

# NOVAPIZZA VEGAN KITCHEN Est. 2015

## NIBBLES

Olives 5. Italian Crisps & Mayo 6.

## FOCACCIA

Maldon salt & Rosemary 10. Garlic 13.

## ANTIPASTI

CARCIOFI ALLA ROMANA 12

Braised seasoned Artichokes

BOCCONCINI DI SEITAN 16

Crispy homemade Seitan bites, served with Saffron Mayo

BURRATA 18

Beetroot carpaccio, Pine nuts, Honey, Thyme

ZUPPA DI POMODORO 12

Tomato soup, 'Nduja, Cream, herb Croutons

## PASTA

FUSILLI NOVAPIZZA 24 *Signature dish*

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

FUSILLI AL PESTO TRAPANESE 23

Tomatoes, Garlic, Almonds, Basil, Parmesan homemade Pesto

SPAGHETTONE CARBONARA 22

Creamy Carbonara sauce, Bacon, Black Pepper

SPAGHETTONE CACIO PEPE E PISTACCHI 23

Parmesan & Black pepper sauce, Pistachios crumbs

LASAGNA VERDE ALLA BOLOGNESE 20 *Signature dish*

Organic Spinach Lasagna sheets, Bolognese and Bechamel sauce

## PIZZA 12 "

Thin and crispy Roman style Pizza, made with Type 1 flour and extra virgin Olive Oil.

### MARGHERITA 15

Tomato sauce, Mozzarella, Basil

### CAPRESE 22

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

### ROMA 25 *Signature dish*

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

### VESUVIO 22

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

### SICILIA 20

Tomato sauce, Mozzarella, Aubergines, Parmesan, Basil

### TOSCANA 22

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

### SERENA 23 *Signature dish*

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

### RIETI 23

Mozzarella base, Home made Seitan, grated Potatoes, Rosemary, Olives

## CONTORNI

Rocket Salad 7. Mixed Salad 7. Roasted peppers 7.

## POLICY & INFO

A minimum of one course per person is required; otherwise a £10 fee will be applied.

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

