

VEGAN ITALIAN RESTAURANT AND COCKTAIL BAR

FOOD MENU

...YES, IT'S ALL VEGAN...





ALLERGENS ADVICE

If you have a food allergy or intolerance, inform your server when ordering. While we take precautions to prevent cross contamination, our kitchen handles allergens and lacks a dedicated allergen-free zone	• C = CELERY • SD = SULPHUR DIOXIDE • S = SOY • M = MUSTARD • N = NUTS • G = GLUTEN • NGCI = NO GLUTEN CONTAINING INGREDIENTS
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Per iniziare

OLIVE DI NOCELLARA Nocellara green olives NGCI	£6.00 Г
SUPPLI ROMANI Two fried bolognese rice balls filled with mozzarella, accompanied by our mayo S • SD • M • G	£8.00
PANE & BURRO Fresh bread and homemade flavoured butter selection G · NGCI OPTION AVAILABLE	£7.50
Antipasti	
IL TAGLIERE DI DIANA Large selection of Italian cured meat, ricotta, seasoned cheese, a mix of seasoned grilled and roasted vegetables, homemade pesto and homemade honey. Served with fresh bread. Serves minimum 2 people S · N · G	£30.00
GARLIC FOCACCIA Focaccia with garlic and butter G • NGCI OPTION AVAILABLE	£13.90
BURRATA BLU Homemade burrata cheese with blueberry compot pistachio crumbs, chilli flakes, basil leaves and a grating of lemon zest. Served with fresh bread $S \cdot N \cdot G \cdot NGCI OPTION AVAILABLE$	£15.00
FRITTURA DI FUNGHI SELVATICI Lightly deep fried wild mushroom served with homemade salsa verde G • NGCI OPTION AVAILABLE	£12.00

Pasta & Risotto

PAPPARDELLE TOSCANE £25.00 BIO AL TARTUFO

Organic Tuscan pasta served in a light buttery and cheesy sauce perfectly combined with freshly grated truffle shavings

G · NGCI OPTION AVAILABLE

RISOTTO AL CAVOLO £20.00 CAPPUCCIO VIOLA

Eye-catching purple risotto rice made with purple cabbage served with parmesan fondue, pan-fried sausages and edible flowers C · S · SD · G · NGCI OPTION AVAILABLE

RAVIOLI NDUJA E STRACCIATELLA

£18.00

Fresh ravioli stuffed with nduja and creamy cheese served with a smooth sweet red pepper sauce topped with a fresh dollop of stracciatella cheese **S · SD · G**

From Sora Kella **MEZZE MANICHE ALLA** £18.90 CARBONARA Served in our traditional carbo cream, with homemade bacon and black pepper S · SD · G · NGCI OPTION AVAILABLE **MEZZE MANICHE** £17.90 ALL'AMATRICIANA Served in our slow-cooked tomato sauce, with homemade bacon and black pepper S · SD · G · NGCI OPTION AVAILABLE **GNOCCHI SALSICCIA E** £17.90 **CREMA TARTUFATA** Potato dumplings served in creamy truffle sauce with sausages S·G PENNE ALL'ARRABBIATA £17.90 Served in a slow-cooked spicy tomato and basil sauce, with black olives and garlic SPICY · SD · G · NGCI OPTION AVAILABLE **SPAGHETTONI CACIO E** £18.90 PEPE Classic Roman recipe made with parmesan cheese, black pepper and truffle sauce SD · G · NGCI OPTION AVAILABLE **MEZZE MANICHE ALLA** £19.90 ZOZZONA Served in a tomato and cream sauce with homemade bacon, sausage, egg, onion and black pepper S · SD · G · NGCI OPTION AVAILABLE



(yes... it's like pizza, but better!)

CACIO E PEPE TARTUFATA

£26.00

Rich cheese and black pepper sauce, mozzarella and freshly grated truffle shavings S · G · NGCI OPTION AVAILABLE

PORCHETTA E PATATE

£23.00

£15.50

£17.90

£16.90

£20.90

£19.90

£17.90

Crispy porchetta chunks, rosemary roasted potatoes, mozzarella and our signature housemade stracciatella cheese

 $\mathbf{S}\cdot\mathbf{G}\cdot\mathbf{NGCI}$ OPTION AVAILABLE

From Sora Gella =

MARGHERITA Tomato sauce, mozzarella and basil G • NGCI OPTION AVAILABLE

PEPPERONI

Tomato sauce, pepperoni and mozzarella **S · G · NGCI OPTION AVAILABLE**

ARRABBIATA

Arrabiata sauce with olives, basil, garlic, chilli flakes and mozzarella SPICY · S · G · NGCI OPTION AVAILABLE

MEAT FEAST

Tomato sauce, ham, chicken, bacon, nduja, pepperoni, sausage, olives, red onion and mozzarella

 $\textbf{SPICY} \cdot \textbf{S} \cdot \textbf{SD} \cdot \textbf{G} \cdot \textbf{NGCI OPTION AVAILABLE}$

ORTOLANA

Garlic base, courgettes, mushrooms, fried aubergines, sausage, olives and mozzarella **S · G · NGCI OPTION AVAILABLE**

BOSCAIOLA

Garlic base, mushrooms, olives, sausage, truffle oil and mozzarella S • G • NGCI OPTION AVAILABLE

Carni

(served with a side of fries or roasted potatoes)

COSTOLETTE AFFUMICATE CON GLASSA ALLA VECCHIA ROMAGNA

Smoked ribs glazed with our Italian brandy. And yes, the bone is edible! **S · SD · NGCI**

TAGLIATA ESTIVA

£40.00

£32.00

£26.00

Tender sliced grilled steak served with our balsamic reduction, cherry tomatoes, wild rocket and parmesan shavings Serves minimum 2 people S · SD · NGCI

GRIGLIATA MISTA

Selection of grilled meats: rib, tagliata, skewer, sausages, roasted vegetables and our homemade salsa verde **S · G · NGCI OPTION AVAILABLE**

S · G · NGCI OPTION AVAILABLE



PATATINE FRITTE

£6.00

Homemade handcut fries served with our mayo **NGCI**

PATATE ARROSTO CON £7.00 ROSMARINO

Roasted potatoes with rosemary and garlic **NGCI**

VERDURA RIPASSATA £8.00

Our daily fresh vegetables pan-fried with EVO oil, garlic and a hint of chilli NGCI

INSALATA DI FINOCCHI E £7.00 ARANCE

Fresh fennel and orange salad seasoned with EVO oil, pistachio crumbs and chilli flakes MILD SPICY · N · NGCI

Kids menu

(recommended for 12 year-olds and under)

PASTA BURRO E PARMIGIANO

£7.50

Pasta with creamy butter and parmesan sauce **G · NGCI OPTION AVAILABLE**

PASTA AL POMODORO £7.50

Pasta with tomato sauce G · NGCI OPTION AVAILABLE

TAGLIATA DI CARNE

Grilled tagliata served with roasted potatoes and our fresh daily pan-fried vegetables **S · SD · NGCI**

PIZZA CROSTINO

10" pizza with mozzarella and ham **S · G · NGCI OPTION AVAILABLE**

PIZZA MARGHERITA

10" pizza with tomato and mozzarella **G · NGCI OPTION AVAILABLE**

£10.90

£10.90

£10.50