

Et Alia Brunch Club

Available Monday to Friday 12pm to 4.00 pm

Brunch

Zuppa Della Casa (v) Pumpkin cream soup with homemade 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 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
Tempura Prawns King prawns in a tempura batter on rocket with a touch of paprika and served with a sweet chilli dip	5.95
Melanzane alla Parmigiana (v) Layers of aubergine with mozzarella and Napoli sauce	4.95
Sanguinaccio Bury black pudding topped with a poached egg, parma ham crisp, and bearnaise sauce	4.95
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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, Cheese and Tomato 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	
Spaghetti alla Norma (v) Spaghetti with roasted aubergines, cherry tomatoes, garlic, chilli flakes, oregano topped with parmesan shavings and basil	5.25
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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
Pollo Et Alia Roasted chicken, crisp bacon and mayonnaise	5.25
Garda Roasted chicken, roasted peppers, wild rocket and pesto	5.25
Bistecca Strips of sirloin steak, balsamic onions	5.75
Et Alia BLT Crisp bacon, lettuce and tomato	4.95

Pizzetta/Piadini

Mini Italian pizzas or flatbread ideal for brunch

Bianca Pizza base with mozzarella, grated parmesan, red onion, thyme leaves.	4.25
Uova Pizza base with spinach, soft egg, and parmesan	4.25
Zucchini Pizza base with courgette mint and chilli	4.25
Parma Pizza base with parma ham asparagus and grated parmesan	4.25
Funghi Flatbread with sauteed portabello mushrooms, garlic, flat leaf parsley and virgin olive oil	4.25

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
Sticky Toffee Pudding with vanilla ice cream	5.25
Truffles	3.25
Fruit Scones	1.95
Coffee and Walnut cake	3.45
Tiramisu	3.95

