

# VEGAN MENU

## Aperitivo

**Pranzo spritz** cranberry, aperol, blood orange San Pellegrino, spumante £9.5

**Hugo spritz** prosecco, elderflower, soda, mint £11

**Aperol spritz** prosecco, aperol, soda, orange £11

**Pranzo birra** Italian pale ale 5% £4.95

**Pranzo lager** session lager 4.2% £4.75

**Pranzo AF lager** low alcohol lager 0.5% £4.65

**Focaccia della casa** toasted focaccia, balsamic, extra virgin olive oil (GFO) £4.5

**Cerignola olives** from Puglia (GF) £4.5

## Antipasti (starters)

**Bruschetta classica** cherry tomatoes, basil, garlic, Pugliese toast, glaze (GFO) £7.5

**Bruschetta ai funghi** wild mushrooms, basil pesto, rocket leaves, Pugliese toast (GFO) £7.5

**Insalata panzanella** mixed leaves, tomatoes, red onion, peppers, olives, oregano, focaccia croutons (GFO) £7.5

## Secondi (main courses)

**Alla norma** paccheri, slow roasted aubergine ragu, crispy basil (GFO) £16.5

**Arrabbiata** bigoli, toasted garlic, chilli flakes, black olives, tomato sauce, parsley (GFO) £14.5

**Ragù di funghi** mafalde, wild mushrooms, garlic, tomato sauce, parsley (GFO) £15.5

**Sedano rapa** herb roasted celeriac steak, heritage carrots, greens, rosemary potatoes (GF) £16.5

## Contorni (sides)

**Zucchini fritti** courgette fries (GF) £4.5

**Patatine fritti** salted skin on fries (GF) £4.5

**Focaccia de la casa** toasted focaccia (GFO) £4

**Broccoletti** tenderstem broccoli, garlic, chilli (GF) £5

**Insalata di rucola** rocket salad, cherry tomatoes, extra virgin, glaze (GF) £5

## Dolci (desserts)

**Gelato al cioccolato e arancia rossa** chocolate & blood orange ice cream (GF) £6

**Gelato al rabarbaro e lamponi** rhubarb & raspberry ice cream (GF) £6

**Brownie al cioccolato** warm chocolate brownie, chocolate & orange ice cream £7