

## Pane / Bread

BREAD TIN	5.25
<i>Rosemary and lemon pagnotta, pane all'aglio, grissini and Sardinian pane carasau</i>	
PANE ALL'AGLIO	3.50
<i>Studded with garlic</i>	
ROSEMARY AND LEMON PAGNOTTA	3.50
<i>Granary style loaf and drizzled with olive oil</i>	
BRUSCHETTA	4.50
<i>Garlic, vine ripened tomato and basil oil</i>	
MIXED MARINADED OLIVES	3.50
<i>Kalamata and bosciolo (gf)</i>	

## Antipasti

MUSHROOM CROSTINI	5.25
<i>Porcini and mixed mushrooms on crisp bruschetta</i>	
AIR-DRIED TOMATOES WITH ARTICHOKE	4.50
<i>Pickled shallots, fennel shoots and carrot dressing (gf)</i>	
ITALIAN VEGETABLE PLATE	4.50
<i>Courgette, fennel, aubergine, peppers, artichoke, olive oil and sea salt (gf)</i>	

## Pizza

*Crisp fried pizza base. folded calzone style*

BASIL PIZZA	5.50
<i>With tomato, basil and vegan cheese</i>	
VERDURE PIZZA	6.45
<i>Mediterranean vegetables and vegan cheese</i>	

## Pasta

RIGATONI PEPPERONATA	5.60
<i>Pasta tubes with peppers, onion, garlic and chilli</i>	
LINGUINE AGLIO OLIO	4.00
<i>Chilli, garlic, parsley and olive oil</i>	
GNOCCHI	6.50
<i>Potato pasta, cherry tomato, mushrooms and fresh oregano</i>	
RISOTTO AUTUNNALE	6.75
<i>Pumpkin, sage, lemon (gf)</i>	

## Verdure / Vegetables

CRUSHED HERB POTATOES	3.50
<i>Basil, flat parsley and dill (gf)</i>	
TUSCAN CANNELLINI BEANS	4.50
<i>With peppers, tomato and basil (gf)</i>	
GRILLED VEGETABLES WITH ROMESCO SAUCE	6.50
<i>Peppers, courgette, aubergine, artichoke, tomato (gf) (n)</i>	

## Insalata / Salad

BEETROOT AND ORANGE	4.75
<i>Smoked almonds and pickled shallot (n)</i>	
TOMATO, ONION AND OREGANO	4.50
INSALATA VERDI <i>Dressed mixed leaves, rocket (gf)</i>	4.00

## Dolce

HOMEMADE FRUIT SORBET <i>With fruit textures</i>	6.30
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Vegan Cicchetti @ Nuovo