



ITALIAN BRUNCH SATURDAY 12PM - 4PM.

SHARING FOR THE TABLE

Nocellara Olives	5
“Tear & Share” sourdough flatbread, rosemary & garlic butter, rocket ^{VA}	8
“Tetto breads” homemade focaccia & ciabatta, caponata, extra virgin ^{VE}	9
Antipasti sharing plate; Milano salami, Coppa, prosciutto, stuffed baby peppers, pickled radicchio, olives, artichokes, focaccia & extra virgin	18

SMALL PLATES MADE TO SHARE

Roast butternut squash & goat cheese arancini, sun-dried tomato pesto ^V	9
Tiger prawn bruschetta, spicy ‘nduja butter	10
Burrata, tomato carpaccio, balsamic, basil oil, pinenuts, crispy capers ^{VA}	11
Wild mushroom & ricotta ravioli, sage butter sauce ^V	11
Fritto Misto, caper & shallot aioli	11
Chicken Caesar salad, guanciale, croutons, parmigiano Reggiano	14

PIZZETTI SIGNATURE MINI SOURDOUGH PIZZA

Classic margherita, mozzarella, tomato, basil ^{VA}	12
Sweet pepperoni & basil	13
Smoked pancetta, parmesan, hot honey, bianco sauce	13.5
Goat’s cheese, caramelised red onion, rocket ^{VA}	13.5
‘Nduja, pepperoni, red jalapeno chilli	13.5
Grilled chicken, wild mushrooms, sun-dried tomato pesto	13.5

SIDES ALL 6

Roasted vegetables & basil pesto
Crispy potatoes, garlic & rosemary butter
Skinny fries, herbs & parmigiano reggiano
House Caesar salad

BRUNCH SPECIAL

Add a cocktail to any
brunch dish for £9.

BRUNCH COCKTAILS ALL 13

Bellini

Peach puree, peach wine, prosecco

Spritz Classico

Aperol, prosecco, soda, orange

(Also available as alcohol-free with Crodino aperitivo - £8)

Hugo

Elderflower, citrus, mint, prosecco, soda

Non-alcoholic spritz

Crodino aperitivo, orange

Allergens: Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. Some of our cheese is not suitable for vegetarians. Ask your server for details.

V Vegetarian. **VE** Vegan. **VA** Vegan adaptable.

Service charge: A discretionary 10% service charge will be added to all bills.

TESTTO

