

BRANCA

lunch for £6.45

Monday-Friday 12.00-5.00

choose either a small pizza, antipasti, pasta or risotto with either a glass of house wine or peroni


lunch or early supper for £10.45

Monday-Friday & Sunday 12.00 - 7.00 Saturday 12.00 - 5.00

choose two of the following: small pizza, pasta, antipasti, risotto or pudding with a glass of house wine or peroni excluding specials and items marked *



Many of the ingredients we use in the kitchen as well as complete dishes can be bought in our deli next door.

hot antipasti


cannellini bean and swiss chard soup, basil pesto 	4.95
king prawn bruschetta, lemon, aioli and spring onion	6.95
fried calamari with lemon and chilli dressing	6.45

antipasti


for a mixed antipasti 'tapas' plate any of the following can be combined at £3.75 each choice, we suggest 2 per person

rare beef sirloin with rocket, watercress and beetroot, truffle dressing *	7.95
buffalo mozzarella with cherry tomatoes, capers, anchovy 	6.45
seared inverawe smoked salmon with new potato, rocket, horseradish crème fraîche 	7.45
san daniele ham, pistachio mortadella, fennel salami with ricotta peppadews and balsamic onions	6.95
crab and avocado cocktail	7.45
green beans, marcona almonds, young pecorino and quails eggs	6.45


insalata / salads

herb crumbed goats cheese with mixed leaves, roasted butternut squash and pinenuts 	6.75/10.35
free range chicken or king prawn caesar with crispy pancetta and soft boiled egg *	11.45


risotto

spiniach and taleggio with a poached egg 	7.45/10.95
tomato and tarragon with mussels, squid, prawns, crab *	7.95/12.95

egg / pasta

linguini with tiger prawns, rocket, chilli and lemon	7.45/11.45
ravioli of butternut squash and ricotta with gorgonzola cream and deep fried sage * 	11.45
pappardelle with oxtail ragu and caramelised onions	7.45/10.95
spaghetti bolognese	6.75/9.75
fried duck egg and sauteed wild mushrooms on toasted sourdough*	7.95

stone baked pizza

puttanesca - anchovies, olives, capers, chilli and mozzarella	8.45
goats cheese, roast tomatoes, olives and basil pesto 	8.75
parma ham, rocket, portabella mushrooms and mozzarella	8.95
pepperoni, fontina cheese, chilli and spinach	8.95

pesce / fish

chargrilled fillet of sea bream with lemon, shrimp and pine nut butter	14.75
organic salmon and smoked haddock fishcakes with tartare sauce	11.45
rare grilled tuna with a salad of borlotti beans, black olives and roasted tomato	13.95

carne / meat

we source all of our meat locally, most dishes take 25 minutes

free range corn-fed chicken wrapped with braised borlotti beans, pancetta and aioli	12.95
chargrilled lamb rump with dauphinoise potatoes, mint and caper gravy	15.95
panfried pork cutlet with parmesan herb breadcrumbs, tomato and chilli salsa	10.95
8oz branca burger, fully garnished with triple cooked chips with dolcelatte or smoked cheddar extra 0.95	9.95
8oz rib eye steak with grilled mushroom, choice of red wine sauce or bearnaise sauce	15.95
october's sunday roast: free children's serving with every main order	
roast rib of beef served in the traditional way	10.95

contorni / sides

real, triple cooked chips	2.95
mash or new potatoes	2.85
fine green beans	2.75
spinach, garlic and chilli	2.75
cherry tomato, basil & red onion salad	2.95
mixed leaf salad	2.95
caesar salad	2.85
rocket and parmesan salad	3.65

party, childrens and baby menus available, please ask

v - suitable for vegetarians * - dishes excluded from our special offers

A discretionary service charge of 10% will be added to parties of 5 or more. For NUT or any other allergies, please notify your server.

dolci / puddings

rich chocolate torta, pistachio ice cream	5.75
lemon tart, crème fraîche	5.75
pannacotta with raspberries	5.50
profiteroles with hazelnut pastry cream, chocolate sauce	5.50
mixed selection taster plate of the above four *	12.45
coppa with chocolate ice cream, amerena cherries, crushed meringue and whipped cream	5.50
panettone bread and butter pudding with apple ice cream: very rich chocolate, coconut rum, hazlenut and praline, vanilla, stem ginger	4.75
sorbet: raspberry, mango, elderflower, lemon	4.75
cheeseboard: gorgonzola, truffle pecorino with grapes, biscuits and fig jam and balsamic onions	6.65

pudding wine

	50ml	250ml pot
moscato passito, pallazina, piedmonte 2002	2.95	12.95
gorgeous citrus with rich, creamy vanilla and candied fruit		
vin santo del chianti rufina 2003	4.75	22.95
traditional tuscan dessert wine made from dried trebbiano and malvasia grapes		
marsala targa riserva	2.95	12.95
sicilian sweet wine, aged 2 years in cask		

digestivi

	35 ml
fernet branca, branca menta, limoncello, sambuca, opal nero black sambuca, jaegermeister, grahams 6 grape port	from 3.50
cognac and armagnac	from 4.25
rèmy martin, calvados, janneau	

grappa served chilled

	35ml
house grappa	3.95
grappa di moscato	4.50
grappa di chardonnay	4.50
grappa elisi, aged in casks	5.00

coffees

cappuccino/latte/mocha/cioccolata	2.50
liqueur lattes - choice of cognac, whisky, baileys, amaretto	3.95
espresso or macchiato	2.00
espresso corretto - choice of grappa, cognac, whisky, amaretto	3.95
affogato - espresso poured over vanilla ice cream	2.85

tea

black - breakfast, earl grey, darjeeling, assam, lapsang souchong, organic decaffeinated	2.00
white - young chinese	2.00
green - green or jasmine	2.00
herbal - camomile, peppermint, fennel	2.00

Open:
Every day from
12pm-11pm

gift vouchers
please enquire

BRANCA

111 Walton Street,
Oxford OX2 6AJ
Tel: 01865 556111
Fax: 01865 556501
E-mail: info@branca-restaurants.com
www.branca-restaurants.com