

Brunch Menu

COLAZIONE

Two St. Ewe free range eggs, Italian sausage, smoked streaky bacon, mushroom, roast baby plum tomatoes, baked beans & hash browns, served with sourdough toast

14.00

COLAZIONE VEGETARIANA

Two St. Ewe free range eggs, plant-based sausage, mushroom, roast baby plum tomatoes, baked beans & hash browns, served with sourdough toast

12.50

TOAST CON AVOCADO

Poached eggs, chilli flakes, semi dried cherry tomatoes, orange & flaked almonds
(Can be made Vegan)

10.50

PANINO

Brioche roll, smoked streaky bacon, spinach & fried St. Ewe free range egg

9.00

PANINO VEGETARIANO

Brioche roll, fried St. Ewe free range egg, mushroom, spinach, & smoked provola cheese

8.00

Brunch Cocktails

BLOODY MARY

Absolut vodka, tomato juice, lemon & house spices

11.50

MIMOSA

Prosecco with freshly squeezed orange juice & orange liqueur

10.00

BELLINI

Prosecco stirred with puréed white peaches

11.00

APEROL SPRITZ

Prosecco with Aperol & soda

11.00

Coffee & Tea

ESPRESSO

3.50 / 4.00

HOT CHOCOLATE

4.50

MACCHIATO

3.50 / 4.00

TEA

3.50

CAPPUCCINO

4.50

English Breakfast, Earl Grey, Green, Chamomile, Peppermint

CAFFÈ LATTE

4.50

FLAT WHITE

4.50

CAFFÈ MOCHA

4.50

FRESH MINT TEA

3.50

AMERICANO

4.00

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens. Countries of origin are correct at the time of publication and subject to availability. All our fish is responsibly caught from sustainable sources, our crab meat is picked in-house. Traces of shell & bones may be present in some of our fish & shellfish dishes.

Allergens
& Calories
Scan this code



piccolino

Brunch Menu