



BREAKFAST & BRUNCH

Slow mornings enjoyed with Italian mastery and
British tradition.

Please be aware, a 10% service charge will be added at the end of the bill.

BREAKFAST

Full English Breakfast – Colazione Inglese del Maestro (Chef's English Breakfast) - £15.00

Inspired by the robust breakfasts of England, elevated with the Chef's refined touch. A balanced start to the day, prepared with care and attention.

1 free-range egg of your choice, 2 slices of pancetta (Italian bacon), 1 sausage, cherry tomatoes on the vine, sautéed baby button mushrooms, sautéed Charlotte potatoes, baked beans. Served with 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Pinot Grigio Rosé

Full English Breakfast – Colazione Inglese Speciale del Maestro (Chef's Special Full English Breakfast) - £17.50

A generous version of the British classic with slow-cooked elegance. Crafted for those who desire a fuller, richer breakfast with all the character of a hearty morning dish.

2 free-range eggs of your choice, 3 slices of pancetta, 2 sausages, cherry tomatoes on the vine, sautéed baby button mushrooms, sautéed Charlotte potatoes, baked beans.

Served with 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Pinot Grigio Rosé

Colazione Sole di Mezzogiorno (Sunshine Breakfast). - £15.50

Inspired by the bright mornings of the Mediterranean – light yet satisfying, a toast to health and flavour.

2 free-range eggs, cherry tomatoes on the vine, avocado, fresh salad leaves, sautéed Charlotte potatoes.

Served with 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Prosecco Brilla Rosé

Colazione New Yorker del Maestro
(Chef's New Yorker Breakfast) - £16.50

A cosmopolitan fusion with Italian finesse, celebrating vibrant mornings in style.

2 free-range eggs (fried or poached), smoked salmon, cherry tomatoes on the vine, light cream cheese, fresh chives.

Served with 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Prosecco Brilla Rosé

Colazione Vegetariana Rustica del Maestro
(Rustic Vegetarian Breakfast) - £15.50

Inspired by the gardens of Italy and a healthy rustic life, made for those who cherish nature's bounty.

2 free-range scrambled eggs, cherry tomatoes on the vine, sautéed baby button mushrooms, avocado.

Served with 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Pinot Grigio Dolce

Uova alla Benedettina (Eggs Benedict) - £16.90

A classic finished with Italian craftsmanship, smooth hollandaise embracing a perfect balance.

2 free-range poached eggs, cured ham, house-made hollandaise sauce, cherry tomatoes on the vine, sautéed Charlotte potatoes.

Served on 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Pinot Grigio Rosé

Uova alla Fiorentina (Eggs Florentine) - £16.90

inspired by the tables of Tuscany, where greens and golden yolks meet in harmony.

2 free-range poached eggs, fresh spinach, house-made hollandaise sauce, cherry tomatoes on the vine, sautéed Charlotte potatoes.

Served on 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Prosecco Brilla Rosé

Uova con Asparagi (Eggs with Asparagus) - £16.90

A refined tribute to the fields of Umbria, where tender asparagus meets creamy yolks.

2 free-range poached eggs, tender green asparagus, house-made hollandaise sauce, cherry tomatoes on the vine, sautéed Charlotte potatoes.

Served on 1 slice of our Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Prosecco Brilla Rosé

OMLETTES

OMELETTES DEL MAESTRO (Chef's Omelettes)

Prepared with free-range eggs and noble ingredients, created with Italian mastery and healthy balance.

Accompaniment: choose crispy fries or a fresh side salad.

Omelette al Parmigiano Reggiano (Parmesan Omelette) – £15.50

An authentic creation inspired by the heart of Emilia-Romagna, light and savoury with the noble character of Parmigiano.

Wine pairing suggestion: Pinot Grigio Rosé

Omelette al Prosciutto (Ham Omelette) – £16.50

A refined tribute to Parma and Modena – tender slices of prosciutto embracing soft eggs.

Wine pairing suggestion: Pinot Grigio Rosé

Omelette ai Funghi e Pancetta (Mushroom & Pancetta Omelette) – £16.50

A rustic flavour journey inspired by Umbria's forests, with mushrooms and pancetta mingling in golden folds.

Wine pairing suggestion: Montepulciano

Omelette al Tartufo Nero (Black Truffle Omelette) – £17.50

A luxurious inspiration from the deep woods of Umbria – black truffle enriching every bite.

Wine pairing suggestion: Merlot

TOASTS DEL MAESTRO (CHEF'S TOASTS)

Simple yet refined creations, perfect for lighter moments with Italian inspiration.

