

NIBBLES

Bread basket <small>G/S/ (NGCI Opt.)</small> Bread, tarallucci and bread sticks, served with balsamic glaze and E.V.O. Oil or soya butter.	5.90
Mixed olives <small>(NGCI Opt.)</small> Marinated Kalamata olives.	4.50
Focaccia romana <small>G (NGCI Opt.)</small> Salt, rosemary and Extra Virgin Olive Oil.	7.00

STARTERS

Bruschetta tomato <small>G/ (NGCI Opt.)</small> Toasted bread topped with fresh cherry tomatoes, garlic, basil and oregano.	6.00
Bruschetta pizzaiola <small>G/S (NGCI Opt.)</small> Toasted bread topped with slow cooked tomato sauce, melted mozzarella and oregano.	6.00
Crostino <small>G/S</small> 4 slices of toasted bread with cream, mix of salami and melted mozzarella.	11.00
Garlic focaccia <small>G/S (NGCI Opt.)</small> Italian focaccia topped with garlic, fresh parsley and mozzarella.	9.00
Focaccia dracula <small>G/S (NGCI Opt.)</small> Italian focaccia topped with tomato sauce, garlic, fresh parsley and extra virgin olive oil.	9.00
Caprese <small>N/S (NGCI Opt.)</small> Homemade ricotta, cherry tomatoes, fresh basil, homemade basil pesto, balsamic glaze.	8.00

SEITAN (15.90)

Seitan al vino rosso <small>G/S</small> Seitan steak served with our homemade red wine sauce.	Seitan alla pizzaiola <small>G/S</small> Homemade seitan cooked with tomato sauce, olives and oregano.
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Choose a side:
Mixed salad, roasted potatoes, rocket salad, roasted mixed veggie, bread basket.

SIDES (4.90)

Mixed salad	Roasted potatoes
Rocket salad	Roasted mixed vegetables

ALLERGENS

N Nuts	S Soya	G Gluten
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NGCI Opt. No Gluten Containing Ingredients
NGCI Option available for 1.00 extra

PASTA

Bucatini all'amatriciana <small>G/S (NGCI Opt.)</small> Slow cooked tomato sauce, smoked seitan, black pepper and onions. A classic Roman pasta.	15.90
Gnocchi al pesto <small>G/S/N</small> Classic Italian potatoes dumpling served with vegan homemade basil pesto.	13.90
Gnocchi sorrentina <small>G/S</small> Classic Italian potatoes dumpling cooked in a rich tomato sauce, mozzarella and basil. Topped with parmesan.	14.90
Gnocchi bolognese <small>G/S</small> Classic italian potatoes dumpling served with soy bolognese sauce, onions and basil.	14.90
Lasagna <small>G/S</small> Homemade lasagna with bolognese sauce, bechamel and mozzarella. Topped with parmesan.	12.90
Spaghetti puttanesca <small>G/S (NGCI Opt.)</small> Sauteed cherry tomatoes, black olives, capers, garlic with a sprinkling of black pepper, parsley, oregano and chilli flakes. Topped with parmesan. Mild spicy	14.90
Spaghetti aglio, olio e peperoncino <small>G/S (NGCI Opt.)</small> Classic roman pasta made with italian chilli flakes, fresh parsley, garlic and extra virgin olive oil. Topped with parmesan. Very spicy.	12.90
Spaghetti carbonara <small>G/S (NGCI Opt.)</small> Classic Roman pasta cooked with cream, onions, black pepper and homemade smoked seitan. Topped with fresh parsley and parmesan.	15.90
Tagliatelle bolognese <small>G/S (NGCI Opt.)</small> Slow cooked bolognese sauce made with soya mince, onions and basil. Topped with parmesan.	14.90
Penne alla norma <small>G/S (NGCI Opt.)</small> Slow cooked tomato sauce, roasted aubergines, garlic and homemade ricotta cheese. Topped with parmesan.	14.90
Penne arrabbiata <small>G/S (NGCI Opt.)</small> Slow cooked tomato and basil sauce, garlic and chilli. Topped with parmesan. Mild spicy.	12.90
Penne 4 cheese and mushroom <small>G/S (NGCI Opt.)</small> Served with parmesan, cream, blue cheese, mozzarella, and pan-fried mushrooms. Topped with parsley and parmesan.	14.90

