



VEGAN

3 COURSES FOR 18.95

★ GLASS OF PROSECCO TO START ★

STARTERS

VEGAN BRUSCHETTA

Toasted Pagnotta bread with marinated tomatoes and fresh basil.

VEGAN TUSCAN BEAN SOUP (Under 200 Kcal)

Mixed beans, lentils and spinach in a spicy tomato soup.

VEGAN BAKED DOUGH BALLS

Served with Extra Virgin Olive Oil and balsamic vinegar.

VEGAN ROSEMARY & SEA SALT BREAD

Add olive tapenade or spicy tomato dip 1.00

MAINS

TOP YOUR OWN VEGAN PRIMA PIZZA

Add 3 toppings to our tomato and vegan mozzarella alternative base. Choose from: Marinated artichokes | Sautéed mushrooms | Grilled aubergines | Balsamic red onions | Roasted peppers | Olives

VEGAN PRIMA PIZZA ZUCCA ZUCCA

Butternut squash two ways; squash puree on the base and squash on top with balsamic red onions, roquito pepper pearls, spinach, pumpkin seeds and vegan mozzarella alternative.

VEGAN SPAGHETTI AL POMODORO

Santos tomatoes, garlic and fresh basil in a rich tomato sauce.

VEGAN FETTUCCINE CON VERDURE

Flat ribbon pasta with fine green beans, oven roasted tomatoes and spinach, seasoned with chilli and garlic, and topped with olive tapenade.

VEGAN SPAGHETTI LENTIL RAGU

A hearty ragu of green lentils and mixed vegetables in a rich sundried tomato sauce.

VEGAN FETTUCCINE CON MELANZANE

Flat ribbon pasta with grilled aubergines in a rich tomato, garlic and basil sauce.

DESSERTS

VEGAN SORBETTI

Two scoops of Italian speciality sorbets. Choose from Raspberry, Mango or Prosecco.

VEGAN BLOOD ORANGE AND CHOCOLATE TART

Zesty dark chocolate tart with a nut and date base, served with tangy raspberry sorbet.



ASK ITALIAN