Toast con Uova (Eggs on Toast) – £9.99

Two free-range eggs gently cooked and placed on our Handcrafted Rustic Italian Bread – a warm embrace of simplicity.

Wine pairing suggestion: Pinot Grigio Rosé

Toast con Uova Strapazzate e Salmone (Scrambled Eggs & Smoked Salmon Toast) – £13.50

Silken scrambled eggs with smoked salmon, laid over rustic bread – the perfect harmony of sea and field.

Wine pairing suggestion: Prosecco Brilla Rosé

Toast ai Funghi e Tartufi (Mushroom & Truffle Toast) – £13.50

A rich layer of porcini and cup mushrooms finished with shavings of black truffle over artisanal bread.

Wine pairing suggestion: Montepulciano

Toast con Baked Beans & Egg (Baked Beans & Eggs on Toast) – £13.50

A comforting English-inspired favourite – creamy baked beans and two free-range eggs, served on our rustic bread.

Wine pairing suggestion: Pinot Grigio Rosé

Toast con Avocado & Egg (Avocado & Egg Toast) – £13.50

Smooth avocado layered with two free-range eggs on rustic bread – creamy, balanced and delicious.

Wine pairing suggestion: Pinot Grigio Rosé

CROSTONI DEL MAESTRO (CHEF'S CROSTONI)

Between a bruschetta and a crostini, these signature creations combine rustic bread with gourmet toppings inspired by Italy's finest regions.

Crostone al Pollo e Pesto (Chicken & Pesto Crostone) – £15.90

Grilled chicken, Parmigiano Reggiano, fresh salad leaves, cherry tomatoes, and crispy pancetta, finished with our Handcrafted Green Emulsion.

Wine pairing suggestion: Pinot Grigio Rosé

Crostone al Salmone Affumicato e Mascarpone con Capperi (Smoked Salmon & Mascarpone Crostone) – £16.50

Smoked salmon with creamy mascarpone, organic cucumber, fresh salad leaves, Pantelleria capers and Sicilian lemon zest, drizzled with olive oil.

Wine pairing suggestion: Prosecco Brilla Rosé

Crostone ai Funghi e Tartufo (Mushroom & Truffle Crostone) – £17.90

Porcini, baby button and wild mushrooms sautéed with black truffle, layered with truffle-infused mascarpone and fresh herbs.

Wine pairing suggestion: Montepulciano

Crostone al Salmone Grigliato e Asparagi (Grilled Salmon & Asparagus Crostone) – £16.90

Grilled salmon with tender asparagus, cherry tomatoes and cucumber, finished with extra virgin olive oil.

Wine pairing suggestion: Prosecco Brilla Rosé

Crostone di Manzo con Caprino
(Beef & Goat's Cheese Crostone) – £17.90

Grilled beef slices with Charlotte onions, red peppers, mushrooms and roasted cherry tomatoes, crowned with creamy goat's cheese and black pepper.

Wine pairing suggestion: Merlot

Crostone Avocado & Egg con Pancetta
(Avocado, Egg & Pancetta Crostone) – £14.50

Smooth avocado layered with two free-range eggs (fried or poached) and crispy pancetta – a meeting of textures and flavours.

Wine pairing suggestion: Pinot Grigio Rosé

Crostone Vegetariano con Spinaci, Avocado & Egg
(Vegetarian Spinach, Avocado & Egg Crostone) – £13.90

Fresh spinach and avocado enriched with two free-range eggs and cherry tomatoes – a garden on bread.

Wine pairing suggestion: Pinot Grigio Dolce\

Crostone Vegetariano con Verdure Grigliate e Spinaci
(Grilled Vegetable & Spinach Crostone) – £15.90

Grilled aubergine, courgettes and peppers with tender spinach, finished with extra virgin olive oil.

Wine pairing suggestion: Pinot Grigio Rosé

POLENTA MORBIDA DEL MAESTRO (CHEF'S CREAMY POLENTA)

Silken polenta slow-cooked to perfection, served in artisan copper pans, celebrating true Italian comfort.

Polenta Morbida al Tartufo (Truffle Polenta) – £17.50

Creamy polenta with truffle oil, fleur de sel and shavings of black truffle, featuring porcini and cup mushrooms.

Wine pairing suggestion: Merlot

Polenta Morbida con Uovo Poché (Poached Egg Polenta) – £15.90

Creamy polenta topped with two poached free-range eggs, porcini and cup mushrooms, finished with herbs.

