

Vegan Menu

ANTIPASTI

OLIVE MARINATE 3.70 ^{GF}

Black & green olives marinated with garlic, rosemary and thyme

ZUPPA DEL GIORNO 4.95 ^{GF}

Homemade soup of the day with rosemary focaccia

FUNGHI ALL'AGLIO 5.25 ^{GF}

Sautéed garlic mushrooms finished with fresh parsley

GARLIC BREAD 4.50

Finely chopped garlic and oregano

TOMATO GARLIC BREAD 4.95

Finely chopped garlic, Italian tomato sauce and oregano

FOCACCIA ROSMARINO 4.95

Olive oil, rosemary and sea salt

SECONDI

PENNE PRIMAVERA 9.95 ^{GF}

Spinach, olives, mushrooms, sweetcorn and cherry tomato sauce

SPAGHETTI AGLIO OLIO 7.20 ^{GF}

Roasted garlic, chilli, fresh parsley and olive oil

PENNE AL POMODORO 7.55 ^{GF}

Italian tomato sauce, garlic, cherry tomatoes and fresh basil

PENNE ARRABBIATA 7.95 ^{GF}

Roasted peppers, caramelised onions, cherry tomatoes, parsley and fresh chilli

PIZZA ROSSA 8.95 ^{GF}

A tomato based pizza with two toppings of your choice

TOPPINGS

Mushrooms, sweetcorn, cherry tomatoes, courgette, peppers, caramelised onions, rocket salad, spinach

CONTORNI

PATATINE FRITTE 2.95 ^{GF}

French fries

PATATE DOLCI 3.55 ^{GF}

Sweet potato fries

RUCOLINA 3.55 ^{GF}

Rocket leaves, drizzled with extra virgin olive oil

DESSERT

INSALATA DI FRUTTA 4.95 ^{GF}

Oranges, clementines, pineapple and grapes in a vanilla syrup

BONDS SORBET ^{GF}

One Scoop 2.50 Two Scoops 3.50 Three Scoops 4.50
Choice of: Lemon or Raspberry Sorbet



Request
Gluten Free



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All items are subject to availability. Some dishes may include nuts. If you have any special dietary requirements please consult a member of staff