

Vegan Menu – July

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*

Summer herb risotto with peperonata (GF)	7
Stewed cannellini beans with kale & salsa verde (GF)	7

PIZZETTE – *baby pizzas*

Marinara – tomato flat bread, garlic & oregano	4
Vegano – tomato, olives, artichokes & aubergine	6

DELLA TERRA – *from the earth or garden*

Fried new potatoes with rosemary & sea salt (GF) *	3.5
Peach, fennel & mint salad with focaccia crisps	6.5
Tenderstem broccoli chili, garlic & toasted flaked almonds (GF)	5.5

DOLCE – *sweet, luscious, dessert*

Lemoncello & strawberry mess, coconut sorbet, aquafaba meringues (GF)	6
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.