

# VEGAN MENU

Mains marked with a contain fewer than 600kcal. **V** is for **Vegetarian**. **Ve** is for **Vegan**. All of our dishes are made to order, so unfortunately calorie counts can only be approximate. Keep an eye out for any pesky stray olive stones.

ALL DISHES LISTED BELOW ARE SUITABLE FOR VEGANS.

Our dish descriptions don't always mention every single ingredient, so just ask if you're unsure. Please note that allergens contained within our condiments & extra toppings are not included in the allergen information. Please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. **The cheese offered at your table is not vegan & will alter the suitability of your dish.**

WHEN PLACING YOUR ORDER, PLEASE SPECIFY THAT YOU'D LIKE THE VEGAN OPTION OF THIS DISH TO YOUR WAITER TO AVOID CONFUSION.

## STARTERS

**ZIZZI MIXED OLIVES** Our mix of pitted green & purple olives in a garlic, red pepper & herb oil. **3.25 V Ve**

**NOCELLARA GIGANTI OLIVES** Giant bright green olives sourced from Trapani, Sicily, served naked. The most sought after olives in the world, some say. **3.95 V Ve**

**ZIZZI SPICY NUTS** A roasted mix of cashews, almonds & chickpeas. **3.25 V Ve**

**VEGAN BRUSCHETTA** Speciality tomatoes, red onion & roasted garlic marinated in extra virgin olive oil on toasted bread with super green pesto & fresh basil. **5.85 V Ve**

**VEGAN GARLIC BREAD** With roast garlic cloves, smoked garlic oil & rosemary. **4.95 V Ve**

## SALAD

**GREEN GODDESS BROCCOLI SALAD** Tenderstem broccoli, cannellini beans, speciality tomatoes, mixed leaves & crunchy winter slaw with shredded red onion, all tossed in super green pesto with purple basil, pea shoots & toasted omega seeds. **11.25 V Ve**

**SIDES:** Fried herby potatoes **3.75 V Ve** | Tenderstem broccoli **3.50 V Ve** | Mixed leaf, tomato & spring onion salad **3.50 V Ve** | Green beans **3.00 V Ve** | Italian naked slaw **3.95 V Ve** | Lentil ragu **3.50 V Ve**

## PIZZA



**VEGAN MARGHERITA** Tomato, mozzarella alternative (made with coconut oil) & basil. **Classic 8.75 | Rustica 10.60 V Ve**

**NEW VEGAN ZUCCA** Tomato, mozzarella alternative (made with coconut oil), roasted butternut squash, caramelised balsamic onions & spinach. **Classic 10.25 | Rustica 11.95 V Ve**

**NEW VEGAN PEPPERONATA** Tomato, mozzarella alternative (made with coconut oil), fire-roasted peppers, sunblush tomatoes, hot roquito chillies & pea shoots. **Classic 10.25 | Rustica 11.95 V Ve**

## PASTA

We serve non-gluten containing fusilli pasta. **Just ask us for an Allergen menu for your options.**

**NEW** Swap any of the below for whole wheat penne.

**VEGAN LENTIL RAGU** Rich Italian lentil ragu with linguine & fresh oregano. **8.95 V Ve**

**VEGAN SPAGHETTI POMODORO** Our tomato sauce with speciality tomatoes & basil. **8.75 V Ve**

**Additions 1.00 each V Ve**

Fire roasted peppers | Field mushrooms | Pine nuts  
Black olives | Red chillies | Roasted red onions | Spinach.

## VEGAN WINES

Our wines are vegan-friendly (except for the Pinot Nero Rosé Spumante). Ask to see a main menu for the full list.

## DESSERTS & GELATO

### STICKY CHOCOLATE & PRALINE TORTE

A dairy-free chocolate torte with a date, hazelnut, almond & walnut base. Served with coconut & chocolate ripple gelato. **5.95 V Ve**

**VEGAN DESSERT CALZONE** Warm sugared dough filled with banana, blueberries & strawberry & raspberry coulis. Served with crushed honeycomb & coconut & chocolate ripple gelato. **6.25 V Ve**

### GELATO BY THE SCOOP

**3 SCOOPS FOR 4.95**

Coconut & chocolate ripple **V Ve** |  
Lemon sorbet **V Ve** | Strawberry sorbet **V Ve**

**Extra toppings 1.00 each V Ve**

Add strawberry & raspberry coulis.

- We now serve individual portions of soya milk as an alternative to our cow's milk for Americanos & teas only, just ask us.
- Unfortunately due to the nature of our coffee machines, we cannot heat soy milk due to cross-contamination risks.

The dishes listed here may contain other allergens, please refer to the Allergen tables in this booklet for more information.

Any changes to ingredients of these dishes will alter the allergen or dietary information which may render them unsuitable.