



*Italian Restaurant & Lounge*

---

## **Colazione Menu**

<i>Colazione</i>	<b>Granola</b> yogurt, wild berries & mixed nuts (v) 5.00
	<b>Porridge</b> preserved blueberries & honey with milk or water (v) 4.50
	<b>Italian-French toast</b> caramelised peach, basil and honey (v) 7.00
<i>Plate</i>	<b>Ricotta &amp; strawberry toasted croissant</b> basil & honey (v) 8.00
	<b>Smoked Salmon</b> scrambled eggs, warm croissant, grilled tomatoes 9.50
	<b>Poached eggs &amp; avocado toast</b> mortadella, taleggio fondue 9.00
	<b>Soft baked eggs</b> in pressed tomato sauce, basil, parmesan, grilled mushroom & sourdough toast 9.00
	<b>The full house breakfast</b> fried eggs, sausages, grilled mushroom, baked beans, pancetta & sourdough toast 14.95
	<b>Tricolore toast</b> stracciatella, sun dried tomatoes, fried egg, basil & chilli (v) 8.00
<i>Panetteria</i>	<b>Croissant</b> jam & butter or custard cream (v) 2.00
	<b>Lemon drizzle cake</b> (v) 3.00
	<b>Bomboloni</b> chocolate, custard cream or fruit compote (v) 2.50
	<b>Pain au chocolat</b> chocolate croissant (v) 2.00
	<b>Toasted sourdough bread</b> jam & butter (v) 4.00
<i>Juices &amp; Smoothies</i>	<b>Orange</b> 4.00
	<b>Pink Grapefruit</b> 4.00
	<b>Protein</b> banana, raspberries, blueberries, strawberries, whey protein & milk 6.00
	<b>Vitamin C blast</b> orange juice, pineapple, basil, banana 6.00

*Prices include VAT at the current rate and a discretionary service charge of 12.5% will be added to your bill.*

*Every effort has been made to ensure all ingredients used in our kitchen are certified organic.*

*Wild and natural produce cannot be certified.*