



b. brothers



Share
plates

BBrothers charcuterie

£12.65 small / £18.50 medium / £22.75 large

Tagliere of Italian mix cold cuts as Bresaola, Mortadella Antica Rivalta, Prosciutto Crudo di Parma, Prosciutto Cotto Ferrarini, Salame Nostrano, Parmeggiano Reggiano, Provolone Dolce, Gorgonzolla Dolce, Mozzarella di Bufala

Filled Focaccia

£6.20

Homemade focaccia with Mortadella / Parma Ham / Prosciutto Cotto, Salad, Tomato, Cheese and Mayo.

King Prawns

£6.50

Stir-fried king prawns butter dressed, seasoned with parsley, chili pepper and garlic, deglazed with white wine and lemon, on homemade bread



Homemade Focaccia

£2.20

Homemade focaccia with 24hrs leavening time, available with salt, onions and olives.

Panzerotti

£ 4.00

Oven-cooked pockets of 24hrs leavening time dough filled with cheese and tomato sauce and cotto ham. These crisp golden pillows are best eaten whilst hot, but watch out for that first bite!

Traditional Bruschetta

£ 4.00

Toasted Italian homemade bread drenched in olive oil and served with garlic or tomatoes.

Extras

Mini Italian Pizzette

3x £ 0.90

Traditional homemade Italian recipe puff pastry with tomato sauce and cheese.

Homemade Sausage Roll

£ 1.10

Traditional sausages roll in homemade puff pastry.



pasta

Fusilli pasta with pesto and scampi

£11.95

Fusilli pasta in fresh pesto sauce made of basil, garlic, parmesan, pecorino cheese, olive oil, salt and pine nuts.

Penne pasta with walnut pesto and salmon

£10.95

Penne pasta in fresh walnut pesto made of walnut, parmesan cheese, olive oil, double cream and salt with on pan fried salmon on top

Green Lasagna

£9.80

An alternative of the original culinary dish prepared with stacked layers of fresh pasta, besciamela and our fresh pesto.

Bolognese

£8.90

Fresh bolognese sauce made with ground beef, onions, tomatoes and fresh herbs served with penne pasta and parmesan cheese on top.



Carbonara

£9.50

One of the most traditional Italian pasta dish from Rome made with egg, pecorino cheese, pancetta, and fresh grinded black pepper on top.

*Second
Course*

Salmon fillet with asparagus

£13.45

Carefully salmon selected massaged with salt, parsley and garlic pan-fried with butter asparagus and salt and pepper on top.

Beef steak

£15.30

24 hours marinated steak in olive oil, lemon juice and pepper, grilled and served with a mix salad and parmesan on top.



Nizzarda salad

£9.80

A salad composed of boiled eggs, crostini, olives, cherry tomatoes, mozzarella and parmesan on top served with salt, pepper and olive oil on the side.

Stracotto con polenta

£11.85

4 hours slow cooked rump meat in an Italian vegetal broth served with vegetables mouse and polenta.

Salmon salad

£10.40

Pan-fried salmon with olive oil, salt, pepper and parsley lying on a bed of lettuce, tomatoes, onion and fresh cucumber salad.



dessert
(£4.50)

Tiramisu'

**Pannacotta with
raspberry sauce**

Grandma's cake

Chocolate mouse

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