



VEGAN MENU. *September 2025*

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

There is often another vegan dish on the special's board.

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
Char-grilled frigate peppers in olive oil (GF)	6.5

PIZZETTE – *baby pizzas*

Marinara – tomato flatbread, garlic & oregano	7.5
Romesco – romesco sauce, roasted peppers, almonds & artichokes	8.5

SECONDI – *a larger dish of a meal*

Strozzopretti Melanzane – aubergine, capers & pine nuts	9
Deep-fried tenderstem broccoli with romesco sauce (GF)	9
Late Summer herb risotto (GF)	8

DELLA TERRA – *from the earth or garden*

Smoked paprika, oregano & garlic fried new potatoes (GF)	7.5
Grilled Grezzina courgettes with chili & garlic (GF)	8.5
Beetroot carpaccio, apricot, hazelnuts, pomegranate molasses (GF)	8.5
Panzanella – heritage tomatoes, croutons, tropea onions & basil (GFO)	8.5
Black fig, rocket & smoked almond salad (GF)	

DOLCE – *sweet, luscious, dessert*

'Frutti di bosco' mess – fruits of the forest sorbet, apple, blackberries & meringue (GF)	8.5
Some of our cakes may also be plant-based – please ask	3.5 – 4
Sorbets – Morello cherry / lemon / raspberry (GF)	1 scp - 2.5, 3 scps – 7