CALZONI

Pizzaiola <small>G/S</small> Tomato sauce, oregano and mozzarella	13.00
Vegan <small>G/S</small> Tomato sauce, courgettes, sweetcorn, mixed peppers, aubergines, mushrooms and mozzarella	14.90
Inferno <small>G/S</small> Tomato sauce, pepperoni, mixed peppers, onions, chilli and mozzarella. Very spicy.	15.90
Piadina romana <small>G/S</small> Classic Roman crispy calzone, filled with veg ham, mozzarella and olives.	13.00

PIZZA

Margherita <small>G/S (NGCI Opt.)</small> Tomato sauce, mozzarella, fresh basil.	10.00
Bolognese <small>G/S (NGCI Opt.)</small> Soy bolognese sauce, parmesan, fresh basil and mozzarella.	13.00
4 stagioni <small>G/S</small> Tomato sauce, artichokes, veg ham, veg pepperoni, mushrooms and mozzarella.	14.90
Capricciosa <small>G/S (NGCI Opt.)</small> Tomato sauce, veg ham, black olives, artichokes, mushrooms and mozzarella.	14.90
Pepperoni <small>G/S</small> Tomato sauce, veg pepperoni and mozzarella. Mild spicy.	14.50
Messicana <small>G/S</small> Tomato sauce, veg chicken, fresh chilli, roasted mixed peppers, chilli powder and mozzarella. Very spicy.	14.90
Parmigiana <small>G/S (NGCI Opt.)</small> Tomato sauce, roasted aubergines, fresh basil, parmesan and mozzarella.	14.90
Vegan pizza <small>G/S (NGCI Opt.)</small> Tomato sauce, sweetcorn, mushrooms, courgettes, roasted aubergines, roasted mixed peppers and mozzarella.	14.90
Amatriciana <small>G/S (NGCI Opt.)</small> Tomato sauce, smoked seitan, black pepper, red onions, mozzarella and parmesan.	14.90
Cacciatora <small>G/S</small> Tomato sauce, black olives, capers, homemade seitan, rosemary, potatoes, black pepper and mozzarella.	15.90
Mediterranea <small>G/S (NGCI Opt.)</small> Tomato sauce, black olives, capers, artichokes, garlic, mixed peppers, black pepper, mozzarella and fresh chilli. Very spicy	15.50

PIZZE BIANCHE

Noci pere e miele <small>G/S/N (NGCI Opt.)</small> Walnuts, blue cheese, fresh sliced pears, veg honey, mozzarella and black pepper.	15.90
Carbonara <small>G/S (NGCI Opt.)</small> Cream, turmeric, black pepper, onions, smoked seitan, mozzarella and parmesan.	14.90
Boscaiola <small>G/S (NGCI Opt.)</small> Mushrooms, veg ham, black olives, mozzarella.	13.00
4 cheese <small>G/S (NGCI Opt.)</small> Mascarpone, blue cheese, parmesan, mozzarella and fresh parsley.	15.00

EXTRA TOPPINGS

For 2.50 Each:

Veg blue cheese, veg ricotta, mascarpone, veg parmesan, veg mozzarella, veg ham, veg pepperoni, veg chicken, veg chicken pieces, seitan, smoked seitan, pesto sauce, roasted potatoes, artichokes.

For 1.20 Each:

Soya cream, red onions, onions, red peppers, aubergines, mushrooms, fresh spinach, cooked spinach, rocket, garlic, fresh chilli, black olives, walnuts, sweetcorn, cherry tomatoes, capers, pears, broccoli, truffle oil.

SAUCES (0.20 Take away only):

MAYONNAISE, KETCHUP, BALSAMIC GLAZE, AGAVE SYRUP, CHILLI OIL.