Wine pairing suggestion: Pinot Grigio Dolce

Polenta Morbida con Spinaci e Uovo (Spinach & Egg Polenta) – £15.90

Creamy polenta with fresh spinach and two free-range eggs, inspired by Tuscany's green fields.

Wine pairing suggestion: Pinot Grigio Rosé

Polenta Morbida al Ragù di Manzo (Beef Ragù Polenta) – £18.90

Creamy polenta enriched with slow-cooked beef ragù, onions, peppers and mushrooms, finished with olive oil.

Wine pairing suggestion: Montepulciano

POLENTA MORBIDA DEL MAESTRO (CHEF'S CREAMY POLENTA)

Silken polenta slow-cooked to perfection, served in artisan copper pans, celebrating true Italian comfort.

Polenta Morbida al Tartufo (Truffle Polenta) – £17.50

Creamy polenta with truffle oil, fleur de sel and shavings of black truffle, featuring porcini and cup mushrooms.

Wine pairing suggestion: Merlot

Polenta Morbida con Uovo Poché (Poached Egg Polenta) – £15.90

Creamy polenta topped with two poached free-range eggs, porcini and cup mushrooms, finished with herbs.

Wine pairing suggestion: Pinot Grigio Dolce

Polenta Morbida con Spinaci e Uovo (Spinach & Egg Polenta) – £15.90

Creamy polenta with fresh spinach and two free-range eggs, inspired by Tuscany's green fields.

Wine pairing suggestion: Pinot Grigio Rosé

Polenta Morbida al Ragù di Manzo (Beef Ragù Polenta) – £18.90

Creamy polenta enriched with slow-cooked beef ragù, onions, peppers and mushrooms, finished with olive oil.

Wine pairing suggestion: Montepulciano

CHEF'S SIGNATURE SANDWICHES – SANDUÍCHES DEL MAESTRO

A blend of Italian tradition, Brazilian flair and London sophistication. All served with crispy fries, house mayo and ketchup.

Bread options: Handcrafted Rustic Italian Bread, soft brioche or ciabatta.

Club Special del Chef (Chef's Club Sandwich) – £18.50

An Italian twist on the London classic – grilled chicken breast, crispy pancetta, salad leaves, cherry tomatoes and house mayo. Wine pairing suggestion: Pinot Grigio Rosé

Mare e Terra del Maestro (Land & Sea Sandwich) – £20.50

Grilled steak slices paired with golden shrimp, onions and red peppers, lightly drizzled with Handcrafted Green Emulsion. Wine pairing suggestion: Prosecco Brilla Rosé

Brazilian Maestro Sandwich – Steak – £22.50

Grilled steak with mozzarella, presunto, tomato, salad leaves, a fried egg, crispy shoestring potatoes and hot-dog style sausage. Wine pairing suggestion: Montepulciano

Brazilian Maestro Sandwich – Artisanal Burger – £22.50

House-made beef burger layered with mozzarella, presunto, tomato, salad leaves, fried egg, shoestring potatoes and sausage. Wine pairing suggestion: Montepulciano

Power Proteina del Chef – Beef Burger – £22.90

House-made beef burger with pancetta, goat's cheese and a fried egg, topped with cherry tomatoes and salad leaves.

Wine pairing suggestion: Merlot

Power Proteina del Chef – Chicken Burger – £22.90

House-made chicken burger with pancetta, goat's cheese and a fried egg, topped with cherry tomatoes and salad leaves.

Wine pairing suggestion: Merlot

Power Proteina del Chef – Grilled Steak – £22.90

Grilled steak with pancetta, goat's cheese and a fried egg, enriched with cherry tomatoes and salad leaves.

Wine pairing suggestion: Montepulciano

Power Proteina del Chef – Grilled Chicken – £22.90

Grilled chicken breast with pancetta, goat's cheese and a fried egg, paired with cherry tomatoes and salad leaves.

Wine pairing suggestion: Pinot Grigio Rosé

Pollo Milanese del Chef – Classic Parmigiana – £20.00

Breaded chicken breast with mozzarella, tomato salsa, presunto, cherry tomatoes and salad leaves.

Wine pairing suggestion: Pinot Grigio Dolce

Pollo Milanese del Chef – Pancetta Version – £20.00

Breaded chicken breast with pancetta, cherry tomatoes, salad leaves and Sicilian lemon zest.

