

# MOMENTO

## STARTERS & SHARES

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

Served with olive oil and balsamic vinegar. **4.50**

### FOCACCIA BREAD **V D**

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

### ITALIAN CHARCUTERIE BOARD

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

### VERTICAL TASTING OF CURED MEATS

Selection of premium cured meats with bread, gherkins & olives.  
**Small 16.00 for 2** | **Share 32.00 for 4**

### NEW SPICY SAUSAGE ARANCINI

Fried risotto balls filled with local sausage, black pepper & coated with breadcrumbs. **Small 5.10** | **Share 10.20**

### NOCELLARA OLIVES **V G D**

Green olives with stone from Sicily. **3.95**

### HOMEMADE GARLIC BREAD **V**

Brushed with garlic, butter. **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 5.00** | **Share 10.00**

### FRIED SEAFOOD

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

## MEAT

### NEW COTOLETTA DI POLLO

Breaded fried local chicken breast, served with fresh potato chips. **9.95**

### NEW CHICKEN SCALOPPINA

Local chicken breast, white flour, white wine & seasonal grilled vegetables. **11.95**

### MEATBALLS

Local mixed minced meat with parmesan cheese & breadcrumbs cooked in tomato sauce. Served with mashed potato. **11.95**

### LOCAL RYB EYE STEAK **7oz**

Served M/R with fresh potato chips. **14.95**

## SALADS

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

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

### NEW PRAWNS SALAD MARIE ROSE

Prawns, served with lettuce and Marie Rose dressing. **7.95**

### CAESAR SALAD

Grilled chicken with bacon on a bed of lettuce with toasted croutons, Caesar dressing & topped with parmesan shavings. **7.95**

### NEW CHEF SALAD

Grilled chicken served with lettuce, avocado, lemon & mayonnaise dressing & toasted croutons. **7.95**

## FRESH PASTA

### NEW TAGLIATELLE WITH CHICKEN & PARMA HAM

Local chicken with Parma ham, flour, lemon sauce, garlic oil & parsley. **9.95**

### SPAGHETTI CARBONARA

Local bacon, egg, parmesan cheese and black pepper. **9.95**

### NEW TORTELLONI SPINACH & RICOTTA CHEESE **V**

Large stuffed pasta, served with sage, garlic & butter sauce. **9.95**

### SPAGHETTI WITH FRESH TOMATO SAUCE **V**

Fresh tomato cooked with onions, olive oil, served with parmesan cheese. **8.00**

### CRAB SPAGHETTI

Served with crabmeat sauce & prawns. With onion, parsley and cream. **11.95**

### SPAGHETTI MEATBALLS

Local mixed minced meat with parmesan cheese, chilli & breadcrumbs, slow cooked in tomato sauce with onion (Sicilian recipe). **10.95**

## AL FORNO (IN OVEN)

### LASAGNA

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

### SICILIAN PARMIGIANA **V**

Aubergine, tomato sauce, mozzarella with parmesan cheese. **8.95**

## RISOTTO

### NEW SPICY LOCAL SAUSAGE RISOTTO **V G**

Arborio rice with local sausage, garlic oil, red chilli, parsley & parmesan cheese. **9.95**

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

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

**SIDES:** Mixed salad **V G D** | Fried potato **D V** | Green salad **V G D** | Lettuce & avocado **V** | Grilled vegetables **V G D** | 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

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

Apple cake with mascarpone cheese, flour & eggs.

### CRÈME BRULÉE 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 5.95

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

### BREAKFASTS

Free range scramble eggs on toasted bread. 6.00 | extra avocado 1.00  
2 Eggs Benedict & ham on toasted bread & hollandaise sauce. 6.00

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

1. Local chicken cutlet, with lettuce & mayonnaise. out 4.00 | in 5.00

2. Parma ham, grilled courgette, soft cheese & lettuce. out 4.00 | in 5.00

3. Local grilled chicken, tomato, lettuce, mayonnaise. out 4.00 | in 5.00

4. Parma ham, mozzarella, lettuce. out 4.00 | in 5.00

5. Sausage & bacon. out 4.00 | in 5.00

6. Cheese, lettuce & tomato. out 4.00 | in 5.00

7. Club sandwich - local grilled chicken, bacon, fresh tomatoes & lettuce with mayonnaise served in a 3 slices of bread. out 6.00 | in 7.00

8. Tuna, lettuce & fresh tomato. out 4.00 | in 5.00

9. Mozzarella, tomato, grilled aubergine, pesto. out 4.00 | in 5.00 V

10. Goat cheese, avocado & lettuce. out 4.00 | in 5.00 V

SOUP OF THE DAY 4.00 | 2 SLICE HOMEMADE BREAD & BUTTER 1.50

## CAKES + PASTRIES

### PLAIN CROISSANT | PAIN AU CHOCOLAT 1.50 V

Extra butter 0.40 | Extra marmalade 0.50

### TIRAMISU (HOMEMADE) V

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

### CAKE OF THE DAY 4.75

### CANNOLI (LEMON, HAZELNUT) V

Sicily's equivalent of Danish pastry. 0.99 | each

### TORTA DI MELE (APPLE CAKE) V

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

### LEMON CAKE 3.50

Flour, eggs, mascarpone cheese & chocolate.

FOR MORE CHOICE PLEASE SEE ALSO OUR DESSERT MENU ☺

## COFFEE & TEA

ESPRESSO Small 1.65 | Double 2.40

MACCHIATO Small 1.75 | Double 2.50

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

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

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