



VEGAN

starter

MARINATED OLIVES

3.5

FOCACCIA WITH GARLIC, ROSEMARY AND SUN-DRIED
TOMATO TOPPED WITH PINE NUTS

6

TOMATO GARLIC PIZZA BREAD

5.6

CHILLI AND GARLIC MUSHROOMS IN NAPOLETANA SAUCE

7

main course

PIZZA GIARDINIERA, VEGAN CHEESE, SALSA DI POMODORO,
CHARGRILLED COURGETTE, ROASTED RED ONION, SUN DRIED
TOMATO, SPINACH, ROASTED PEPPERS

11

PENNE TOSSED WITH CUBED AUBERGINES,
CHERRY TOMATO TOPPED WITH FRESH CHILLI

10

PENNE WITH PEPPERONATA OLIVES IN NAPOLETANA
SAUCE

9

PENNE, TENDER BROCCOLI, ROAST RED ONION, COURGETTE, ROAST
AUBERGINE, LIGHT GARLIC CHERRY TOMATO SAUCE

11

To finish

ITALIAN LEMON SORBET

5.5

Important food allergies information.

Please note we are unable to offer allergy free meals due to all dishes are made in a kitchen that handles, milk, eggs, gluten, sesame, soya, peanuts, celery, nuts and nut products.

We are unable to guarantee products manufactured off premises do not contain items to which you might be allergic. It is the customer's responsibility to inform a member of staff of any food allergies.