

VEGAN & VEGETARIAN SET MENU

3 COURSE £35.00

STARTERS

POLPETTINE DI MELANZANE (V)

Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil

ARANCINI (V)

Crispy truffle risotto balls, smoked provola & truffle mayonnaise

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

MAINS

INSALATA TRICOLORE (V)

Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

PACCHERI AL PESTO DI PEPERONI (V)

Vine ripened tomatoes, burrata cream, grilled peppers, pine nuts, chilli & fresh basil

RAVIOLI AI PORCINI E TARTUFO (V)

Porcini & chestnut mushrooms, garlic, flat leaf parsley

PIZZA CALABRESE VEGANA (VG)

Roasted pepper pesto, calabrian chilli ve-du-ja, red onion, vegan mozzarella & fresh basil

All our main courses are served with fries & mixed salad to share (V)

DESSERTS

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

BABÀ NAPOLETANO (V)

Rum soaked sponge cake, Chantilly cream & raspberries

GELATI MISTI (V)

Selection of ice creams served with a mini almond wafer cone
(Vegan flavours available on request)

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. Detailed calorie information is available on request. Prices are inclusive of VAT.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
Scan this code

