



VEGAN MENU. *April 2026*

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

STUZZICARE – *to tease, to whet the appetite*

Crispy fried green olives with Amalfi lemon & garlic aioli	6
Focaccia – two styles freshly made daily, olive oil & balsamic vinegar	5
Chargrilled frigate peppers with olive oil GF	7
Nocellara olives & rosemary almonds GF	6.5
Celeriac pickles, Amalfi lemon, oregano, wild garlic & focaccia	8

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*

Contandinos tagliatelle with field mushroom, root vegetables & thyme	8
Braised Florence fennel with braised cannellini beans GF	10
Sangiovese red wine & celeriac risotto with radicchio GF	9

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt GF	6.5
Add Lemon & garlic aioli GF/ Smoked San Marzano ketchup GF/Romesco GF each - 2	
Panzanella - Sicilian tomatoes, focaccia croutons, tropea onions & basil GFO	9
Chargrilled new season English asparagus with pinenut cream GF	12
Roasted garden beetroot, pears, sunflower seeds & garlic dressing GF	8

DOLCE – *sweet, luscious, dessert*

Dark chocolate semifreddo & pistachio GF	8.5
Limoncello mess – lemon sorbet, pineapple, mango, 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

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.