

While you read the menu...

TARALLINI 3.5

Signature Apulian nibbles

GREEN OLIVES 3.5 GF

BASKET OF HOMEMADE BREAD 4.5

TAGLIERE DI FOCACCE 5.9

focaccia bread with tomatoes and black olives.
Homemade daily

STARTERS & SIDES

FAVE E CICORIE 8.9

Broad bean puree, chicory & toasted bread

BRUSCHETTA CLASSICA 6.9

Toasted homemade bread, fresh tomatoes,
garlic olive oil

VEGAN ELISA SALAD 7.5 N GF

Avocado, tomatoes, walnuts, baby leaves salad

INSALATA MISTA 4.9 GF

baby leaves salad, tomatoes, cucumber

PATATE DOLCI ARROSTO 5.5 GF

Roasted sweet potatoes with rosemary and
Olive oil

ZUCCHINE ALLA SCAPECE 5.5

Crumbed Courgettes cured with olive oil &
vinegar

PASTA & PIZZA

GRANO ARSO 15.5

Apulian fresh pasta made with toasted flour
(grano arso), yellow heritage tomatoes, olives
and broccoli puree.

ORECCHIETTE & CIME DI RAPE 14.9

signature Apulian pasta with turnip tops.
Spicy & bitter.

MARITATI AI CECI 14.9

signature Apulian pasta with a chickpeas and
rosemary puree sauce

PENNE ALL'ARRABBIATA 12.9

pasta with a very spicy fresh tomatoes sauce

PIZZA CONTADINA VEGAN 12.9

tomato sauce, roasted peppers, aubergines &
courgettes, vegan cheese

PIZZA ZUCCA & NOCI 14.9 N

pumpkin puree, avocado, walnuts, pistachio and
black Apulian olives

PIZZA AL TARTUFO VEGANA 15.5

pumpkin puree, olive oil, truffle slices

DESSERTS

CROSTATA AL SAMBUCCO & LAMPONE 6.5

Multi-cereal cake with Elderflower and raspberry

AFFOGATO VEGAN 6.5

Soya vanilla ice cream with hot espresso on top



GF - Gluten Free N - Contains Nuts

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