

BRUNCH

CHORIZO FRITTATA 13
Roasted peppers, goat cheese, arugula and spiced potatoes

PUB STYLE FRY UP 14
Pork sausage, bacon, baked beans, grilled mushrooms, spice potatoes, 2 eggs and brown sauce

BACON AND EGGS 9
3 organic eggs, bacon, spiced potatoes and toast

POACHED EGGS ALLA BOLOGNESE 14
2 organic eggs on grilled foccacia, ragù of beef, pork and veal, spiced potatoes and fruit


FRESH SEASONAL FRUIT 8
Cottage cheese, saba and black pepper

YOGHURT PARFAIT 8
Fresh berries, almonds and honey granola

SOUP & SALAD


MINISTRONE 7
Simmered vegetable soup
basil pesto and grana padano garnish

CAPRESE SALAD 14
Vine ripened tomatoes, fior di latte and fresh basil, olive and garlic bruschetta

 **RUCOLA SALAD 12**
Arugula, radicchio and cucumber with lemon and pecorino

MAINS

WILD SALMON 16
Preserved lemon aioli, steamed fingerling potato and asparagus

 **LAMB BURGER 16**
5 oz ground lamb with onion confit, gorgonzola and pickled cucumber with rosemary fries

GORGONZOLA AND WALNUT PIZZA 14
Fresh pear, walnuts and gorgonzola dolce
ADD AN ORGANIC EGG 3

WEST COAST PIZZA 17
Smoked salmon, capers, mascarpone cream with fresh arugula

GARGANELLI 14
Egg based pasta with guanciale, tomato sauce, chili and ricotta salata

LASAGNA 14
House made lasagna with spinach and ricotta
San Marzano tomato sauce

LINGUINE 16
"Alla vongole" with clams, white wine, chili and garlic

 **OUR SIGNATURE DISHES**