Wine pairing suggestion: Prosecco Brilla Rosé

Vegetariano del Maestro Sandwich

(Vegetarian Signature Sandwich) – £19.90

Grilled aubergine, courgettes, peppers, spinach, tomatoes, goat's cheese and Handcrafted Green Emulsion.

Wine pairing suggestion: Pinot Grigio Rosé

CIABATTA DEL MAESTRO (CHEF'S SIGNATURE CIABATTA SANDWICHES)

A celebration of rustic Italian bread and regional flavours, crafted with artisanal care. All served with crispy fries on the side.

Ciabatta del Maestro – Charcuteria & Formaggio (Cured Meats & Cheese Ciabatta) – £18.50

A Chef's Signature sandwich layered with three Italian cured meats – including bresaola – with rocket, marinated olives and regional cheese for an authentic, robust flavour.

Wine pairing suggestion: Montepulciano

Ciabatta al Pollo con Pesto e Pomodori Secchi (Chicken, Pesto & Sun-Dried Tomato Ciabatta) – £17.50

Grilled chicken breast with rocket, house pesto and sun-dried tomatoes, delicately finished with Parmigiano Reggiano shavings.

Wine pairing suggestion: Pinot Grigio Rosé

Ciabatta Vegetariana con Melanzane e Scamorza Affumicata (Vegetarian Aubergine & Smoked Scamorza Ciabatta) – £15.50

Grilled aubergine, courgettes and peppers layered with smoked Scamorza cheese and rocket – a rich and satisfying vegetarian favourite.

Wine pairing suggestion: Pinot Grigio Dolce

Ciabatta ai Quattro Formaggi con Rucola e Pomodori (Four Cheese, Rocket & Tomato Ciabatta) – £15.50

A comforting combination of four Italian cheeses, balanced with rocket and cherry tomatoes for warmth and balance.

Wine pairing suggestion: Pinot Grigio Rosé

CHEF'S BOARDS – SHARE OR SAVOUR SOLO

Perfect for light dining or sharing moments of conversation. A true expression of Italian and Brazilian conviviality.

Fried Mixed Seafood Platter –

Tavola di Mare Fritto (GF) – £31.99 for 2 / £58.00 for 4

An abundant selection of golden-fried seafood including calamari, prawns and white fish, seasoned with sea salt and lemon – a taste of Southern Italy's coast.

Wine pairing suggestion: Pinot Grigio Rosé

Gamberoni Dorati del Maestro

(Golden King Prawns) (GF) – £25.00 for 2 / £45.00 for 4

Succulent king prawns seared until golden, drizzled with olive oil and herbs, served with Handcrafted Rustic Italian Bread.

Wine pairing suggestion: Prosecco Brilla Rosé

Tavola del Maestro – Formaggi & Dolcette

(Cheese & Sweet Board) (GF) – £27.50 for 2 / £50.00 for 4

A refined board of Italian cheeses with figs, nuts, honey, marinated olives and artisan bread – a sweet and savoury balance of the northern hillsides.

Wine pairing suggestion: Merlot

Tavola della Vigna – Sapori di Vigna

(Vineyard Flavours Board) (GF) – £28.50 for 2 / £52.00 for 4

Inspired by Tuscany and Umbria – cured meats including prosciutto, bresaola and salami, paired with olives, roasted peppers, grapes and olive oil.

Wine pairing suggestion: Montepulciano

Tavola Brasiliana – Carne & Mare del Maestro

(Brazilian Land & Sea Board) – £43.00 for 2 / £81.00 for 4

Chef Márcio's signature creation blending Brazilian tiragosto culture with Italian elegance – grilled steak, chicken breast, shrimp, peppers, onions, asparagus, cherry tomatoes and fries.

Wine pairing suggestion: Pinot Grigio Rosé

INSALATE DEL MAESTRO

(CHEF'S SALADS)

The charm of the garden with an Italian soul – fresh, colourful and full of balance.

Gamberi in Giardino (King Prawn Garden Salad) (GF) – £22.20

Grilled king prawns with mixed leaves, pancetta, cucumber, cherry tomatoes and olives, finished with Green Emulsion and a balsamic glaze.

Wine pairing suggestion: Villa Borghetti Lugana

Freschezza di Collina al Caprino

(Goat's Cheese Hilltop Salad) (V) (GF) – £19.50

Goat's cheese with mixed leaves, roasted peppers, aubergine, courgette, tomatoes and walnuts, dressed with Green Emulsion.

