

Vegan Menu

Order two to three dishes each to share amongst your table

STUZZICARE – *to tease, to whet the appetite*

Antipasti olives & rosemary almonds (GF)	4.5
Home-made focaccia with olive oil & balsamic vinegar	3.5
Bruschetta with tomatoes (GFO)	4.5

SECONDI – *a more substantial dish of a meal*

Celeriac & truffle risotto with crispy kale (GF)	7.5
Warm chickpeas, roasted carrots & wild garlic (GF)	5.5

PIZZETTE – *baby pizzas*

Marinara – tomato flat bread, garlic & oregano	4
Patata – vegan pesto, new potatoes & rocket	6

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (GF) *	3.5
Raw & cooked fennel, orange segments & herbs (GF)	6
Radicchio, herb, pink grapefruit & black olive dressing (GF)	5.5

DOLCE – *sweet, luscious, dessert*

Pineapple cannelloni, marzipan, chilli, basil & coconut sorbet (GF)	6
Macedonia – Fruit salad with a shot of blood orange Cointreau (GF)	6
A scoop of lemon or coconut sorbet (GF)	1 scoop - 2.2

Please inform us of any allergies or dietary requirements. All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination, we will do our utmost to avoid it.

* We do NOT have a separate dedicated fryer for gluten-free or vegan dishes. GFO – Gluten free option.