts crumble and honey (v)	Amatriciana £22 Mezze maniche pasta, porkcheek, pecorino romano cheese, black pepper in tomato sauce

Mains

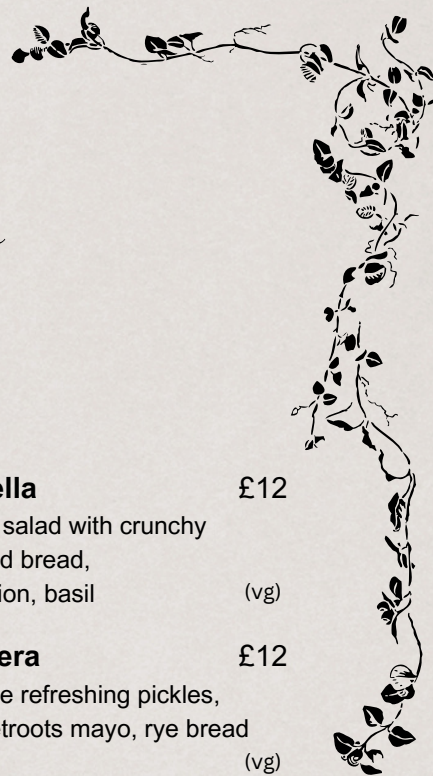
Wild Sea Bass £33 Grilled seabass fillet, prawns (gf) bisque, caponata & pickled onion	Pollo ai peperoni £30 Corn fed chicken breast with (gf) roasted peppers and tomatoes	Plant based Brisket £33 Artichoke sauce, spinach, onion Jus (vg + gf)
Onglet Steak Tagliata £35 Grilled onglet steak with rocket salad and shaved parmesan, peppercorn sauce (gf)	Lamb chops £33 Grilled Lamb chops, potatoes tart, Tendersteam broccoli, onion Jus (gf)	Tuna Carloforte £35 Tuna fillet slightly grilled, pesto, cherry tomatoes, carasau, pistacchio (gf)

Sides £8

Mix salad & cherry tomatoes / Herbs baby potatoes / Spinach / Chilli and garlic broccoli / Fries
(vg + gf) (vg + gf) (v + gf) (vg + gf) (vg + gf)

v - vegetarian vg - vegan gf - gluten free

*Should you have any allergies, intolerance or special requirements, please inform us.
A 12,5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.*



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DESSERT MENU

Classic Tiramisu	(v)	£12
Classical recipes with a touch of Marsala		
Rhum Baba	(v)	£12
With Ricotta mousse, strawberries and Balsamic vinegar		
Coconut tart (Plant Based)	(v + gf)	£14
Coconut mousse, dried coconut flakes, gf crumble		
Chocolate fondant	(v)	£14
Strawberries coulis and vanilla ice cream		
Sliced fruit	(vg)	£12
Served with lemon sorbet		
Ice creams Selection	(gf)	£12 (3 scoops)
Sorbets Selection	(vg+gf)	£12 (3 scoops)
Chef's Cheese Selection		£18
Selection of 4 cheeses with crackers and figs Jam		

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KIDS MENU

Parma Ham and Mozzarelline	£12 (gf)
Grilled chicken breast and chips or mashed potatoes	£16 (gf)
Fish fingers and chips or mashed potatoes	£14
Gnocchi parmesan cheese	£14 (v)
Spaghetti tomato sauce and parmesan cheese	£14 (v)
Pizza Margherita	£16 (v)

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