



Milano

BAR | RISTORANTE

AMALFI BRUNCH

TWO COURSES

Non-alcoholic 35 | Alcoholic 40

DRINKS

NON-ALCOHOLIC

PASSIONE PURA

Passionfruit, pineapple, vanilla

HUGO FRESCO

Mint, elderflower, 0% prosecco, soda

SENZA MOJITO

Mint, lime, soda

Classic, strawberry, mango, passionfruit

PEPSI / DIET PEPSI

LEMONADE

ALCOHOLIC

PORNSTAR MARTINI

ESPRESSO MARTINI

STRAWBERRY DAIQUIRI

PRIMAVERA SPRITZ

Gin, elderflower, prosecco

PROSECCO 125ml

CORONA

ANTIPASTI STARTERS

SICILIAN VERDE OLIVES **VE**
BRUSCHETTA AL POMODORO **VE**
Toasted sourdough, tomato, basil,
garlic, olive oil

CALAMARI FRITTI
Lightly fried squid with lemon aioli
HAND STRETCHED GARLIC FLATBREAD **V**
With mozzarella and basil

SECONDI MAINS

SPAGHETTI AGLIO E OLIO **VE**
Olive oil, garlic, chilli flakes, parmesan
RIGATONI POLLO PICANTE
Roast chicken, Neapolitan sauce, peppers,
chilli, white wine, creamy burrata
TAGLIATELLE ALLA BOLOGNESE
Beef ragu, red wine, parmesan

Please ask a team member for available
gluten free pizza and pasta options

PIZZA MARGHERITA **V**
D.O.P San Marzano tomato, fior di latte, basil
PIZZA PRIMAVERA **V**
D.O.P San Marzano tomato, fior di latte,
grilled vegetables, pesto
PIZZA CALABRESE
D.O.P San Marzano tomato, fior di latte,
spicy 'nduja sausage, rocket, hot honey

CONTORNI SIDES

ROSEMARY FRIES **VE** 5.50
TRUFFLE PARMESAN FRIES **V** 6.50
SAUTEED POTATOES 5.50
With rosemary & garlic
INSALATA VERDE **VE** 6.00
Mixed leaves, rocket, baby gem lettuce, peashoots,
radicchio, tomatoes, lemon dressing

GRILLED SEASONAL VEG **VE** 6.00
With angrattato
SPINACHE **VE** 6.00
With chilli, garlic
BROCCOLINI **V** 6.00
With chilli, garlic, parmesan, pangrattato

DOLCI DESSERTS

MARITONZO **V** 8.95
Brioche bun, sweet whipped cream
Choose from classic, chocolate or pistachio
FRAGOLINE DI BOSCO 7.45
Strawberry ricotta cheesecake
TORTA SCURO **V** 7.95
Cocoa sponge, hazelnut, cream
TIRAMISU **V** 7.95
Espresso, mascarpone, cocoa

LIMONCELLO SUNDAE **VE** 9.95
Lemon sorbet, limoncello shot
AFFOGATO 7.95
Vanilla gelato, double espresso, whipped cream

MARITONZI PER LA TAVOLA **V** 24.95
Indulge in all 3 marittonzo selections
Prepared at your table



GELATI E SORBETTI **V** 3.95 PER SCOOP

GELATO

Vanilla • Strawberry • Pistachio • Chocolate • Mint chocolate

SORBETTI

Lemon • Blood orange • Mango

V vegetarian VE vegan

While we are not a gluten free restaurant and do not offer a separate gluten - free menu, several dishes from our Brunch menu can be adjusted to accommodate gluten - free preferences. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL