

café BRITALY

aperitivi

Cornish sundowner	10
Silco limoncello and prosecco	
Britalian negroni	11.5
Sacred gin, vermouth and rosehip	

full cocktail list over

snacks and nibbles

Olives	3.5
garlic, lemon, fennel, chilli (ve)	
Focaccia	3.5
with whipped caramelised onion butter (v)	
Crostino Toscano	2.5 each
chicken liver pâté on toast, with red onion jam	
Confit chicken croquette	3 each
with salsa rossa and parmesan	
Pizzetta crunch	6.5
deep fried margherita pizza (v)	
Melanzane 'meatballs'	8 / 15
aubergine 'polpette', tomato sauce, basil, on toast (ve)	
Red prawns	9.5 / 18
with samphire, garlic, chilli and sambuca	
Porchetta and green sauce	11.5
rolled pork belly served with salsa verde	
Salumi and giardiniera	7 / 13
finocchiona and pancetta with pickles	

mains

Britalian carbonara	14
spaghetti with guanciale, cream, fried egg	
Pici	13.5
pasta with rucola pesto, girolle mushrooms, walnuts (ve)	
Spinach and ricotta cannelloni	13.5
with roast tomato, onion, garlic and cheddar (v)	
Fish finger roll	12.5
battered coley, tartare sauce, salsa rossa, rocket, served with chips	
Chicken Milanese	14
fried chicken; celeriac remoulade	
Roast monkfish tail	20
with salmoriglio (oregano and lemon dressing)	
Bavette steak	22
with tomato, caper and olive dressing and triple-cooked chips	
SUNDAY SPECIAL (FROM 10AM)	
Porchetta roast	22
with Yorkshire pudding, roast potatoes and vegetables, gravy and salsa verde	

all-day breakfast

Breakfast roll	6 / 8.5
house baked morning roll with choice of sausage, bacon, black pudding, fried egg (single / double filling)	
Full Britalian	13.5
fennel sausage, back bacon, black pudding, fried egg, beans, fried pizza dough	
Full vegetarian	12.5
polenta bubble and squeak, fried egg, beans, greens, fried pizza dough (v)	
Sardine bruschetta	11
agrodolce sardine on toast; pickled onions and a fried egg	

sides

Fries (ve)	4
Friggitelli peppers	6.5
with roast datterini tomatoes (ve)	
Panzanella	8
dressed focaccia, tomatoes, capers, onion, celery (ve)	

desserts and drinks

over

"ve" vegan dishes "v" vegetarian dishes

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

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desserts

Rice pudding arancini with sour cherry sauce (v)	6.5
Baked Alaska for two hazelnut gelato, sponge, meringue, fresh strawberries and coulis (v)	10
Lemon sorbet with fresh British strawberries (ve)	6
Gorgonzola dolce with fruit loaf and grapes (v)	9
Affogato vanilla ice cream with espresso (v)	4.5

digestivi 25ml / 50ml

Limoncello Silco's elegant fresh citrus	3.2 / 6
Averna bittersweet dark fruits amaro	3.5 / 6
Fernet herbaceous chocolate	5 / 9
Auchentoshan malt oaked whisky	5 / 9
Grappa Riserva three-year aged	7 / 12

soft drinks

Orange / Blood Orange Soda by San Pellegrino	4
Orange / Apple juice by Pago	5
Coca-Cola	4

cocktails

Negroni 'sbagliato' Campari and red vermouth, 'mistaken' with prosecco	5.5
Wavelength spritz (0%) a ruby red spritz, with notes of fruit peel, lavender and spice	8.5
Botivo tonic (0%) rich and herby aperitivo from Hertfordshire	8.5
Cornish sundowner Silco limoncello and prosecco	10
Bloody Mary double vodka with Big Tom spiced tomato juice, and gherkin brine	10.5
Boulevardier 'versato' a whisky negroni made with Auchentoshan	11
South London spritz red citrus and aromatic herbs, with prosecco and soda	10.5
Britalian negroni Sacred gin, vermouth and rosehip bitters	11.5

coffee and tea

Double espresso	2
Latte / cappuccino	3
Caffé shakerato iced latte	4
Tea English Breakfast, Green, or Earl	3

We add a 12.5% discretionary service charge to your bill; all tips go to our staff.

beer 330ml

Moretti Zero (0%) from Friuli	5
Peckham Pils (4.8%) crisp and clean, great with food, by Brick Brewery	7
Peckham IPA (4.2%) packed with fruit and hops, by Brick Brewery	7
Tennent's Super (7.5%) from Glasgow, via Italian teenagers	9.5

wine 125ml / bottle

(White) Trebbiano , lychee and green tea, from Emilia Romagna (ve)	5.5 / 33
(White) Pinot Grigio , packed with citrus, dry and biodynamic, from Alto-Adige	6.5 / 39
(White) Gavi di Gavi , Cortese, refreshing minerality from Piemonte	8 / 48
(White) Chardonnay , unoaked and packed with honey textures, from Kent	55
(Red) Montepulciano , full-bodied tannins and fruits, from Abruzzo	5.5 / 33
(Red) Primitivo , oaked raspberries and currents, from Puglia	7.5 / 45
(Red) Chianti Classico , medium, with plums and liquorice, from Tuscany	50
(Red) Pinot Noir , light and elegant cherries, from Alto-Adige	55
(Pale Rosé) Corvina Merlot , floral strawberries, from Veneto (ve)	6 / 36
(Sparkling) Prosecco , fresh and lemony, from Veneto	7 / 42
(Sparkling) Prosecco Valdobbiadene , appley and refreshing, from Veneto	45