



**Vegan Italian Restaurant  
& Cocktail Bar**

*Food Menu*

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## *Allergens advice*

If you have a food allergy or intolerance, inform your server when ordering. While we take precautions to prevent cross-contamination, our kitchen handles allergens and lacks a dedicated allergen-free zone.

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### *Per Iniziare*

**Pane & burro fatto in casa**  
**G-S- NGCI Option Available**

Fresh bread and homemade flavoured butter selection  
**£7.5**

**Olive di Nocellara - NGCI**

Nocellara olives

**£6**

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### *Antipasti*

**Il tagliere di Diana - G-S-N**

Large selection of Italian cured meat, ricotta, seasoned cheese and a mix of seasoned grilled and roasted vegetables served with fresh bread, homemade pesto and honey.

**Min 2 people £30**

**Burrata con Nduja Croccante e Gremolata**  
**S-G-Spicy**

Burrata cheese with a crispy nduja sausage crumble and a green gremolata served with toasted bread.

**£15**

**Frittura di funghi selvatici al cartoccio con salsa verde**  
**G-NGCI Option Available**

Lightly deep fried wild mushroom served with a homemade salsa verde.

**£12**

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### *Primi*

**Paccheri alla carbonara di Sora Lella**  
**G-S-SD-NGCI Option Available**

Paccheri pasta served in Sora Lella's famous Carbo Cream.

**£18.9**

**Tagliatelle al tartufo - G-S**

Tagliatelle pasta served in a light buttery and cheesy sauce perfectly combined with freshly grated truffle shavings.

**£25**

**Risotto al cavolo cappuccio viola - G-S-SD**

Eye Catching purple risotto rice made with purple cabbage served with parmesan fondue and pan-fried sausages.

**£20**

**Ravioli Nduja e Stracciatella - G-S**

Fresh ravioli stuffed with Nduja and creamy cheese served with a smooth sweet red pepper sauce topped with a fresh dollop of stracciatella cheese.

**£18**

## *Carni*

*All our meats are served with a side of fries or roasted potatoes*

### **Cuore di filetto (Chateaubriand) ai funghi porcini e tartufo - S-NGCI**

Grilled beef fillet heart served with a porcini mushroom sauce and freshly grated truffle shavings.

**Min x 2 (300g ca.) £42**

### **Filetto ai 4 formaggi - S-NGCI**

Grilled beef fillet served with a creamy cheesy sauce.  
**(100gr ca.) £28**

### **Costolette affumicate con glassa alla Vecchia Romagna - S-SD- NGCI**

Smoked pork ribs glazed with our Italian brandy.  
And yes, the bone is edible!

**£25**

### **Grigliata mista - G-S-SD**

Selection of grilled meats: rib, tagliata, skewer, sausage and our homemade salsa verde.

**£32**

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## *Contorni*

### **Patate arrosto con rosmarino - NGCI**

Roasted potatoes with rosemary and garlic.  
**£7**

### **Asparagi alla parmigiana - NGCI**

Asparagus gratin.  
**£7**

### **Patatine fritte - NGCI**

Homemade handcut fries.  
**£6**

### **Verdura Ripassata - NGCI**

Our daily fresh vegetables pan-fried with EVO oil, garlic and a hint of chilly.  
**£8**

### **Insalata di finocchi e arance alla Siciliana N - Mild Spicy NGCI**

Fresh fennel and orange salad seasoned with EVO oil, pistachio crumbs and chilly flakes.  
**£7**

### **Cuori di lattuga con olio e crema di balsamico - SD**

Little gem lettuce salad served with EVO oil and balsamic glaze NGCI.  
**£6**

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## *Kids Menu*

*Recommended for 12 year olds and under.*

<b>Pasta burro e parmigiano</b> Pasta with a creamy butter and parmesan sauce.	<b>£7.5</b>	<b>Tagliata di carne</b> Grilled tagliata served with roasted potatoes and our fresh daily pan-fried vegetables	<b>£10.5</b>
<b>Cheeseburger e patatine fritte</b> Cheese burger served with fries.	<b>£7.5</b>	Complimentary ketchup and mayonnaise on request.	

## *Allergens*

**S - Soy**

**G- Gluten**

**N- Nuts**

**M- Mustard**

**SD - Sulphur Dioxide**

**NGCI - No Gluten Containing Ingredients**