

DAYTIME

BREAKFAST 09.00 - 12.00

Toasted Banana Bread 8,50

Lemon coconut yoghurt, red fruit compote, coconut flakes, banana & blueberries ●

Golden Spiced Yoghurt & Poached Pear 8,50

With low fat Skyr, sweet granola, orange & turmeric, coconut flakes and pistachio ○ ♡ ⊕

Vegan coconut yoghurt available ☺

Yoghurt & Organic Whizzy Walnut Granola 6,50

With low fat Skyr and red fruit compote ○ ♡ ⊕

Vegan coconut yoghurt available ☺

Banana & Blueberry Overnight Oats 7,50

Oats, chia and flax seeds topped with sweet granola, coconut flakes and hazelnuts ● ☺ ⊕

Croissant With Butter & Jam ○ ⊕ 5,50

ALL DAY BRUNCH 10.00 - 16.00

Almond & Compote Toast 6,50

Toasted sourdough with almond butter and red fruit compote ● ♡ ⊕

Gluten-free sandwich available

Avo Smash Toast 9,50

Toasted sourdough with smashed avocado, puffed tomato and coriander ● ♡

Gluten-free sandwich available

+ 2 poached eggs 3,50 + (vegan) feta 2,50 + grilled halloumi 3,50

Morning Wrap 10,25

With scrambled eggs, spinach, cherry tomato, avo smash

+ truffle your eggs +3,50

Smashed Pea & Ricotta Toast 9,50

Toasted sourdough with smashed peas, ricotta, roasted bell pepper, basil and just the right amount of chili oil for a little kick ○ ♡ ☺

Gluten-free sandwich available, vegan option with vegan feta ☺

Scrambled Eggs 9,50

Scrambled eggs, with grilled tomato and toasted sourdough on the side ♡

Gluten-free sandwich available

+ truffle your eggs +3,50

Ricotta & Mushroom Wrap 10,25

With whipped ricotta, smashed peas, roasted mushrooms, cherry tomato, little gem and pearl barley ○

Vegan option with vegan feta ☺

Grilled Feta Cheese Sandwich 9,00

With spinach, puffed tomatoes and avo dip ○ ♡

Vegan option with vegan mozzarella

Hummus & Pumpkin Toast 9,00

Toasted sourdough with harissa hummus, grilled pumpkin and sweet potato, rocket and savory granola ● ♡

Gluten-free sandwich available

● = vegan ○ = vegan option available ♡ = gluten-free ♡ = gluten-free option available

DAYTIME

ALL DAY BRUNCH 10.00 - 16.00

Burrata & Asparagus 12,50

Topped with a citrus almond crunch, caramelized lemon and toasted sourdough on the side ◡ ⊕
Gluten-free sandwich available

Hummus & Grilled Veggie Wrap 10,75

With harrisa hummus, roasted pumpkin, carrots, sweet potato, baby kale, green apple and chickpea raita ◯

Full Brunch 13,50

A full and varied breakfast or lunch with scrambled eggs, avo smash, grilled tomato, whipped ricotta and some black bean salsa and toasted sourdough on the side ◡ ⊕
Gluten-free sandwich available + feta 2,50 + grilled halloumi 3,50 + truffle your eggs +3,50

BOWLS 12.00 - 16.00

Barley & Feta Crumble 16,50

Wonderful nutritious salad bowl with balsamic onions, puffed tomatoes, rocket, artichoke, pickled zucchini, savory granola and topped with Arabiata vinaigrette ◯ ◡ ⊕
Vegan option with vegan feta, gluten free option with grilled sweet potato
+ burrata 4,5 + grilled halloumi 3,5 + ½ avocado 3 + poached egg 2,5

Pearl Couscous & Chickpea Raita 16,50

Richly filled salad bowl with grilled asparagus, little gem, pickled radish, taggiasca olives, grapes, spring onion, garlic sprouts, almond crunch and citrus dressing ◯ ◡
Gluten free option with grilled sweet potato
+ burrata 4,5 + grilled halloumi 3,5 + ½ avocado 3 + poached egg 2,5

Grilled Veggie Bowl 16,50

Lukewarm bowl with savory grilled vegetables (pumpkin, sweet potato, carrots and red onion), topped with baby kale, chickpea raita and granola ◯ ◡
+ burrata 4,5 + grilled halloumi 3,5 + ½ avocado 3 + poached egg 2,5

