

NOVAPIZZA VEGAN KITCHEN Est. 2015

NGCI Menu

NIBBLES

Olives 5. Italian Crisps 5. Bread & Oil 7.

FOCACCIA

Rosemary 10. Garlic 13.

ANTIPASTI

CARCIOFI ALLA ROMANA 12

Braised seasoned Artichokes

ZUPPA DI FUNGHI 15

Mixed Mushrooms Soup

BURRATA INVERNALE 17 *Signature dish*

Italian rich and creamy burrata cheese, Fennel Orange Olives salad

ZUCCA AL FORNO 16

Roasted Delica Pumpkin, Blue cheese fondue, Walnuts

PASTA

ORGANIC LENTIL FUSILLI NOVAPIZZA 25 *Signature dish*

Basil coulis, fresh Tomato sauce, topped with Burrata cheese & Tomato dust

ORGANIC LENTIL FUSILLI CARBONARA 23

Creamy Carbonara sauce, Bacon, Black Pepper

GNOCCHI AGLIO NERO 21

Black Garlic, Olive Oil, Chilli, Lemon Zest

GNOCCHI GORGONZOLA & BALSAMICO 24

Blue Cheese sauce, Balsamic glaze, Almond flakes

GNOCCHI 'NDUJA & STRACCIATELLA 25

Spicy Tomato Sauce, Stracciatella Cheese, homemade 'Nduja

PIZZA 12"

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

MARGHERITA 17

Tomato sauce, Mozzarella, Basil

CAPRESE 24

Tomato sauce, Mozzarella, roasted Tomatoes, Burrata cheese, Basil

VESUVIO 24

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

SICILIA 22

Tomato sauce, Mozzarella, Aubergines, Parmesan, Basil

TOSCANA 22

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

SERENA 25 *Signature dish*

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

GENOVA 24

Mozzarella, Potatoes, Basil Pesto, Sundried Tomatoes, Rosemary

CONTORNI

Rocket Salad 8. Mixed Salad 6. Fennel Salad 8.

POLICY & INFO

5£ fee per split dish

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