

Vegan Menu

While you read the menu

TARALLINI 3.5

SIGNATURE APULIAN NIBBLES

GREEN OLIVES 4.5 **GF**

BASKET OF HOMEMADE BREAD 4.9

TAGLIERE DI FOCACCE 8

FOCACCIA BREAD WITH TOMATOES & BLACK OLIVES.
HOMEMADE DAILY.

Starters and Sides

FAVE E CICORIE 11.9

BROAD BEAN PUREE, WILD CHICORY AND TOASTED BREAD.

BRUSCHETTA CLASSICA 8.5

TOASTED HOMEMADE BREAD, FRESH TOMATOES, GARLIC & OLIVE OIL.

VEGAN ELISA SALAD 10.5 **N GF**

AVOCADO, TOMATOES, WALNUTS & BABY LEAF SALAD.

INSALATA MISTA 5.5 **GF**

BABY LEAF SALAD, TOMATOES AND CUCUMBER.

ZUCCHINE ALLA SCAPECE 7

CRUMBED COURGETTES CURED WITH OLIVE OIL & VINEGAR.

Pasta

GRANO ARSO 17.5

APULIAN FRESH PASTA MADE WITH TOASTED FLOUR (GRANO ARSO), YELLOW HERITAGE TOMATOES, OLIVES AND BROCCOLI PUREE.

ORECCHIETTE & CIME DI RAPE 17.5

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY AND BITTER.

PENNE ALL'ARRABBIATA 16

PASTA WITH A VERY SPICY TOMATO SAUCE.

Pizza

PIZZA CONTADINA VEGAN 15

TOMATO SAUCE, VEGAN CHEESE, ROASTED PEPPERS, AUBERGINES & COURGETTES.

PIZZA ZUCCA & NOCI 16 **N**

PUMPKIN PUREE, AVOCADO, WALNUTS, PISTACHIOS & APULIAN OLIVES.

PIZZA AL TARTUFO VEGANA 17

PUMPKIN PUREE, OLIVE OIL & TRUFFLE CARPACCIO.

Desserts

CROSTATA AL SAMBUCCO E LAMPONE 8

MULTI-CEREAL TART WITH ELDERFLOWER AND RASPBERRIES.

AFFOGATO VEGAN 7.5

SOYA VANILLA ICE CREAM TOPPED WITH ESPRESSO.



GF - Gluten Free N - Contains Nuts

If you have any allergies or intolerances, please speak to a member of staff

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.