

vegan menu

Feb-26



Aperitivo

Italian Nibbles

Olive marinate (v)

£4.95

green and black olives marinated in a blend of herbs and spices

Pane della casa (v)

£5.95

Freshly baked bread accompanied by extra virgin olive oil infused with balsamic vinegar

Antipasti

Starters

Bruschetta al pomodoro (v)

£6.95

ripe tomatoes with fragrant rosemary, garlic and extra virgin olive oil served on slices of toasted homemade bread

Pane all' aglio (v)

£7.95

Perfect for sharing: garlic pizza bread, plain or with tomato, with the option to add vegan mozzarella for £2

Funghi all' aglio

£7.95

Pan-sautéed mushrooms, served with toasted homemade bread and a quenelle of vegan cream

Arancini zafferano

£7.95

Golden saffron arancini, delicately crisped and filled with vegan mozzarella and mushrooms, accompanied by a rich Neapolitan tomato sauce.

Secondi

Main course

Penne arrabbiata

£13.95

Penne pasta tossed in a rich, spicy tomato sauce infused with garlic, fresh basil and chilli.

Risotto zafferano

£14.25

Classic Italian risotto cooked with peas and asparagus in an aromatic saffron sauce, finished with a balsamic-dressed pea shoot salad.

Ravioli alla rosa

£16.95

Red beetroot dough with a filling of vegetables and chickpeas served in a velvety tomato and mushrooms sauce

Pizza funghi

£14.25

a rich tomato and vegan cheese base topped with mushrooms and aromatic truffle paste

Pizza carciofi

£14.95

a rich tomato and vegan cheese base pizza topped with tender artichokes, olives, onion and peppers

Calzone ragu

£15.95

Folded pizza filled with a slow-cooked Mediterranean vegetable ragù and vegan cheese, served Neapolitan sauce and rocket salad with balsamic dressing