



VEGAN MENU. *March 2026*

Order two to three dishes each to share amongst your table.

STUZZICARE – *to tease, to whet the appetite*

Nocellara olives & rosemary almonds (GF)	6.5
Focaccia – two styles freshly made daily, olive oil & balsamic vinegar	5
Warm spiced pumpkin & cranberry caponata, mint & toasted focaccia (GFO)	8

PIZZETTE - *baby pizzas*

Marinara – tomato flatbread, garlic & oregano	7.5
Terra – celeriac puree, portobello mushrooms, truffle oil, parsley, sage	8.5

SECONDI – *a larger dish of a meal*

Contandinos tagliatelle with field mushroom, root vegetables & thyme	9
Jerusalem artichoke risotto with hazelnuts, artichoke crisps & skins (GF)	9
Cannellini bean favata with roasted Mediterranean vegetables (GF)	8.5
Spelt, kale, marsala, dates, crispy artichokes & pine kernels	9

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (GF)	6.5
Grilled tenderstem broccoli with chili & garlic (GF)	8.5
Salad of Winter greens & a mulled beetroot dressing (GF)	8
Roasted garden beetroot, pears, sunflower seeds & garlic dressing (V, GF)	8

DOLCE – *sweet, luscious, dessert*

Dark chocolate semifreddo & pistachio (GF)	8.5
Limoncello mess – lemon sorbet, pineapple, mango, meringue (Vg, GF)	8.5
Some of our cakes may also be plant-based – please see specials board	3.5 – 4
Sorbets – please see specials board	1 scp - 2.5, 3 scps – 6

V – Vegetarian, Vg – Vegan, VgO – Vegan Option, GF – Gluten-free, GFO – GF Option, V* - Cheese contains animal rennet.
 All 14 allergens are used in the kitchen incl nuts & whilst we cannot guarantee zero cross contamination. We do NOT have separate dedicated fryers for specific dietary requirements. Please inform us of all your guests' exact dietary requirements before arrival.
 A discretionary 10% service charge is added to all bills. This will be entirely split between the people who served you today.