PIZZA & PIZZETTA 12.00 - 22.00

Margherita 9/14,50

Red tomato base, mozzarella and basil ◯ ◡

Small for sharing/regular

Tommy Burrata 11,50/18,50

Red tomato base, mozzarella, burrata, juicy tomatoes and pesto ◡

Truffled Mushroom 11,50/18,50

Truffled mushroom base, mozzarella, parmesan, rocket and truffle oil ◯ ◡

No Pepperoni 11,00/17,50

Red tomato base, vegan pepperoni, grilled bell pepper, jalapeño, mozzarella and scamorza ◯ ◡ ⊕ ⊕

Sunny Puttanesca 10,50/16,50

Red tomato base, mozzarella, tomato, olives, capers, garlic, red onion and salty fingers ◯ ◡

Bell Pepper & Roasted Veggies 10,50/16,50

Yellow bell pepper base, mozzarella, vegan nduja, roasted artichoke, roasted zucchini and taggiasca olives ◯ ◡ ⊕

Pistachio & Rosemary 11,00/17,50

Red onion, olive oil, parmesan, pistachio crumble, citrus dressing and little gem ◯ ◡ ⊕

ALLERGENS Contains: ⊕ soy ⊕ nuts ⊕ sesame ⊕ mustard *Allergies? Let us know, we're happy to help!*

EVENING

— SHAREABLES 16.00-22.00 —

Cesar Salad 10,00

Romaine lettuce, sourdough croutons, vegan ceasar dressing, parmesan, taggiasca olives, garlic sprouts, salty fingers ○ ▽

Roasted Cauliflower 9,50

Vegan nduja, dukkah, pomegranate, harissa hummus ● ▽ ⊕

Burrata & Roasted Asparagus 11,00

Almond crumble, chili ancho oil, caramelized lemon ▽ ⊕

Roasted Pointed Cabbage With Truffle Mayonnaise 8,50

Hazelnut crumble, garlic sprouts ● ▽ ⊕

Stracciatella & Charred Bimi 8,50

Black bean salsa and lime ▽ ⊕

Eggplant Ravioli 12,50

Roasted eggplant and bell pepper, yellow bell pepper sauce, vegan nduja and parmesan ⊕ + burrata 4,50

Ricotta Gnocchi 9,00

With sage butter, crispy sage, cappers, parmesan and lemon zest

Garlic Bread Pizzetta 7,50

Parmesan, vegan herb butter and rocket ○ ▽

Our pizzettas are also the perfect size for sharing

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Add bio
burrata
+4.5

Add
grilled
halloumi
+3.5

● = vegan ○ = vegan option available ▽ = gluten-free ▽ = gluten-free option available

EVENING

PASTA 16.00-22.00

The One and Only Ravioli 17,50

Spinach and lemon ravioli, roasted artichoke, sage, pangrattato, capers, dried tomatoes and homemade pesto ○ ◡

Puffy Perfect 17,50

Pappardelle with puffed tomato, bimi, bell pepper, basil and parmesan ○ ◡
Gluten free pasta / whole wheat penne available

The Truffle Fungo 17,50

Pappardelle with roasted mushrooms, roasted king oyster mushrooms, truffle sauce, parmesan, rocket, thyme and black olive crumble ○ ◡
Gluten free pasta / whole wheat penne available

Spinach & Roasted Spring Onion 17,50

Whole wheat penne with spinach sauce, crispy marinated spring onion, roasted asparagus, ricotta, citrus almond crumble and chili oil ○ ◡ ⊕ ⊗
Gluten free pasta / pappardelle available, vegan option with whipped feta

Add bio
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+4.5

Add
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+3.5

DESSERTS 12.00 - 22.00

Lemon Tartlet 8,50

Served with honeycomb ice cream ● ⊗

Dark Chocolate Mousse 8,50

With praline ● ◡ ⊗

Affogato 4,75

Vegan vanilla ice cream and espresso ● ◡

Spiked Affogato 9,50

Vegan vanilla ice cream and espresso martini ● ◡

Red Fruits Cheesecake 8,50

Vegan cookie crumble and chocolate ice cream ●

Delizia al Arancello 8,50

Orange mousse with chocolate ganache filling ●

Tiramisu Classico 7,50

○ (⊗ with vegan option)

Gianduia Muffin 7,50

Served with vegan whipped cream and orange zest ● ⊗

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