



## BRUNCH

(10AM-12PM)

Sourdough Toast w/ Butter & Honey or Jam (v) 4.9

Sourdough Toast w/ Nutella & Hazelnut (v) 4.9

Eggs on Sourdough (Fried, Poached or Scrambled) (v) 5.9

Eggs w/ Slow-Roasted Tomatoes & Buttered Cavolo Nero (v) 7.9

Eggs w/ Parma Ham, Mushrooms & Truffle 9.5

Grilled Cheese on Sourdough w/ Caramelised Onion (v) 7.9

Potato Bun w/ Crispy Guanciale, Roasted Tomatoes, Rocket, Shaved Parmesan & Fried Egg 7.9

Peanut Butter, Chocolate Ganache French Toast w/ Salted Caramel or Strawberry Compote (v) 9.9

Sirloin Steak & Fried Eggs w/ Herb Butter & Slow-Roasted Tomatoes 14.9

## CIABATTA SANDWICHES

(Available All Day)

SICILIANA: Olive Pesto, Sun-Dried Tomatoes, Aubergine, Rocket (v) 6.9

CALABRESE: Salame, Spianata Calabrese, Nduja Mayo, Tomatoes, Rocket 7.9

ROMANA: Porchetta, Pecorino, Crispy Potatoes, Salsa Verde 7.9

EMILIANA: Parma Ham, Pesto, Mozzarella, Sun-Dried Tomatoes, Rocket 7.9

CAMPANA: Slow-Cooked Beef Meatballs, Tomato Sauce, Parmesan Mayo, Crispy Onion, Rocket 8.9

PARMIGIANA: Breaded Chicken, Tomato Sauce, Bechamel, Mozzarella, Pesto, Rocket 8.9

STEAK: Sirloin Steak, Caramelised Onion, Mustard Mayo, Shaved Parmesan & Rocket 10.9

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# SMALL PLATES

(Available All Day)

Italian Marinated Olives (v) 4.9

Hummus w/ Black Sesame Seeds, Chickpeas & Rosemary Focaccia Bread (v) 5.9

Saffron & Caramelised Onion Arancini w/ Grated Pecorino Cheese (v) 5.9

Nduja & Mozzarella Arancini w/ Hot Honey Dip 5.9

Sun-Dried Tomato, Mozzarella & Basil Fried Ravioli w/ Pesto Dip (v) 5.9

Poached Pear & Gorgonzola Salad w/ Walnuts, Honey & Rocket (v) 7.9

Slow-Cooked Beef Meatballs w/ Sourdough Bread 8.9

Meat Platter w/ Sourdough Bread 8.9

Beef Bresaola w/ Artichokes, Pecorino Cream, Balsamic Vinegar, Crostini, Hazelnut & Rocket 9.9

Burrata w/ Figs, Radicchio, Balsamic Glaze, Ajo Blanco, Honey-Mustard Dressing, Crostini & Almond Flakes (v) 9.9

King Prawns w/ Sourdough Crumb & Lemon Aioli 12.9

## PASTA & MAINS

	<i>Smaller</i>	<i>Regular</i>
Bucatini Carbonara w/ Crispy Guanciale (Served Warm)	7.9	12.9
Rigatoni Alla Vodka w/ Stracciatella (v) (Add Crispy Guanciale. Smaller + 1.5   Regular + 2.5)	7.9	12.9
Sicilian Wild Fennel & Anchovies Pappardelle w/ Sweet Sultanas & Toasted Pine Nuts	8.9	13.9
Oven-Baked Conchiglioni Shells w/ Pumpkin Cream, Cave-Aged Cheddar, Walnuts, Sourdough Crumb & Crispy Sage (v) (Add Pork Sausage + 1.9)	-	13.9
Bolognese Tagliatelle w/ Grated Parmesan	8.9	13.9
Creamy Pork Sausage Pappardelle w/ Crispy Shallots & Chilli Flakes	8.9	13.9
Creamy Truffle Mafalde w/ Fresh Shaved Truffle & Pecorino Cheese	9.9	14.9
Carbonara Al Pistacchio w/ Crispy Guanciale (Served Warm)	9.9	14.9
Minty Lamb Shoulder Ragú Pappardelle	9.9	14.9
Bucatini Al Pomodoro w/ Slow-Cooked Beef Meatballs	9.9	14.9
Lobster Ravioli	9.9	14.9
Aubergine Parmigiana (v) (30 Minutes Cooking Time)	-	14.9
Beef Lasagna (30 Minutes Cooking Time)	-	15.9
Slow Cooked Marsala Beef Short Rib w/ Creamy Parmesan Gnocchi	-	19.9

