



VEGAN MENU. *July 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
Charred nectarine & mint bruschetta ^{GFO}	8
Pickled mixed Calabrian peppers, fennel & Tropea onions ^{GF}	8.5
Nocellara olives & rosemary almonds ^{GF}	6.5
Charentais melon ^{GF}	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*

Flowering courgette fritto, vegetable couscous, Romano peppers ^{GFO}	12
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
Green salad of gems, rocket, pea shoots, basil & mint with an elderflower & lemon dressing ^{GF}	8



DOLCE – *sweet, luscious, dessert*

Dark chocolate semifreddo & pistachio ^{GF}	8.5
Limoncello mess – lemon sorbet, summer 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

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.