

# MOMENTO

## STARTERS & SHARES

### SELECTION OF ITALIAN BREADS **V D**

Served with olive oil and balsamic vinegar. **4.95**

### FOCACCIA BREAD **V D**

Toasted with salt, pepper and virgin olive oil. **4.95** | Extra cheese **1.00**

### TRADITIONAL ITALIAN CHARCUTERIE BOARD

Selection of cured meats and cheeses. **Small 7.00** | **Share 14.00**

### NEW VERTICAL TASTING OF DIFFERENT CURED MEATS

Selection of premium cured meats with bread, gherkins & olives.

**Small 16.00 for 2** | **Share 32.00 for 4**

### FRIED MOZZARELLA **V**

Coated mozzarella in 00 flour, egg and breadcrumbs. **Small 5.10** | **Share 10.20**

### NEW VEGAN DELI BOARD **VV**

Selection of grilled vegetables in season, humus, guacamole, bread & olives.

**Small 7.00** | **Share 14.00**

## MEAT + FISH

### NEW TAGLIATA LOCAL RYB EYE STEAK **8 oz**

Sliced steak, served with baked spinach & parmesan cheese & sweet potato chips. **16.99**

### CATCH OF THE DAY **16.25**

## SALADS

### GOAT'S CHEESE SALAD **V**

Grilled goat's cheese on toasted bread, served with mixed salad and balsamic dressing. **8.95**

### NEW GRILLED SEAFOOD SALAD **G D**

Served with green salad with olive oil. **8.95**

## FRESH PASTA

### SEAFOOD SPAGHETTI **D**

Premium seafood mix fried with garlic & olive oil & cherry tomato. **10.95**

### SPAGHETTI CARBONARA

Bacon, egg, parmesan cheese and black pepper. **9.95**

### TORTELLONI GOAT'S CHEESE & ROSEMARY **V**

Large stuffed pasta, served with poppy seed, butter & cheese. **9.95**

### SPAGHETTI MEATBALLS

Local mixed minced meat with parmesan cheese & breadcrumbs slow cooked in tomato sauce with onion (Sicilian recipe). **11.95**

## AL FORNO

### LASAGNA

Classic recipe with local minced meat sauce. **9.95**

### SICILIAN PARMIGIANA **V G**

Aubergine, tomato sauce, mozzarella with parmesan cheese. **9.95**

**SIDES:** Mixed salad **V G D** | Fried potato **D V** | Green salad **V G D** | Lettuce & parmesan **V** | Fried vegetables **V G D** | Mozzarella & tomato **V** | **ALL @ 2.95**

## DESSERTS

### TIRAMISU (HOMEMADE) **4.00 V**

Espresso & liqueur soaked lady finger biscuits & mascarpone & cocoa.

### CAKE OF THE DAY **4.99**

Changes regularly, please feel free to ask.

### 3 SCOOPS OF ITALIAN ICE CREAM **4.50 V G**

Vanilla, pistachio, chocolate

### MOMENTO OLIVES **V G D**

Green olives marinated in herbs. **3.95**

### HOMEMADE GARLIC BREAD **V**

Brushed with garlic, butter & rosemary. **Small 4.95** | **Share 9.90** | Extra cheese **1.00**

### VEGETARIAN DELI BOARD **V G**

Selection of continental cheeses, olives & bread. **Small 7.00** | **Share 14.00**

### ARANCINI **V**

Fried risotto balls filled with pesto & mozzarella, coated with breadcrumbs.

**Small 5.10** | **Share 10.20**

### NEW FRIED SEAFOOD

Premium seafood selection coated in flour and deep fried, served with a slice of lemon. **Small 6.50** | **Share 13.00**

### MEATBALLS

Local mixed minced meat with parmesan cheese & breadcrumbs cooked in tomato sauce. Served with potato puree. **12.95**

### SQUID

Deep fried squid rings, served with lemon and mayonnaise. **12.00**

### CAESAR SALAD

Grilled chicken with bacon on a bed of lettuce with toasted croutons, Caesar dressing and topped with parmesan shavings. **8.95**

### SMOKED SALMON SALAD

Green salad, cherry tomatoes, smoked salmon, lemon & avocado dressing & toasted croutons. **8.95**

### SPAGHETTI WITH CLAMS **D**

Clams cooked in olive oil with garlic, cherry tomato, parsley & white wine. **12.50**

### NEW CRAB SPAGHETTI

Served with crabmeat sauce & king prawns. With onion, parsley and cream. **12.95**

### NEW LOCAL WILD BOAR TAGLIATELLE

Wild boar white ragú cooked with onions, celery and carrots. **13.95**

## RISOTTO

### SPINACH RISOTTO **V G**

Arborio rice with spinach, butter & grana padano. **9.95**

### NEW GOAT CHEESE RISOTTO **V G**

Served with courgette & goat cheese, with creamy pesto sauce & cheese. **10.95**

### APPLE CAKE WITH VANILLA ICE CREAM **4.99 V**

Apple cake with mascarpone cheese, flour & eggs.