## SIDES

Rocket, Shaved Parmesan & Balsamic Salad (v) 4.9

Skin-on Chips (v) 4.9

Ciabatta/Sourdough Garlic Bread (v) 4.9

Ciabatta/Sourdough Garlic Bread w/ Parmesan 5.9

Sourdough Bread w/ Truffle Butter (v) 5.9

Truffle & Parmesan Skin-on Chips 5.9

## KIDS

Tomato & Mozzarella Pasta (v) 4.9

Creamy Mushroom Pasta (v) 4.9  
(Served w/ Vegetarian Grated Parmesan)

Bolognese Pasta 5.9  
(Served w/ Grated Parmesan)

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# SOFT DRINKS

Still Water 1.9

San Pellegrino Sparkling water 2.5

Coca-Cola 1.9

Diet Coca-Cola 1.9

San Pellegrino Orange 2.5

San Pellegrino Lemon 2.5

Fresh Orange Juice 3.5

# COFFEE & TEA

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Espresso 2.9  
Americano 2.9  
Macchiato 3.2  
Caffè Latte 3.9  
Cappuccino 3.9  
Mocha 4.2

Classic Tea 1.9  
Green Tea 1.9  
Chamomile 1.9  
Red Berry Tea 2.5  
Cirtus Ice Tea 2.9  
Hot Chocolate 4.2

# DESSERT

Classic Sicilian Cannoli 5.9

Affogato 5.9  
(Add Amaretto + 3.5)

Nutella Cheesecake 6.9

Biscoff & White Chocolate  
Cheesecake 6.9

Sticky Toffee Tiramisù Pudding  
w/ Tiramisù Ice Cream 6.9

Classic Tiramisù 6.9

Sicilian Brioche Bun w/ Pistacchio Gelato  
& Hot Chocolate Sauce 6.9

Pistacchio & Raspberry Profiteroles 6.9

# DIGESTIVI

Limoncello 4.9

Amaretto 4.9

Grappa Barricata 6.9



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## COCKTAILS

Mimosa 6.9

Aperol Spritz 8.9

Limoncello Spritz 8.9

Negroni 8.9

Blackberry & Rosemary Gin & Tonic 8.9

Espresso Martini 8.9

Fall Margarita 8.9

Old Fashioned 8.9

(Served w/ Dark Chocolate Orange & Almond Block)

## BEERS & CIDER

Peroni 0% 330ml 3.9

Peroni 330ml 4.5

Menabrea 330ml 4.9

Lilly's Mango Cider 5.9

Messina Birra 500ml 6.5

## SPARKLING WINES

Pignoletto Cavicchioli, Modena DOC |White|

(Italy, Modena)

Prosecco Extra Dry, Favola |White|

(Italy, Veneto)

Lambrusco Grasparossa, Di Castelvetro DOC |Red|

(Italy, Emilia Romagna)

*Glass*

*Bottle*

-

30

7.9

30

-

30

## WHITE WINES

Trebbiano Pinot Bianco, Rubicone, Il Sacrato

(Italy, Emilia Romagna)

Zibibbo "Vitese", Colomba Bianca

(Italy, Sicily)

Grillo "Vitese", Colomba Bianca

(Italy, Sicily)

Pecorino, Caparrone

(Italy, Abruzzo)

7.9

26

8.5

30

8.9

32

-

38

## ROSÉ WINES

Pinot Grigio Blush, Novità

(Italy, Veneto)

Santa Margherita Rosé

(Italy, Trevenezie)

7.9

26

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38

## RED WINES

Sangiovese Merlot, Rubicone, Il Sacrato

(Italy, Emilia Romagna)

NeroD'Avola "Vitese", Colomba Bianca

(Italy, Sicily)

Primitivo "Il Pumo", San Marzano

(Italy, Apulia)

Appassimento, Masseria Borgo Dei Trulli Lucale

(Italy, Puglia)

Nerello Mascalese Organic, Nicosia

(Italy, Sicily)

7.9

26

8.5

30

8.9

32

-

40

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45



## VEGAN MENU

(Available All Day)

### CIABATTA SANDWICHES & SMALL PLATES

SICILIANA: Olives Pesto, Sun-Dried Tomatoes, Aubergine, Rocket 6.9

Fresh Tomato Bruschetta w/ Balsamic Vinegar Glaze & Basil 5.9

Hummus w/ Black Sesame Seeds, Chickpeas & Rosemary Focaccia Bread 5.9

### PASTA

	<i>Smaller</i>	<i>Regular</i>
Penne Arrabbiata	7.9	11.9
Mushroom Pappardelle	7.9	11.9
Pasta alla Norma	7.9	11.9

### SIDES

Rocket Salad w/ Cherry Tomatoes & Balsamic Vinegar 4.9

Ciabatta/Sourdough Garlic Bread w/ Extra Virgin Olive Oil 4.9

Skin-on Chips (v) 4.9

Truffle Skin-on Chips 5.9



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