

Brioso

Eat Italian

MENU

COLD APPETIZER | ANTIPASTI

Insalata Caprese 45

Traditional Caprese salad of buffalo mozzarella, fresh tomato and a light pesto sauce N*ⓈV

Carpaccio di manzo con olio extra-vergine di oliva, rucola, limone, Parmigiano e aceto balsamico (Theo Randall recipe) 50

Classical beef carpaccio with rucola, extra-virgin olive oil, lemon and Parmesan shavings N*Ⓢ

Insalata Brioso 40

Artichokes, lettuce, rucola, pine nuts, datterini tomatoes and anchovy-lime dressing N*

Bresaola con zucchini, rucola e Parmigiano

(Theo Randall recipe) 55

Bresaola with shaved zucchini, rocket and parmesan Ⓢ

HOT APPETIZER | ANTIPASTI CALDI

Involtini di melanzane e ricotta 45

Ricotta, parmesan, sundried tomatoes and rucola VⓈ

Scampi Brioso 60

Marinated shrimps with tomato and basil Ⓢ

SOUPS | ZUPPE

Zuppa di pesce e frutti di mare 40

Classic Italian seafood soup with saffron and ciabatta croutons A*

Crema di funghi al olio di tartuffo 35

Cream of mushrooms with truffle oil VⓈ

PASTA & RISOTTO

Spaghetti ai frutti di mare 60

Home made spaghetti with mixed seafood and fresh tomato in a white wine sauce A*

Lasagna Brioso 55

The traditional Italian lasagna with buffalo mozzarella cheese, minced beef and Parmesan cheese A*

Fettuccine al salmone 55

Smoked salmon ,cream and chives A*

Gnocchi verdi alla crema di basilico 55

Home crafted potato-spinach dumplings with basil cream V

Risotto ai frutti di mare 60

Risotto with seafood, seasoned with parsley and fresh tomatoes A*

Risotto ai funghi 55

Risotto with mushrooms VA*

Our Chefs will be delighted to accommodate any of our Pastas with your favorite sauce: 50

Bolognese, tomato, arrabbiata, pesto or cheese sauce

PIZZA

Margherita 45

The traditional with tomato, origano, basil and mozzarella V

Frutti di mare 65

With tomato, basil, origano ,basil pesto and assorted seafood N*

Diavola 60

Tomato, fresh mozzarella, spiced beef salami

Mediterranea 55

With tomato, basil, grilled vegetables, oregano, mozzarella and chili olive oil V

Alfonso 60

With tomato, origano, fresh basil and buffalo mozzarella V

Pollo e patate 60

Tomato sauce, mozzarella cheese, chicken, rosemary potatoes

4 formaggi 60

Mozzarella, Asiago, gorgonzola and parmesan and drops of truffle oil V

MAIN COURSES | SECONDI

Branzino alla Siciliana 90

Sicilian style sea bass with cherry tomatoes sauce with pine nuts, mint and black olives N*

Filetto di salmone in crosta di pistacchio 95

Pistachio crusted salmon with grilled zucchini N*Ⓢ

Tagliata alla Rucola e Parmigiano 125

Succulent rib-eye Steak, cooked to your liking served with rucola and Parmesan shavings Ⓢ

Filetto di manzo al balsamico 125

Beef tenderloin with balsamic reduction and parmesan potato gratin ⓈA*

Vitello alla Milanese con caponata 125

Veal escalope with vegetable caponata N*

Petto di pollo al gorgonzola 125

Seared chicken breast with blue cheese and fettuccine

N*Contains Nuts Ⓢ Gluten Free V Vegetarian A* Contains Alcohol

All prices are inclusive of 10% municipality fees and 10% service charge

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BEVERAGES

APERITIF

Martini Bianco Rosso Extra Dry	38
Ricard	38
Pernod	38
Campari	38
Pimm's	38

PROSECCO COCKTAILS

Prosecco Brioso	48
Sparkling wine Campari	
Prosecco Royal	48
Sparkling wine Cream de Cassis	
Prosecco Bellini	48
Sparkling wine peach purée	

BRIOSO CAMPARI COCKTAILS

Grazie	44
Campari soda water	
Campari Hawaii	44
Campari pineapple juice lemon juice	
Dry Americano	44
Campari gin dry vermouth	
Don Roberto	44
Campari orange juice	

CLASSIC COCKTAILS

Cosmopolitan	48
Vodka, cointreau, cranberry juice, lemon juice	
Bloody Mary	48
Vodka, tomato juice, lemon juice, tabasco, worcestershire sauce, celery, salt, pepper	
Black White Russian	48
Vodka, kahlua fresh cream	
Mai Tai	48
White rum, dark rum, cointreau, amaretto, grenadine, pineapple juice	
Singapore Sling	48
Gin, cherry brandy liqueur, cointreau, benedictine, lime juice, grenadine syrup, angostura bitters, soda	
Margarita	48
Tequila, cointreau, lemon juice	
Whisky Sour	48
Scotch, lemon juice, sugar syrup	

