











Vegan & Vegetarian Menu



Starters

Bruschetta Tomato, basil, red onion, mozzarella & olive oil on toasted ciabatta	£6		Without mozzarella 
Tomato, Red Onions & Avocado Dressed with Extra virgin olive oil, basil and balsamic glaze	£6.50	 	
Mozzarella in Carozza Deep fried breaded mozzarella parcels & spicy tomato dipping sauce	£7		
Artichokes & Goats Cheese Artichokes, cherry tomatoes & mini garlic ciabatta breads Topped with a thick wedge of char-grilled goats cheese & balsamic glaze	£7.50		

Mains

Canelloni Spinach & ricotta filled large pasta tubes. A vegetarian Italian classic. With homemade tomato sauce & béchamel baked in a lasagne dish			
Penne Arrabiatta *Joe's Favourite Cherry tomatoes, chilli & garlic in sweet homemade tomato sauce	£8		
Penne Puttanesca (New) Olives, capers, cherry tomatoes, onions & garlic in sweet tomato sauce	£9		
The Vegan PIZZA (New) Red onions, olives, mushrooms & artichokes with our tomato sauce & vegan cheese	£10		
Gnocchi Sorrentina Small potato dumpling pasta in homemade tomato sauce Sprinkled with chopped basil & shredded mozzarella	£12		Without mozzarella 
Vegetable & Cayenne Risotto Tomato risotto with mushrooms, courgettes & petit pois pre-fried in garlic with a little Cayenne pepper	£12	 	

Desserts

Chocolate and Coconut Tart (New) Belgium chocolate and coconut filling in a case made of dates and mixed nuts. Served with strawberries and blueberries	£5	 	
Lemon Sorbet Fresh lemon sorbet inside a large hollowed lemon skin	£4.75	