Wine pairing suggestion: Vesevo Falanghina

Insalata di Pollo alla Campagna

(Country Chicken Salad) (GF) – £19.75

Grilled chicken with mixed leaves, cucumber, cherry tomatoes, olives and Parmesan shavings, finished with Green Emulsion.

Wine pairing suggestion: Pecorino Terre di Chieti

Tonno Siciliano in Insalata di Sole

(Sicilian Tuna Sunshine Salad) (GF) – £22.99

Grilled tuna steak with mixed leaves, cherry tomatoes, olives, poached eggs and cucumber, drizzled with Green Emulsion.

Wine pairing suggestion: Petit Chablis

**Salmone alla Griglia in Insalata di Sole
(Grilled Salmon Sunshine Salad) (GF) – £22.99**

Grilled salmon with mixed leaves, cherry tomatoes, olives, poached eggs and cucumber, enhanced with Green Emulsion.

Wine pairing suggestion: Prosecco Brilla Rosé

**Verde d’Uova al Giardino Romano
(Roman Egg & Avocado Salad) (V) (GF) – £19.35**

Boiled eggs with avocado, mixed leaves, cherry tomatoes, olives, roasted peppers, aubergine, courgettes and walnuts, topped with Green Emulsion.

Wine pairing suggestion: Pinot Grigio

Insalata Caprese con Burratina (Caprese with Burratina) (GF) – £12.50 starter / £14.50 main

Burratina with cherry tomatoes, basil and olive oil – pure simplicity from Southern Italy.

Wine pairing suggestion: Pinot Grigio Rosé

**Insalata Caprese con Prosciutto e Burratina
(Caprese with Prosciutto & Burratina) (GF) – £13.90 starter / £16.50 main**

Burratina with prosciutto, cherry tomatoes, basil and olive oil – a refined twist on a classic.

Wine pairing suggestion: Montepulciano

**Insalata Caprese con Salmone Affumicato e Burratina
(Caprese with Smoked Salmon & Burratina) (GF) – £12.50 starter / £14.50 main**

Burratina with smoked salmon, cherry tomatoes, basil and Sicilian lemon oil – where sea meets land.

Wine pairing suggestion: Prosecco Brilla Rosé

CALDI DEL GIORNO

(CHEF'S SIGNATURE SOUPS)

Comforting broths inspired by Brazil and Italy – crafted with care and soul.

Zuppa del Giorno (Soup of the Day) – £8.90 starter / £12.50 main

Light and seasonal. Ask our team about today's flavour, served with rustic bread.

Wine pairing suggestion: Chef's recommendation of the day

Caldo di Fagioli Neri (Black Bean Soup) – £15.50

Brazilian-style broth with black beans, pancetta, pulled pork and shredded beef – rich and hearty, full of depth.

Wine pairing suggestion: Montepulciano

Zuppa di Gamberi (Shrimp Soup) – £14.50

A velvety broth infused with prawns, herbs and a touch of sea-salted warmth.

Wine pairing suggestion: Prosecco Brilla Rosé

Zuppa di Pesce (Fish Soup) – £15.50

A comforting coastal-style soup with fresh fish and light tomato broth.

Wine pairing suggestion: Pinot Grigio Rosé

Zuppa con Filetto di Manzo (Beef Fillet Soup) – £15.90

Slices of beef fillet in a rich, homemade broth with herbs and a touch of soul.

Wine pairing suggestion: Merlot

Zuppa di Pollo (Chicken Soup) – £13.50

Tender chicken pieces in a comforting slow-cooked broth.

Wine pairing suggestion: Pinot Grigio Rosé

TRIBUTO AOS SABORES DO BRASIL (TRIBUTE TO THE FLAVOURS OF BRAZIL)

TA celebration of Brazil's soul – crispy, golden bites from the street markets of the South.

Mini Coxinhas (Chicken Croquettes) – £9.00

Brazil's favourite street food – crisp outside, tender chicken filling inside. (Portion of 9)

Mini Cheese Balls (Bolinha de Queijo) – £8.90

Golden bites filled with melted cheese – light, warm and satisfying. (Portion of 8)

Pão de Queijo (Brazilian Cheese Bread) (GF) – £8.30

Soft, chewy and full of flavour – traditional cassava flour cheese rolls. (Portion of 8)

Trilogia di Saporì Brasiliani (Trio of Brazilian Bites) – £25.00

A sharing platter of Brazil's best: 9 Mini Coxinhas, 8 Cheese Balls, and 8 Pão de Queijo – served with chilli sauce, ketchup and mayonnaise.

Please be aware, a 10% service charge will be added at the end of the bill.