

*AVAILABLE ON SATURDAYS AND SUNDAYS ONLY

SPECIALTIES

PANCAKES 13

Mixed berries, whipped cream and maple syrup ^{1,3,7}

WAFFLES 13

Mixed berries, whipped cream and maple syrup ^{1,3,7}

FRENCH TOAST 14

Pan brioche, mascarpone cream, coffee maple syrup ^{1,3,7}

SELECTION OF PASTRIES 13

Artisanal croissant, jam, honey ^{1,3,7,8}

AVOCADO SCHIACCIATA 16

Schiacciata, avocado, crescenza cheese, rigatino ^{1,3,7}

LOBSTER ROLL 24

Milk bun, lobster, prawn, mayo, spring onion ^{1,2,3,7,11}

Served with french fries

SMASHBURGER 20

Bun, grass fed burger pattie, caramelised onion, scamorza cheese ^{1,3,7,12}

Served with french fries

TUNA BUN 21

Bun, seared tuna, red onion, dill, green goddess sauce ^{1,3,7,4}

Served with french fries

FRUITS & GRAINS

SEASONAL FRUIT ^{VG} 12

GREEK YOGHURT & GRANOLA 10

Mixed berries ^{V,1,7,8}

PORRIDGE 13

Banana, peanut butter ^{V,1,7,8}



EGGS

EGGS YOUR WAY 12

2 eggs any style, sourdough bread ^{V,1,3}

TUSCAN TRUFFLED EGGS BENEDICT 17

Brioche bun, ham, hollandaise sauce, black Tuscan truffle ^{1,3,7}

EGGS ROYALE 15

Brioche bun, gravalax salmon, hollandaise sauce ^{1,3,4,7}

EGGS FLORENTINE 13

Brioche bun, sauteéd spinach, hollandaise sauce ^{1,3,7}

SHAKSHUKA 14

Flatbread, fried eggs, spices, tomatoes, bell pepper ^{1,3,7}

FRITTATA 13

Two eggs, labneh, paprika, spinacino salad ^{3,7}

CROISSANT 14

Pan seared croissant, poached egg, ricotta, arugula, parmesan cheese ^{1,3,7}

SAVORY WAFFLE 14

Waffle, scrambled eggs, crispy maple bacon, feta cheese, sambal mayo ^{1,3,7}



 We use exclusively eggs from organic farming.

A cover charge of 3€ / per person will be applied to all tables. We do our best to serve up dishes using seasonal and locally sourced produce where possible. All seafood products have been blast frozen in compliance with current regulations.

For any additional info on allergens please ask one of our friendly team.

STARTERS

SELECTION OF CRUDO

Red shrimp, rose shrimp, purple shrimp, langoustine, oyster ^{2,4,14}

Served with selection of house sauces

32

TUNA TARTARE

Sun-dried tomato, caper, lemon, spring onion, bread ^{1,4}

20

ALASSIO SALAD

Rocket salad, radicchio, zucchini, orange, cucumber, broad beans, peas, Gran Mugello cheese ^{V,7,10,12}

16



PASTA

TROFIE

Basil pesto, beans, potatoes ^{V,1,3,7,8}
(cooking time 15 minutes)

18

HOME MADE SPAGHETTI

Three tomato sauce, basil, parmesan ^{V,1,3,7}

17

LINGUINE MANCINI PESCATORA

Mussel, clam, pink prawn ^{1,2,3,4,8,12,14}

22

PAPPARDELLE

Wild boar ragù, juniper ^{1,3,7,12}

20

FROM THE GRILL

ROASTED EGGPLANT

Almond milk, capers, sun-dried tomato mayo, basil ^{VG,8}

17

CHICKEN PAILARD

250g

21

SIRLOIN STEAK

250g

31

SEA BASS FILLET

250g ⁴

27

SIDES

SAUTÉED SPINACH ^{VG} 6

FRENCH FRIES^V 6

ROASTED ROSEMARY POTATOES^V 6

ROCKET SALAD 6
Tomato confit, pine nut ^{VG,8,12}



Drinks



A cover charge of 3€ / per person will be applied to all tables. We do our best to serve up dishes using seasonal and locally sourced produce where possible. For any additional info on allergens please ask one of our friendly team.

COCKTAILS



WATERCOLOUR SPRITZ Rabarbaro Zucca, Martini Bitter, Strawberry Liquor, Aquarello Low Alcohol Sparkling Wine, Grapefruit Soda ¹²	15
FIERY PASSION MARGARITA Herradura Tequila, Ancho Reyes Green, Passion Fruit, Tuscan Peppers, Tajin ¹²	17
MIMOSA Prosecco, succo d'arancia ¹²	11
TU VO FA Select, Noilly Prat, Hibiscus Tea, Soda water ¹²	14
HOX MARY Reyka Vodka, Marsala, Tomato Juice, Hox Mary Mix ⁶	16
BELLI-SSIMO Amaro Santoni, Vino di Visciole, Peach Pureè, Prosecco ¹²	12



COLD PRESSED JUICES

IL GRULLO

Green Apple, Kiwi, Cucumber, Lettuce

SMALL / LARGE

6.5 // 12

IL BIZZOSO

Apple, Strawberry, Radish, Basil

6.5 // 12

IL VISPO

Apple, Carrot, Jerusalem artichoke, Olivello Spinoso

6.5 // 12

JUICES

FRESHLY SQUEEZED

ORANGE

5

GRAPEFRUIT

5

BOTTLED

PINEAPPLE

4.5

APPLE

4.5

PEACH

4.5

PEAR

4.5



WATER

FILTERED STILL

2.5

FILTERED SPARKLING

2.5



DESSERT

PANCAKES Mixed berries, whipped cream and maple syrup ^{1,3,7}	13
WAFFLES Mixed berries, whipped cream and maple syrup ^{1,3,7}	13
BASQUE CHEESECAKE Passion fruit sorbet ^{1,3,7,8}	9
FRENCH TOAST Pan brioche, mascarpone cream, coffee maple syrup ^{1,3,7}	14
LEMON TART Italian meringue ^{1,3,7}	9
TIRAMISU ^{1,3,7}	9
SEASONAL FRUIT ^{VG}	12
VANILLA CUSTARD ICE CREAM ^{3,7}	8
LEMON SORBET ^{VG}	7
SPICED SGROPPINO ¹² Lemon sorbet, Duit Ginger Limonquello, prosecco	12
SELECTION OF PASTRIES Artisanal croissant, jam and honey ^{1,3,7,8}	13



HOT DRINKS

ESPRESSO	2	SPEEDY BREAKFAST TEA	4
MACCHIATO	2.2	EARL GREY TEA	4
FLAT WHITE	3.5	TIE GUAN TIN OOLONG TEA	6
MAROCCHINO	3	GREEN WHOLE LEAF TEA	5
CAPPUCCINO	3.5	TEA JASMINE	6
CAFFE LATTE	3.5		
ORZO ¹	3		
GINSENG ¹	3		
CIOCCOLATA CALDA	4.5		
MATCHA LATTE	4.5		

From Rare Tea Company.
Sustainable Loose Leaf.
Certified B Corp.