

Brunello Restaurant

Lunch Menu

Starters / *Antipasti*

Fresh buffalo mozzarella, roasted tomatoes £9
Mozzarella di bufala fresca e pomodori

Parma ham and melon £12
Prosciutto e melone

Smoked salmon, focaccia bread and fresh cream cheese £12
Salmon affumicato, focaccia e crema di panna

Fried courgettes £9
Zucchine fritte

Bresaola, rocket salad and shaved parmesan £12
Bresaola, rucola e scaglie di Parmigiano

Selection of cold cuts and cheese (to share) £18
Selezione di salumi e formaggi

Pasta and Soups / *Pasta e zuppe*

Seasonal vegetable minestrone £11
Minestrone di verdure stagionali

Handmade tagliolini with Amatriciana sauce £12
Tagliolini freschi con salsa Amatriciana

Milanese risotto £12
Risotto alla Milanese

Beef ravioli with butter and sage £14
Ravioli di brasato di manzo con burro e salvia

Spaghetti cooked al dente with tomato sauce and basil £11
Spaghetti al dente con pomodoro e basilico

Lasagna £12

Meat and Fish / *Carne e pesce*

Grilled sea bass fillet with vegetables £18

Filetto di branzino e verdure grigliate

Spicy chicken with Chef's fried potatoes £16

Pollo alla diavola con patate fritte dello Chef

Aubergine parmigiana £12

Melanzana alla parmigiana (v)

Milanese risotto and bone marrow £18

Risotto alla Milanese con osso buco

Fried calamari and vegetables £16

Fritto misto

Hamburger £17

Salads / *Insalate*

Mixed salad £9

Insalata mista

Green leaf salad £8

Insalata verde

Niçoise salad £17

Insalata Niçoise

Grilled tuna, French beans, lettuce, tomato, boiled eggs, boiled potatoes,
cucumber and olives with a balsamic vinaigrette £18

*Insalata di tonno alla griglia con fagioli, lattuga, cetrioli, pomodori, patate bollite,
uova, olive taggiasche e salsa vinaigrette all'aceto balsamico*

Chicken Caesar salad £13

Lettuce salad with grilled chicken supreme, croutons, shaved parmesan cheese and
Caesar dressing

Lattuga, crostini di pane, con pollo, scaglie di parmigiano e salsa Caesar

Dessert / Dolci

Italian Tiramisu £9

Tiramisu

Sicilian pistachios crème brûlée £9

Crème brûlée ai pistacchi siciliani

Chocolate mousse and meringue £9

Mousse al cioccolato fondente e meringa

Handmade ice cream £9

Vanilla, chocolate, strawberry

Gelato fatto in casa vaniglia, cioccolato e fragole

Sorbet £9

Lemon, red fruits or mango

Sorbetto di limone, frutti rossi o mango

Seasonal fresh fruit platter £12

Frutta fresca di stagione

Chef's cheese selection £15

Selezione di formaggi dello Chef

Should you have any allergies, intolerances or special requirements, please inform us.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.