

Vegan Menu – November

Order two to three dishes each to share amongst your table

STUZZICARE – *to tease, to whet the appetite*

Antipasti olives & rosemary almonds (GF)	5
Home-made focaccia with olive oil & balsamic vinegar	4
Sicilian aubergine caponata with toasted ciabatta	5

SECONDI – *a more substantial dish of a meal*

Autumn herb risotto (GF)	7
Butternut squash puree with roasted fennel & toasted pumpkin seeds	7

PIZZETTE – *baby pizzas*

Flat-bread bruschetta with tomato & rocket	5
Vegano – tomato, olives, artichokes & aubergine	6

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (GF) *	3.5
Cannellini bean favata with roasted Mediterranean vegetables (GF)	6
Raddichio, Amalfi orange, black olive dressing & garden herbs (GF)	5.5
Marinated red, yellow & candy beetroots (GF)	6

DOLCE – *sweet, luscious, dessert*

Apple & blackberry mess, coconut sorbet, hazelnut meringues (GF)	6.5
A scoop of lemon or coconut sorbet (GF) 1 scoop - 2.2, 3 scoops – 5.5	

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.