

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. **2.95 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. **2.95 V Ve**

NEW VEGAN BRUSCHETTA Isle of Wight mixed tomatoes, red onion & roasted garlic marinated in extra virgin olive oil on toasted bread with super green pesto & fresh basil. **5.75 V Ve**

VEGAN GARLIC BREAD With roast garlic cloves, smoked garlic oil & rosemary. **4.85 V Ve**

SALAD

GREEN GODDESS BROCCOLI SALAD Tenderstem broccoli on cannellini beans, courgette ribbons & mixed leaves tossed in super green pesto with balsamic tomatoes, radish, watercress & toasted omega seeds. **10.95 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 **3.50 V Ve** | **NEW** Lentil ragu **3.50 V Ve**

PIZZA



VEGAN RUSTICA MARGHERITA Tomato, vegan mozzarella alternative (made with coconut oil) & basil, on our bigger, thinner, crispier Rustica base. **9.45 V Ve**
With three toppings 11.45

VEGAN CLASSIC MARGHERITA Tomato, vegan mozzarella alternative (made with coconut oil) & basil. **7.95 V Ve**
With three toppings 9.95

VEGAN NON-GLUTEN CLASSIC MARGHERITA Tomato, vegan mozzarella alternative (made with coconut oil) & basil on our non-gluten containing pizza base. **7.95 V Ve**
With three toppings 9.95

Extra toppings 90p each V Ve
Artichokes | Butternut squash | Caramelised balsamic onions | Roasted garlic cloves | Fire roasted peppers | Field mushrooms | Black olives | Red chillies | Balsamic tomatoes | Roasted red onions | Spinach | Smoked chilli jelly | Pine nuts.

PASTA

Also available with our non-gluten containing fusilli pasta, just ask us to swap it out.

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

VEGAN SPAGHETTI POMODORO Our tomato sauce with baby plum tomatoes & basil. **7.95 V Ve 🌱**

Additions 90p each V Ve
Artichokes | Fire roasted peppers | Field mushrooms | Black olives | Red chillies | Roasted red onions | Spinach | Pine nuts.

DESSERTS & GELATO

NEW STICKY CHOCOLATE & PRALINE TORTE
A dairy-free chocolate torte with a date, hazelnut & walnut base. Served with coconut & chocolate ripple gelato. **5.95 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 Prosecco & passion fruit coulis or caramelised pecans.

VEGAN WINES

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

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.