

DESSERTS

Tiramisù G/S (NGCI Opt.) Freshly made tiramisu, served with a shot of espresso.	6.50
Oreo Cheesecake G/S Add a scoop of vanilla ice cream for 1.50	6.50
Peanut Butter and Jam Cheesecake G/S/N Add a scoop of vanilla ice cream for 1.50	6.50
Vanilla Sundae s Cup of vanilla ice cream topped with chocolate, whipped cream and homemade biscuit.	5.90
Vegò Pizza G/S/N (NGCI Opt.) 12" pizza covered in Vego` chocolate spread, topped with icing sugar. Perfect to share.	12.90
Calzone Vegò G/S/N calzone filled with Vego` chocolate spread and cream.	11.50
Affogato al Caffè s (NGCI Opt.) Vanilla ice cream served with a shot of espresso.	5.50

COFFEES & HOT DRINKS

(Decaf coffee + 0.50)

Espresso	2.20	Cappuccino	2.90
Double Espresso	2.80	Mocha	3.20
Americano	2.50	Hot Chocolate	3.50
Macchiato	2.50	Breakfast Tea	2.50
Latte	2.90	Speciality Tea	3.00

SPIRITS & LIQUERS

Amaro CioCiaro (abv 30%)	4.00	Jagermeister (abv 35%)	3.00
Vegan Baileys (abv 13%)	4.00	Vodka Snow Queen Organic (abv 40%)	4.00
Amaro del Capo (abv 35%)	4.00	Grappa 18 Lune (abv 41%)	4.00
Disaronno Amaretto (abv 28%)	3.00	Glenfiddich Scotch Whisky (abv 51.7%)	4.00
Limoncello di Capri (abv 32%)	4.00	Brockmans Gin (abv 40%)	4.00
Vecchia Romagna (abv 38%)	4.00		

NOVA PIZZA

ITALIAN VEGAN KITCHEN



DRINKS & DESSERTS MENU

APERITIF

Bellini Prosecco, Peach .	6.90
Whiskey Highball Whiskey, Lemon, Soda, Sugar.	7.50
Venetian Spritz Prosecco, Select Aperitivo, Soda.	7.50

COCKTAILS

Amaretto Sour Amaretto, Bourbon, Lemon, Sugar.	7.50
Basil Daiquiri Rum, Basil, Lime, Sugar.	8.00
Black Manhattan Bourbon, Amaro, cherry.	7.50
Gin Old Fashioned Gin, Sugar, Bitters.	7.50

NON-ALCOHOLIC COCKTAILS

Citrus punch Clarified citrus, Herbs, Sugar.	5.90
Pesca Colada Coconut Cream, Peach, Pineapple.	5.90
Berry & Spice Cranberry, Blueberry, Spices, Soda, Sugar.	5.90

AFTER DINNER

Brandy Alexander Brandy, Chocolate liqueur, Cream.	7.00
Cobbler Sherry, Cherry liqueur, Pineapple.	7.00
Espresso Martini Vodka, Coffee liqueur, Espresso.	7.00

RED WINE

MERLOT DOC BIO Sottovoce (abv 13.5%)	175ml	250m	Bottle
Deep dark red in colour, this wine has red berry fragrances followed by a vanilla and toasted wood note. Excellent mouth feel with an enjoyable sensation of light tannin and a pleasantly dry finish.	5.50	7.40	22.00
CABERNET SAUVIGNON DOC Bio Vegan (abv 13.5%)	175ml	250m	Bottle
Deep dark red in colour with purple reflections, intense bouquet with ripe fruit notes, especially blueberry, blackberry and plum. It has an intense and warm flavour in the mouth and a rich, lingering finish.	6.25	8.35	25.00

WHITE WINE

TREBBIANO D'ABRUZZO CASAL BORDINO (abv 11.5%)	175ml	250m	Bottle
A dry wine with a fruity aroma, crisp finish and refreshing after-taste. A well balanced wine.	5.20	6.90	21.00
PASSERINA IGT TERRE DI CHIETI VILLA ADAMI 2018 (abv 12.5%)	175ml	250m	Bottle
Pale straw yellow in colour. The nose is delicate, fine with floral sensations and fresh fruity notes. On the palate is harmonious, balanced, soft and fresh with good body persistence.	6.40	8.50	25.50

SPARKLING WINE

PROSECCO MASCHIO DEI CAVALIERI EXTRA DRY (abv 11.0%)	125ml	Bottle
Straw-colored wine with a fine and persistent perlage, the nose is extremely fine with notes of white flowers and exotic fruits. The taste is fresh and pleasantly sweet with a long finish.	5.00	25.00

BEERS

Menabrea Bionda 33cl (abv 4.8%)	4.50
Menabrea Ambrata 33cl (abv 5.0%)	4.70
Peroni 33cl (abv 4.7%)	4.50
Nastro Azzurro Peroni Gluten Free 33cl (abv 5.1%)	5.50
Peroni Libera 33cl (abv 0.0%)	4.00

SOFT DRINKS

Highland Water Still or Sparkling.	1.50	Fanta Orange	2.50
Juice Pear or Apple.	2.00	San Pellegrino Lemonade, grapefruit, orange & pomegranate.	3.00
Coca Cola / Diet Coke	2.50	Schweppes Ginger beer, ginger ale, soda water, tonic water.	2.50