



• VEGAN MENU •

DINNER

ENTREE

Garlic Focaccia 9.5

Garlic, EVOO, origano and
Fresh parsley

Only available from 5 pm everyday and Saturday and Sunday Lunch

Cuoppo di Olive Ascolane.... 16.5

Deepfried Olives stuffed
with chickpeas, garlic
onions, served with carrots
and herb potatoes

Bruscopizza 6.5

One slice Bruschetta made from
pizza dough topped with fresh
diced, tomatoes, vegan
parmesan and basil

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Caccavella Vegana 15.5

roasted potatoes, mushrooms,
truffle, vegan mozzarella and
fresh parsley baked in a
terracotta dish

GNOCCHI

Gnocchi al pomodoro 22

Homemade Potatoes gnocchi with fresh tomatoes vegan
parmesan and basil

Gnocchi di Barbabietola 32

Homemade beetroot gnocchi with Porcini Mushrooms,
truffle, vegan cream and vegan parmesan

Gluten free Gnocchi \$4 extra

PASTA

Spaghetti Pomodoro e Basilico20

Tomato, basil, Napoli sauces

Fregola Primavera 22

Fregola (short pasta from Sardegna)
with Mushrooms, with wine, origano, fresh basil, diced
tomatoes, vegan cream and Vegan Parmesan

PIZZA MENU

Only available from 5 pm everyday
and Saturday and Sunday Lunch

Puttanesca 18.5

Tomato, vegan mozzarella cheese,
Garlic, olives,
Capers, red onions



Umbria.....22.5

Vegan mozzarella cheese,
mushrooms, walnuts,
truffle and parsley

Cinque Terre.....22.5

Tomato, vegan mozzarella,
Pumpkin, rocket, olives, semi-
dried tomatoes and parsley

Calzone Siciliano..... 26.5

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

Sardegna..... 22.5

Tomato, vegan mozzarella,
sliced tomatoes, artichokes,
garlic, origano and fresh basil

SIDES

Herbs roasted potatoes 7.5

Rocket, pear, walnuts and balsamic vinegar 9

Sautéed mushrooms 8.5

Mixed Leaf salad 7.5

DESSERTS

Sorbetto al Limone or Mango 13.5

vegan sorbet lemon or mango
with homemade mix berries sauce

Panzerotti di Mele..... 14

Deep fried apple bites served on cherries coulis