

NOVAPIZZA VEGAN KITCHEN

We only use Sourdough Bread by Company Bakery

NIBBLES

Olives 5. Italian Crisps 5. Pane e Olio 5.

FOCACCIA

Rosemary 10. Garlic 13. Marinated Eggplant 15.

ANTIPASTI

BURRATA 17 *Signature dish*

Rich and creamy Burrata cheese, Basil sauce, roasted Tomatoes

RICOTTA E PISTACCHI 15

Homemade Ricotta Cheese, served with Honey and Pistachio

BRUSCHETTA POMODORO 10

Toasted Sourdough Bread topped with seasonal Tomatoes.

CARCIOFI 10

Braised seasoned Artichokes

PASTA

SPAGHETTONE NOVAPIZZA 22 *Signature dish*

Slow cooked Tomato sauce, topped with Stracciatella cheese

SPAGHETTONE CARBONARA 20

Traditional Roman dish, creamy Carbonara sauce, Bacon

PACCHERI CACIO E PEPE 20 *Signature dish*

Traditional Roman dish, creamy Cheese and Pepper sauce

PACCHERI ALLA NORMA 23

Tomato sauce, fried Eggplant, homemade Ricotta, fresh Basil

TROFIE GENOVESE 22

Today's Pesto, Sundried Tomatoes

TROFIE 'NDUJA 23

Homemade 'Nduja, Tomato Sauce, Tropea red Onion, Chilli

LASAGNA BOLOGNESE 20

Organic Spinach Lasagna sheets, Bolognese and Bechamel sauce

PIZZA

Thin and crispy Roman style Pizza, made with Organic Flour and extra virgin Olive Oil

MARGHERITA 15

Tomato sauce, Mozzarella, Basil

CAPRESE 22

Tomato sauce, Mozzarella, Roasted Tomatoes, Burrata, Basil

ROMA 25 *Signature dish*

Tomato sauce, Mozzarella, Garlic, roasted Mushrooms, homemade Seitan, Roman Artichokes, Taggiasche Olives

VESUVIO 22

Tomato sauce, Mozzarella, Homemade Vegan 'Nduja, roasted Red Peppers, Onions, Olives, fresh Chilli.

TOSCANA 22

Tomato sauce, Mozzarella, roasted Mushrooms, Onions, roasted Peppers, Aubergines

SICILIA 20

Tomato sauce, Mozzarella, Aubergines, Parmesan, Basil

RIETI 22

White base, Mozzarella, Potatoes, homemade Seitan, black Olives, roman Artichokes, sundried Tomatoes

SERENA 23 *Signature dish*

Pesto base, Mozzarella, roasted Tomatoes, Stracciatella cheese, Taggiasche olives, Basil sauce

CONTORNI

Roasted Potatoes 6. Rocket Salad 6. Mixed Salad 6.

POLICY & INFO

For 5+ parties minimum order is 2 courses per person.

5£ fee per split dish.

Not mandatory 10% Service Charge will be applied to your bills.

