

café BRITALY

aperitivi

Negroni 'sbagliato'	5.5
Campari and red vermouth, 'mistaken' with prosecco	
South London spritz	10
red citrus and aromatic herbs, with prosecco and soda	
Botivo tonic	8
(0%) rich and herby aperitivo from Hertfordshire	

snacks and nibbles

Taggiasca and nocellara olives	3.2
garlic, lemon, fennel, chilli (ve)	
Focaccia and sourdough	3.8
with whipped brown butter (v)	
Pizzetta crunch	6.5
deep fried margherita pizza (v)	
Porchetta tonnata	9.5
rolled pork belly, tuna sauce, capers	
Burrata	12
heirloom tomato, oil and balsamic vinegar (v)	
Salumi and giardiniera	11.5
finocchiona, mortadella, pickles	

all day breakfast

Full Britalian	13.5
fennel sausage, back bacon, black pudding, fried egg, beans, fried pizza dough	
Full vegetarian	12
polenta bubble and squeak, fried egg, beans, greens, fried pizza dough (v)	
Mackerel bruschetta	11
mackerel in agrodolce on toast, pickled onions, fried egg, parsley	

mains

Britalian carbonara	13.5
spaghetti, guanciale, cream, fried egg	
Fusilli	13
pasta with British asparagus, broccoli, peas (ve)	
Green lasagne	12
courgette, broccoli, tomato, cheddar, white sauce (v)	
Fish finger sandwich	11.5
salted coley, tartare sauce, red sauce and rocket, served with chips	
Baked coley with mussels	16.5
white beans, taggiasca olives, capers, sambuca	
Pork chop marinated in cider	20
lentils, green sauce, fried pizza dough	

evening specials

from 5pm	
WEDNESDAY & THURSDAY	
Chicken Milanese	12
fennel, lemon, capers	
FRIDAY	
Pan-fried red mullet	22
tomato, olive and caper dressing	
SATURDAY	
Nettle and ricotta ravioli	14
tomato, roast garlic and basil (v)	
SUNDAY (FROM 10AM)	
Porchetta	22
Yorkshire pudding, roast potatoes and vegetables, pork sauce, green sauce	

sides

Fries (ve)	4
Panzanella salad (ve)	7
Fennel, caper and rocket salad	6
citrus dressing	

"v" vegetarian dishes

"ve" vegan dishes

drinks and desserts

Please let the team know if you have any allergies or dietary requirements when you place your order.

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desserts

Zuppa inglese	8.2
liqueur soaked sponge layered with custard, topped with almonds and cream (v)	
Rice pudding arancini	6.5
stewed rhubarb and orange (v)	
Maritozzo (cream bun)	6
British strawberries and whipped cream (v)	
Gorgonzola dolce	9
fruit loaf and grapes (v)	
Affogato	4
vanilla ice cream with an espresso poured over (v)	
with Auchentoshan	+3.5

digestivi 25ml / 50ml

Limoncello by Silco, St Ives	5
Sambuca from Padua	2.5 / 5
Averna from Sicily	3.5 / 7
Fernet by Asterly, Forest Hill	5 / 10
Laphroig from Islay	6 / 12

coffee and tea

Double espresso	2.5
Latte / cappuccino	3.5
Caffé shakerato iced latte	4
Bittersweet with Campari	5
Tea Breakfast, Green, or Earl Grey	2.5

cocktails

Negroni 'sbagliato'	5.5
Campari and red vermouth, 'mistaken' with prosecco	
Wavelength spritz	8
(0%) a ruby red spritz, with notes of fruit peel, lavender and spice	
Crodino	7
(0%) bittersweet orange and grapefruit by Campari	
Botivo tonic	8
(0%) rich and herby aperitivo from Hertfordshire	
Royal blackcurrant	8.5
house blackcurrant and prosecco	
Cornish sundowner	9.5
Silco limoncello and prosecco	
Boulevardier 'versato'	10.5
a whisky negroni made with Auchentoshan	
South London spritz	10
red citrus and aromatic herbs, with prosecco and soda	
Britalian negroni	11
Sacred gin, vermouth and rosehip cup bitters	

soft drinks

Dalston's Cherryade / Ginger	3.5
Orange / Apple juice by Pago	5
House blackcurrant	4
Still / sparkling water	3.5

beer 330ml

Moretti Zero (0%) from Friuli	5
Moretti (4.6%) from Friuli	6
Tennent's Super (7.5%) from Glasgow, via Italian teenagers	9.5

wine 125ml / bottle

(White) Le Coste Trebbiano from Nespole, Emilia Romagna (ve)	5.5 / 32
(White) Matteo Zerbo Gavi di Gavi Cortese from Piemonte (ve)	8 / 48
(Red) Villa dei Fiori Montepulciano from Abruzzo	5.5 / 32
(Red) Masseria Primitivo from Salento, Puglia	7.5 / 43
(Rosé) Alpha Zeta Corvina Merlot from Veneto (ve)	6 / 36
(Sparkling) Zensa Brut Chardonnay from Emilia Romagna	4.3

We add a 12.5% discretionary service charge to you bill.