



VEGAN MENU. *September 2026*

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

STUZZICARE – *to tease, to whet the appetite*

Focaccia – two styles freshly made daily, olive oil & balsamic vinegar	5
Black figs & mint bruschetta ^{GFO}	8
Stuffed frigate peppers – olives, sun-dried tomatoes & breadcrumbs	9
Nocellara olives & rosemary almonds ^{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*

Deep-fried tenderstem broccoli, romesco sauce, Parmigiano Reggiano ^{GF}	9.5
Spinach campanelle with courgettes, pine nuts & mint & basil pesto	10
Summer garden herb risotto ^{GF}	9

DELLA TERRA – *from the earth or garden*

Grilled Grezzina courgettes with chili & garlic ^{GF}	8.5
Smoked paprika, oregano and garlic fried new potatoes ^{GF}	7
Add lemon & garlic aioli ^{GF} / Romesco ^{GF}	each: 2
Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil ^{GFO}	9
Sweet & sour aubergine & peppers “Agrodolce”, capers, pinenuts & mint ^{GF}	9
Black fig & green salad with an elderflower & lemon dressing ^{GF}	8



Campanelle

DOLCE – *sweet, luscious, dessert*

Summer berries & limoncello mess – lemon sorbet, berries, meringue ^{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