

VEGAN MENU

BREADS & SHARING

PIZZETTE AGLIO Venetian style stone baked garlic bread with extra virgin olive oil (G) / with vegan mozzarella. (G) 8.50/8.95

FOCACCIA DELLA CASA With rosemary, sea salt & basil olive oil. (G) 5.95

STARTERS

BRUSCHETTA POMODORO Toasted focaccia topped with slow roasted cherry tomatoes with garlic, chilli & oregano. (G) 9.95

FUNGHI TRIFOLATI Pan fried chestnut mushrooms in garlic, olive oil & white wine, served with toasted Italian bread. (G)(*) 8.95

MAINS

SPAGHETTI POMODORO Tomato & basil sauce. (G)(*) 15.95

RIGATONI ARRABBIATA Chilli, garlic, tomato & basil sauce. (G)(*) 15.25

RISOTTO ZUCCA Butternut squash risotto, garlic, red chilli topped with toasted pumpkin seeds. 15.50

RISOTTO ASPARAGI Asparagus, baby spinach, cherry tomatoes, garlic & white wine. 16.95

PIZZETTE MARGHERITA Plum tomato sauce, vegan mozzarella & basil. (G) 12.95

PIZZETTE CAPRINO Vegan mozzarella, asparagus, slow roasted cherry tomatoes with garlic, chilli & oregano. (G) 13.95

SIDES

FRIES Rosemary salt. (G) 4.50

ASPARAGUS Garlic, chilli & lemon. (G)(*) 4.45

BROCCOLI Chilli & garlic. (G)(*) 4.95

SICILIAN SALAD Baby leaf salad, cherry tomatoes, cucumber & olives in our house dressing. 5.95

(*) this dish can be made gluten free. (G) contains gluten. A discretionary optional service charge of 10% will be added to your bill.