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## 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	4.5

### SECONDI – *a more substantial dish of a meal*

Saffron risotto with porcini mushrooms (GF)	6
Cannellini bean stew, sautéed kale & black olives (GF)	6.5

### PIZZETTE – *baby pizzas*

Marinara – tomato flat bread, garlic & oregano	4
Veganariana – tomato, zucchini & balsamic vinegar	5

### DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt * (GF)	3.5
Warm chick pea, carrot & tarragon salad (GF)	5
Celeriac cannelloni with apples & almonds (GF)	6
Mixed chicory, dill & blood orange salad (GF)	5

### DOLCE – *sweet, luscious, dessert*

Macedonia – Fruit salad with blood orange Cointreau (GF)	5
A scoop of lemon sorbet (GF)	2.2

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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.  
(\* cooked in a vegetarian fryer, NOT a separate dedicated fryer for gluten-free or vegan dishes).