

# VEGAN & DAIRY FREE HIGHLIGHTS

*All developed and homemade here, in our kitchen.*

*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 'FAZOL'

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 caramel sauce VGN, NGI 5.95

**APPLE CRUMBLE** ask for it vegan style & it's served with our caramel sauce & 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 oatmilk 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.