

BREAKFAST & BRUNCH

They say that breakfast is the most important meal of the day, we tend to agree. Whether it is the taste of our freshly squeezed juices, the smell of our just baked Italian artisan breads or the aroma of our rich Italian espresso, we think the little details make a difference.

BREAKFAST | Monday to Friday 8am - 12noon
BRUNCH | Saturday & Sunday 9am - 2pm

The mission of The Juicery has always been to bring a taste of the famous New York/Los Angeles well-being culture to all parts of the world. Our truly collaborative menu developed with leading nutritionists and doctors from all over the world, not only features signature juices and blends, but also our expert goodness range.

from all over the world, not only leatures signo	iture ju	ilces and biends, but also our expert goodness range.	
EXPERT GOODNESS			
A selection from our top experts			
THE HYPNOPARADISE (V) Blueberry, almond milk, coconut, banana, vanilla By Katrine Van Wyk, Health Coach & Nutrition Consultant. Author of 'Best Green Eats Ever' & 'Best Green Eats Ever'	5.50	CLEAN GREEN SPINACH (*) Kale, spinach, celery, carrot, fresh ginger, lemon By Dr. Alejandro Junger Founder of The Most Supportive Detox Program on the Planet, Clean	5.50
SIGNATURE JUICES			
MERCER (v) Mango, ginger, carrot, apple Vitality, energise, wake-up	5.00	HOLLYWOOD (v) Carrot, orange, turmeric, mint Vitality, immunity, multi-vitamin	5.00
SIGNATURE BLENDS			
SUNSET (V) Banana, blueberry, pomegranate, coconut water Antioxidant, electrolytes, superfood	5.00	AMBROSE (V) Raspberry, mango, lemon, lime, coconut water, rosewater Antioxidant, electrolytes, superfood	5.00
SINGLE JUICES			
ORANGE / CARROT	3.85	PINK GRAPEFRUIT	3.50
BRUNCH COCKTAILS			
BLOODY MARY Finlandia vodka, tomato juice, lemon &	9.50	MIMOSA Prosecco & freshly squeezed orange juice	8.50

coconut water Antioxidant, electrolytes, superfood		coconut water, rosewater Antioxidant, electrolytes, superfood	
SINGLE JUICES			
ORANGE / CARROT	3.85	PINK GRAPEFRUIT	3.50
BRUNCH COCKTAILS			
BLOODY MARY Finlandia vodka, tomato juice, lemon & house spices	9.50	MIMOSA Prosecco & freshly squeezed orange juice with Solerno blood orange liqueur	8.50
BELLINI Prosecco stirred with puréed white peaches	10.00	APEROL SPRITZ Prosecco with Aperol & soda	10.00
COFFEE & TEA			
ESPRESSO MACCHIATO	3.25 / 3.75 3.50 / 3.80	HOT CHOCOLATE	4.15
CAPPUCCINO CAFFÈ LATTE FLAT WHITE CAFFÈ MOCHA	3.95 3.95 3.75 4.15	TEA English Breakfast, Earl Grey, Green, Chamomile, Peppermint	3.50
AMERICANO	3.75	FRESH MINT TEA	3.50

BAKERY

PANE TOSTATO (V)

Toasted sourdough, Jersey butter & preserves

CORNETTO (V)

Croissant, Jersey butter & preserves

3.50 TOAST FRANCESE

Smoked streaky bacon & maple syrup or ricotta, honey & fresh berries

4.00 BUTTERMILK PANCAKES (V)

Blueberries & maple syrup

CEREAL & YOGHURT ____

BIRCHER MUESLI (V)

Porridge oats, raisins, sunflower seeds, almonds, goji berries, chia seeds, cinnamon, almond milk, vanilla, fresh berries & honey

OAT MILK PORRIDGE (VG)

Porridge oats, banana, dates, maple syrup & almonds

6.00 GRANOLA (vg)

Wholegrain oats, almond flakes, pumpkin seeds, sunflower seeds, toasted almond, honey & berries served with coconut yoghurt & fresh fruit

6.00 COCCO YOGURT & FRUTTA FRESCA (V)

Coconut yoghurt & fresh fruit, chia honey syrup & cacao nibs

TRADIZIONALE ____

COLAZIONE

Two Burford Brown eggs, sausage, smoked streaky bacon, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast

PANINO

Brioche roll, smoked streaky bacon, spinach & fried Burford Brown egg

13.50 COLAZIONE VEGETARIANA (V)

Two Burford Brown eggs, smoked provola cheese, portobello mushroom, roast cherry tomatoes, baked beans, served with sourdough toast

8.50 PANINO VEGETARIANO (V

Brioche roll, fried Burford Brown egg, portobello mushroom, spinach, & smoked provola cheese

BURFORD BROWN EGGS _____

BENEDETTINE

Poached eggs, roast ham, hollandaise sauce & sourdough toast

FIORENTINE (V)

Poached eggs, spinach, hollandaise sauce & sourdough toast

Poached eggs, Argyll smoked salmon, hollandaise sauce & sourdough toast

9.75 FRITTATA

Three egg omelette with a choice of: Italian roast ham, chestnut mushrooms or cheese

9.75 STRAPAZZATE CON SALMONE AFFUMICATO

Scrambled eggs, Argyll smoked salmon, lemon, chives & sourdough toast

11.00 TOAST CON AVOCADO (V)

Poached eggs, chilli flakes, cherry tomatoes, orange & flaked almonds (Can be made Vegan)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available at piccolinorestaurants.com/allergens. Detailed calorie information is available on request.







8.50

750

6.00

6.00

12.00

7.50

9.50

11.00

10.00