

# VEGAN MENU

## STARTERS

### Garlic Focaccia Vegan – 15.5

Garlic, EVOO, oregano and Fresh parsley

### Bruscopizza – 10

Bruschetta made from pizza dough topped with fresh diced tomatoes and basil

### Polenta and Porcini – 19.9

Herbed polenta, grilled porcini and tomatoes served on olive tapenade with mixed leaves salad.

### Sautéed Mushrooms – 9.5

Sautéed mushrooms with extra virgin olive oil, garlic and parsley.

## MAINS

### Quinoa, vegetables and ginger – 29.9

Quinoa, zucchini, onion, carrots, mushrooms, fresh ginger root and rosemary

### Vegan Burger – 30

Homemade burger with cauliflowers, carrots, potatoes, chickpeas flour and gluten free breadcrumbs on a bed of sundried and cherry tomatoes sauce, served with grilled eggplant, zucchini, broccoli and a piece of focaccia.

### Rigatoni Caponata – 30

Rigatoni pasta with eggplant, zucchini, red onions, olives, cherry tomatoes, Napoli sauce and fresh basil

### Gnocchi di Barbabietola – 32

Beetroot gnocchi with Porcini mushrooms, truffle and coconut cream,  
~ add \$4 GF Gnocchi ~

### Gnocchi al pomodoro – 25.9

Homemade Potatoes gnocchi with fresh tomatoes, traditional Napoli sauce, fresh basil  
~ add \$4 GF Gnocchi ~

### Spaghetti al Pomodoro – 24.9

Napoli sauce, extra virgin olive oil, fresh basil and cherry tomatoes

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## PIZZE

### Sardegna – 25.9

San Marzano Tomatoes, vegan mozzarella, sliced tomatoes, artichokes, garlic, oregano and fresh basil

### Campania – 28.9

San Marzano tomatoes, vegan mozzarella, friarielli (broccoli rabe) and sundried tomatoes

### Puglia – 25.9

Vegan mozzarella, Pumpkin purée, potatoes and broccoli

### Umbria – 25.9

Vegan mozzarella cheese, pumpkin puree, mushrooms, walnuts, truffle and parsley

### Calzone Siciliano – 28.5

Folded pizza stuffed with Tomato, eggplant, Vegan mozzarella cheese, red onions and mushrooms

## SIDES

### Herbs Roasted Potatoes – 8.9

### Mixed leaves Salad – 9.9

### Verdure grigliate – 17.9

Cold served Italian Style grilled and marinated vegetable, ask the waiter for more details

### Chips – 9

## DESSERT

### Lemon and Mango Sorbet – 14.5

Vegan sorbet, red berries coulis

### Chocolate mousse – 17

Chocolate mousse, served with fresh blueberries and red berries coulis

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