### CLASIC CRÈME BRULEE **4.99 V G**

Milk, double cream, egg yolk & vanilla.

### SICILIAN CHEESECAKE (CANNOLO) **5.50 V**

Crispy shells filled with chocolate, ricotta cheese & decorated with candied orange.

**V is for Vegetarian** | **VV is for Vegan** | **G is for Gluten free** | **D is for Dairy free**

Most products are locally sourced from the best producers. **Gluten Free Dining.** We would like to advise our customers that some of our dishes may contain nuts. All prices include VAT. **Take-Away is available.**

# MOMENTO

## BREAKFAST (served till 3pm)

### BREAKFAST 6.00

2 Free range fried eggs, 2 sausages and local bacon served with grilled tomato & mushroom. Extra sausage 1.00 | extra egg 1.00 | extra bread 1.00

### NEW LUXURY BREAKFASTS

Free range scramble eggs & double cream on toasted bread. 6.00 | ext. salmon 2.00  
2 Eggs Benedict & ham on toasted bread & hollandaise sauce. 6.00 | ext. salmon 2.00

## DEMI BAGUETTE, FOCACCIA & WHITE BREAD (served till 6pm)

1. Local bacon & butter. out 4.00 | in 5.50

2. Parma ham, grilled courgette, soft cheese & lettuce. out 4.00 | in 5.50

3. Local grilled chicken, tomato, lettuce, mayonnaise. out 4.00 | in 5.50

4. Parma ham, mozzarella, lettuce & mayonnaise. out 4.00 | in 5.50

5. Sausage & bacon. out 4.00 | in 5.50

6. Ham & cheese. out 4.00 | in 5.50

7. Club sandwich - local grilled chicken, bacon, fresh tomatoes & lettuce with mayonnaise served in a 3 slices of bread. out 6.00 | in 7.50

8. Tuna, lettuce & fresh tomato. out 4.00 | in 5.50

9. Mozzarella, tomato, grilled aubergine, pesto. out 4.00 | in 5.50 V

10. Goat cheese, avocado & lettuce. out 4.00 | in 5.50 V

SOUP OF THE DAY 4.00 | 2 SLICE HOMEMADE BREAD 1.00 | EXTRA BUTTER 0.40

## CAKES + PASTRIES

### PLAIN CROISSANT | PAIN AU CHOCOLAT 1.50 V

Extra butter 0.40 | Extra marmalade 0.50

### CHEESE CROISSANT 3.00 V

### HAM & CHEESE CROISSANT 3.25

### CANNOLI (LEMON, HAZELNUT) V

Sicily's equivalent of Danish pastry. 1.10|each

### TORTA DI MELE V

Apple cake with locally sourced fruit, mascarpone cheese, flour & eggs. 3.50

### TIRAMISU (HOMEMADE) V

Espresso & liqueur soaked lady finger biscuits, mascarpone & cocoa. 4.00

### CAKE OF THE DAY 4.75

FOR MORE CHOICE PLEASE SEE ALSO OUR DESSERT MENU ☺

## COFFEE & TEA

ESPRESSO Small 1.55 | Double 1.99

MACCHIATO Small 1.65 | Double 2.00

AMERICANO Small 1.95 | Medium 2.50

FLAT WHITE Small 2.50 | Medium 2.75

CAFFE LATTE Small 2.25 | Medium 2.75

CAPPUCCINO Small 2.25 | Medium 2.75

MOCHA Small 2.60 | Medium 3.10

THICK STYLE HOT CHOCOLATE Small 2.50 | Medium 3.00

### POT OF TEA 2.50

English breakfast, Earl Grey, camomile, green tea, peppermint, organic redbush, red berry & flower, green tea & peach, lemongrass & ginger

## BEER

### MORETTI 33cl 3.80

It is well balanced beer with notable floral/fruity aroma.

## SOFT DRINKS

ICON COKE 33cl, ICON DIET COKE 33cl, TONIC WATER 200cl 2.55

SAN PELLEGRINO BLOOD ORANGE 33cl 2.55

SAN PELLEGRINO LEMONADE, CHINOTTO 33cl 2.55

FRUIT JUICE: Apple, Pear, Pineapple 200cl 2.55

FRESHLY SQUEEZED ORANGE JUICE 2.85

STILL WATER 750ml 2.65

SPARKLING WATER 750ml 2.65

TURBO TONIC WATER WITH ESPRESSO 2.75cl 3.55

POMEGRANATE & ELDERFLOWER PRESSE 2.75cl 2.55

HOMEMADE SICILIAN LEMONADE 33cl 2.85

CHECK OUR 3 COURSE MENU FOR 16.99 ONLY | ASK FOR OUR EXTENSIVE WINE LIST

Share your foodie pics with us & tag ...



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