

# Vegan Menu

## While you read the menu

### TARALLINI 4.5

SIGNATURE APULIAN NIBBLES

### GREEN OLIVES 4.5 **GF**

### BASKET OF HOMEMADE BREAD 4.9

### TAGLIERE DI FOCACCE 8.5

FOCACCIA BREAD WITH TOMATOES & BLACK OLIVES.  
HOMEMADE DAILY.

## Starters and Sides

### FAVE E CICORIE 13

BROAD BEAN PUREE, WILD CHICORY AND TOASTED BREAD.

### BRUSCHETTA CLASSICA 9.5

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

### VEGAN ELISA SALAD 12 **N GF**

AVOCADO, TOMATOES, WALNUTS & BABY LEAF SALAD.

### INSALATA MISTA 6 **GF**

BABY LEAF SALAD, TOMATOES AND CUCUMBER.

### ZUCCHINE ALLA SCAPECE 8

CRUMBED COURGETTES CURED WITH OLIVE OIL & VINEGAR.

## Pasta

### GRANO ARSO 18.5

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

### ORECCHIETTE & CIME DI RAPE 18.5

SIGNATURE APULIAN PASTA WITH TURNIP TOPS. SPICY AND BITTER.

### PENNE ALL'ARRABBIATA 17

PASTA WITH A VERY SPICY TOMATO SAUCE.

## Pizza

### PIZZA MARGHERITA 13

TOMATO SAUCE, VEGAN CHEESE AND BASIL.

### PIZZA CONTADINA VEGAN 17

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

### PIZZA ZUCCA & NOCI 18

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

### PIZZA AL TARTUFO VEGAN 19

PUMPKIN PUREE, OLIVE OIL & TRUFFLE CARPACCIO.

## Desserts

### CROSTATA AL SAMBUCCO E LAMPONE 8.9

MULTI-CEREAL TART WITH ELDERFLOWER AND RASPBERRIES.

### AFFOGATO VEGAN 8

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.