



Italian Restaurant & Lounge

Freeflowing Brunch

49.00 per person

Colazione

choose one

Toasted sourdough bread butter & homemade jam (v)

Granola yogurt, wild berries & mixed nuts (v)

Porridge preserved blueberries & honey with milk or water (v)

Croissant butter & homemade jam or custard cream (v)

Bomboloni chocolate, custard cream or fruit compote (v)

Pain au chocolat chocolate croissant (v)

Plate

choose one

Tricolore toast stracciatella, sun dried tomatoes, fried egg, basil & chilli (v)

Bubble & squeak risotto crispy panko crusted egg & parmesan (v)

Poached eggs & avocado toast mortadella, taleggio fondue

Fish cake avocado, pancetta, fried egg & crème fraîche

Chicken Milanese club BLT, boiled egg & 'Nduja mayo with rosemary fries

Grilled Italian sausages, stracciatella & fig toast honey, saba & chia seeds

Per finire

choose one

Ricotta & strawberry toasted croissant basil & honey (v)

Italian-French toast peach & Italian lemon sorbet (v)

Lemon drizzle slice (v)

Cocktails

bottomless*

Hugo Bianca Vigna prosecco, St Germain elderflower liquor,

Fever-Tree soda water, mint

Aperol Spritz Aperol, Bianca Vigna prosecco, Fever-Tree soda water, cucumber, sweet basil leaf, orange slice

Beers

bottomless*

Hibu Koln Kölsch 330ml, Italy, 4.5%

Hibu Trhibu American IPA 330ml, Italy, 6.9%

Complimentary coffees and teas provided upon request

*2 hour limit per table. 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.

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