BEER

Peroni	38
Amstel Light	38
Heineken	38
Stella Artois	38
Corona	40

VODKA

	30ml	Bottle
Skyy	38	800
Russian Standard	38	800
Grey Goose	54	1200

RUM

	30ml	Bottle
Bacardi Superior	38	800
Captain Morgan	38	800

GIN

	30ml	Bottle
Bombay Sapphire	38	800
Hendrick's	44	950

TEQUILA

	30ml	Bottle
Conquistador	38	800
Jose Cuervo Tenampa	38	800
Patrón Añejo	70	1500

WHISKY

	30ml	Bottle
Glenmorangie 10 Years, North Highlands	48	1050
Glenfiddich 12 Years Special Reserve, Speyside	48	1050
Famous Grouse	38	800
Dewars	38	800
Chivas Regal 12 Years	48	1050
Johnnie Walker Black Label 12 Years	48	1050
John Jameson	44	950
Jack Daniel's	46	1000

COGNAC

	30ml
Hennessy V.S	48
Hennessy V.S.O.P	54

GRAPPA

Nonino Vendemmia	44
Gaja Barbaresco	52
Gaja Barolo Sperss	60

PORT

	60ml
Cockburn's Special Reserve	38
Taylor's LBV	48

MOCKTAILS

Fruit Punch	34
Orange juice, pineapple juice, mango juice & grenadine	
Virgins	34
Mojito Colada Mary	
Shirley's Temple	34
Ginger ale, orange juice, grenadine	

JUICES

Freshly Squeezed	24
Fruit: orange grapefruit watermelon lemon mint apple	
Veg: carrot cucumber & celery	
Chilled Juices	20
Orange grapefruit apple mixed fruits pineapple mango tomato cranberry	

SOFT DRINKS

Pepsi Diet Pepsi	16
Mirinda	16
7up Diet 7up	16
Ginger ale Tonic Soda Bitter lemon	16
San pellegrino sparkling fruit	20
(limonata, aranciata, aranciata rossa)	
Red Bull Red Bull Sugar Free	24

STILL & SPARKLING

	500ml	1000ml
Acqua Panna	18	26
San pellegrino	18	26

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DESSERTS AND MORE

DOLCI / DESSERTS

Il nostro classico ed inimitabile tiramisu 35

Classic tiramisu **A***

Panna cotta 35

Classic pana cotta recipe , fresh berry sauce

Torta al cioccolato Siciliana 35

Moist, delicious chocolate cake, served with vanilla sauce

Vanilla caramel Budino 35

Light vanilla pudding with caramel and crushed biscotti

Almond tart (Theo Randall recipe) 35

Nutty tart with espresso sauce **N***

Italian gelato 12 per scoop

Italian icecream

Vanilla / dark chocolate / pistacchio / lemon /
stracciatella / hazelnut



COFFEE

Espresso 22

The classic - smooth and rich in flavour, lingering
aroma with caramelly sweet finish

Double Espresso 24

Two perfect shots of rich espresso

Cappuccino 24

Espresso with steamed milk, topped with a deep layer
of foam

Long Black Coffee 22

American style coffee, rich and full bodied

Caffè Latte 24

Espresso with steamed milk, lightly topped with foam



SPECIALITY COFFEE

Dolce Caffè 44

Brandy, kahlua, coffee, whipped cream

Irish Coffee 44

Irish whiskey, coffee, sugar, whipped cream

Caffè Vienna 44

Kahlua, crème de cacao, espresso, hot chocolate,
whipped cream

Caffè Corretto 44

Grappa, espresso shot

Caffè Disaronno 44

Amaretto, coffee, whipped cream

Jamaican Iced Coffee 44

Dark rum, tia maria, coffee, whipped cream

Tempting Mudslide 40

Vodka, baileys, kahlua, vanilla ice cream



FINEST SELECTION OF TEAS & INFUSIONS

Brilliant breakfast | Earl grey

| Natural Ceylon ginger 22

Green tea with jasmine | Moroccan mint tea

Chamomile | Peppermint



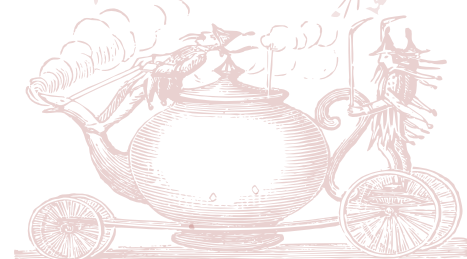
FLAVOURED DRINKS

Ice Tea Peach | Lemon (Lipton) 16

Fresh Lemon Ice Tea 20

Fresh lime soda | Water 20

Sanpellegrino sparkling fruit beverage 20
(limonata, aranciata, aranciata rossa)



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