

Et Alia Brunch Club

Available Monday to Friday 12pm to 4.00 pm

Brunch

Zuppa Della Casa Tomato soup with rocket parmesan shavings and a touch of basil oil served with olive bread	3.95
Bruschetta Salmone Toasted Italian Bread topped with smoked salmon, crème fraiche and dill	3.95
Uova Benedict Toasted Italian bread topped with parma ham poached egg and hollandaise sauce	4.95
Halloumi Grilled halloumi cheese served with mixed leaf salad, walnuts and honey	4.25
Cozze Mussels with tomato, white wine, onion, garlic, parsley, oregano, cherry tomatoes and toasted ciabatta	4.95
Bruschetta Funghi e spinaci Mushrooms and spinach on toasted Italian bread	3.45
Tempura Prawns King prawns in a tempura batter on rocket with a touch of paprika and served with a sweet chilli dip	5.95
Asparagi Cooked asparagus topped with a poached egg hollandaise sauce and a parma ham crisp	5.25

Et Alia Brunch Club Bacon, sausage, mushrooms and melted mozzarella cheese on a toasted ciabatta	3.95
Bistecca di Gammon Gammon fillet served with grilled pineapple and fries	6.25
Insalate Salmone Grilled salmon, sesame seeds, red peppers, red onion, rocket, baby spinach, sliced radish and a citrus vinaigrette sauce	6.75
Ham and Cheese Omelette	5.25
Spinach and Smoked Salmon Omelette	5.55
Insalate Pollo Grilled chicken breast, pancetta, avocado, pine nuts, mixed salad and a special house dressing	6.25
Penne Pollo Primavera Penne pasta with chargrilled chicken, broccoli, carrots, asparagus, sugar snap peas, mozzarella, toasted pine nuts, a hint of cream and parmesan shavings	5.85
Branzino Sea bass fillet with wilted greens and a lemon butter sauce with capers	6.25
Pollo al Pepe Chicken breast, peppercorn sauce and skinny fries	7.25
Calzone Carne Folded pizza with garlic chicken, ham, pepperoni, Bolognese sauce and buffalo mozzarella	7.50
Margherita Pizza Tomato and mozzarella with a pinch of oregano	6.25
Add choice of toppings £1.00 each Ham, pepperoni, chicken, goats cheese, onions, pineapple, mushrooms, sweetcorn, olives, chilli	
Polpette Pepperoni meatballs served with a pomodoro sauce and ciabatta	5.95

Formaggio Platter (2 people to share) (Add bottle of Rosalbo Rosso or Rosalbo Bianco - 9.25) Camembert cheese baked with garlic and rosemary, baked goats cheese topped with onion relish and balsamic glaze, mozzarella sticks in breadcrumbs, halloumi cheese grilled with honey. Served with bread sticks and sliced bread.	14.25
Antipasto Misto (2 people to share) Chefs selection of tempura prawns, calamari, duck spring rolls, artichokes wrapped in parma ham, grissini, caprese salad, olives and dips.	14.95

Hot Sandwiches

All served with salad or skinny fries on a toasted ciabatta

Piadina Ham, mozzarella, tomato and basil	4.75
Valdostana Chicken fillet ham and melted cheese	5.25
Tricolore Mozzarella tomato basil and avocado	4.25
Garda Roasted chicken, roasted peppers, wild rocket and pesto	5.25
Bistecca Strips of sirloin steak, balsamic onions	5.75
Est BLT Crisp bacon, lettuce and tomato	4.95

Contorni

Mixed Seasonal Salad	2.95
Skinny Fries	2.95
Hand Cut Chips	2.95
Garlic Bread	4.40
Mozzarella Garlic Bread	4.95
Olives	2.95

Torta

All homemade by our chefs.

Victoria Sponge	3.45
Orange and Almond Cake (gf)	3.45
Pannacotta with Blackberries	3.95
Carrot and Sultana Cake	3.45
Baileys Cheesecake	3.95
Truffles	3.25
Fruit Scones	1.95
Coffee and Walnut cake	3.45
Tiramisu	3.95

