



## VEGAN MENU

### ANTIPASTI

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- Garlic Focaccia** 9  
*E.V.O. oil, sea salt, garlic & rosemary (GF+3)*
- Polenta Chips (GF)** 9.5  
*Golden crispy fried polenta chips, with rosemary & vegan aioli*
- Le Olive** 9  
*Mixed selection of olives served with homemade spelt sourdough*
- Arancini (GF)** 7.5  
*Porcini mushroom & truffle oil infused rice balls, served with arrabiata sauce*

### INSALATE

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- Rucola (GF)** 10  
*Rocket, cherry tomatoes, E.V.O. oil & a balsamic glaze*
- Farro & Beetroot** 11  
*Rocket, baby beetroot, farro, roasted walnuts, lemon & E.V.O. oil*
- Orange & Endive (GF)** 12  
*Endive, orange segments, radicchio, house-pickled fennel & an orange vinaigrette dressing*

## PIZZE

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*Gluten-free bases available for any pizza +3*

### **Diavola** 19.9

*S. Marzano D.O.P. tomatoes, homemade vegan mozzarella, semi-dried tomatoes, olives, capers, fresh chilli & oregano*

### **Broccoli** 21.9

*Homemade vegan mozzarella, broccoli, semi-dried tomatoes, chilli flakes, garlic confit, vegan aioli & lemon*

### **Funghi** 21.5

*Vegan mozzarella, cup mushroom, porcini mushroom, rocket & truffle oil*

### **Ortolana** 21

*S. Marzano D.O.P. tomatoes, homemade vegan mozzarella, eggplant, zucchini, roasted red pepper, garlic confit & parsley*

### **Patate** 21.5

*Artichoke puree, homemade vegan mozzarella, sliced roasted potato, olives rosemary & E.V.O. oil*

### **Radicchio e Porcini** 22

*Homemade vegan mozzarella, radicchio, porcini mushrooms, potato, garlic, parsley, walnuts & a sweet balsamic reduction*

### **Zucca** 21.9

*S. Marzano D.O.P. tomatoes, homemade vegan mozzarella, roasted pumpkin, toasted walnuts, zucchini, chilli flakes, fresh rocket & E.V.O. oil*

## Dolci

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### **Vegan Chocolate Mousse (GF)** 10

*Served with toasted pistachios*

### **Coconut Sorbet Gelato (GF)** 4

*(price per scoop)*