

## 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 and coconut flakes ● ⊕ ⊕

#### 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 Pumpkin 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, and garlic sprouts ○ ▾

#### Roasted Cauliflower 10,50

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 9,50

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 11,00

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

#### Garlic Bread Pizzetta 7,50

Parmesan, 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  
burrata  
+4.5

Add  
grilled  
halloumi  
+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)

#### Giandua Muffin 7,50

Served with vegan whipped cream and orange zest ● Ⓢ

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