

CASA ROMANA'S VEGAN/DAIRY FREE HIGHLIGHTS

"Fresh Italian food. Handmade, here, by us!" Riccardo

"Home-made" Adjective; made or prepared by traditional methods by oneself

Though some are on the regular menu, these are dishes that have been or can be adapted for a Vegan diet but you must point out that you require your dish Vegan, so the chef knows to substitute some specific ingredients.

STARTERS

PIZZA ALL'AGLIO our delicious garlic pizza base with olive oil and handmade tomato sauce VGN 4.75

CASA'S MARINATED OLIVES (V) hand mixed with garlic, onion & roasted peppers. With bread & balsamic & olive oil dip VGN 4.50

RED PEPPER, BASIL & BEAN SOUP traditional handmade Tuscan soup VGN, NGI 5.95

BRUSCHETTA CLASSICO; Bread toasted with garlic and basil oil topped with lettuce, tomatoes, red onion & lemon dressing VGN 4.95

PANZANELLA Traditional hearty Tuscan Salad; basil, olive, tomato, garlic & roasted peppers tossed with balsamic, olive oil & chunks of ripped, homemade bread VGN Starter 5.50 Main course 8.95

PIZZA, PASTA & RISOTTO

All our risottos are gluten free, we have GF pizza bases & pasta available for a small £1 surcharge. Please adapt a pizza from our menu without cheese or dairy or feel free to bring some vegan cheese with you.

PIZZA SAN MARCO

garlic oil, red onion marmalade, tomatoes, olives and balsamic topped with caper dressed leaves VGN 8.75

ROAST PEPPER RISOTTO

Warmly spiced with chunky peppers, red onions, sun dried tomatoes, basil and olives VGN, NGI 9.95

PASTA 'FAZOO'

Black pepper spiced Italian bean ragu with onions, basil, tomato, garlic and fusilli pasta VGN 8.95

FUSILLI AI FUNGHI

Pasta twists in a creamy garlic mushroom, tarragon and white wine sauce VGN 9.95

SPAGHETTI AGLIO, OILIO E PEPPERONCINO

Traditional simple pasta dish of spaghetti in garlic, oil and chilli VGN 5.95 starter or 8.50 main course

SICILIAN 'CAPONATA'

A traditional Moorish aubergine 'stew' cooked with tomatoes, onions, olives, capers and a dash of white wine vinegar for a delicious sweet and sour kick. We serve ours on a bed of Arborio rice VGN, NGI 12.50

SIDES AND EXTRAS (all NGI. Ask for them Vegan please)

Mixed, green or tomato salad dressed with fresh lemon & olive oil 4.55 Roast Italian Potatoes (in the skin with garlic & tomato dip) 3.50
Onion rings 3.35 Spinach, onion & garlic 3.35 Vegetables & potatoes 3.15 Homemade seasoned chips 3.45 Fried onion & mushrooms 3.25

HOMEMADE DESSERTS (We also offer delicious Wild Blueberry or Luxury Vanilla Dairy Free/Vegan Ice cream)

VEGAN TOFFEE SUNDAE Dairy free Ice cream layered with crushed meringue & our dreamy coconut caramel sauce VGN, NGI 5.95

APPLE CRUMBLE ask for it vegan style & it's served with our coconut caramel sauce & sorbet or dairy free ice cream VGN 5.95

LEMON MERINGUE SUNDAE Crushed homemade meringue, lemon sorbet and lemon glaze VGN, NGI 5.95

VEGAN FRIENDLY WINES

DISTANT VINES PINOT GRIGIO, PINOT GRIGIO BLUSH AND MERLOT

Available in 175mm or 250mm glasses or 750 ml bottle, 4.05, 5.75 & 16.25 respectively

PERONI & BIRRA MORETTI ARE VEGAN FRIENDLY

DAIRY FREE TEA AND COFFEES

We also have Coconut milk for your Tea or with a full range of freshly ground Italian Coffee, espresso etc

V = vegetarian VOA = Veg option available VGN = Vegan & dairy free NGI = No gluten containing ingredients
If you have any food allergies, please ask to see our allergen guide or check with our chef.