



sharing plates

MARINATED OLIVES GF NF 11

FRIES with herb aioli **GF NF 11**

GARLIC FLATBREAD

Sourdough garlic flatbread **GF* NF 14**
add cashew mozzarella **4**

CARBONARA LOADED FRIES

Fries with carbonara sauce, facon, chives,
cashew parmesan **GF NF* 18**

STONEFRUIT CAPRESE

Grilled thyme stonefruit, tomato, basil, cashew
mozzarella, toasted pepitas, maple apricot
dressing **GF 17**

MOZZARELLA BITES

Crumbed mozzarella balls with Pomodoro **15**

CHARRED SKILLET GREENS

Chargrilled garlic buttered seasonal greens,
toasted pepitas **GF NF 16**

SMASHED POTATOES

Pan-fried smashed baby potatoes, caper butter,
Caesar mayo **GF NF 16**

GNOCCO FRITTO

Fried dough balls, olive salt & Pomodoro **NF 12**

CINNAMON GNOCCO FRITTO

Cinnamon sugar dusted dough balls, chocolate
dipping sauce **NF 12**

POLENTA STICKS with herb aioli **GF NF 14**

BRUSCHETTA

Confit tomato, Sicilian red pesto, crumbled feta,
toasted seeds & microgreens on ciabatta **GF* 16**

sweets

GELATO

Choose two flavours of Gellissimo gelato:
chocolate / vanilla / pistachio **GF* NF* 10**

CHEESECAKE

Tiramisu inspired cheesecake with Marsala
soaked biscuit base, vanilla mascarpone,
chocolate coffee mousse & coffee syrup, with
vanilla gelato **GF NF 14**

CANNOLI

Vanilla mascarpone cannoli, grilled thyme
stonefruit, pistachio gelato **NF* 14**

BANOFFEE CALZONE

Dark chocolate, banana, toffee sauce & salted
peanut baked calzone with vanilla gelato **14**

AFFOGATO

Espresso with chocolate, vanilla or pistachio
gelato **GF* NF 10**

Add Frangelico / Amaretto **5**

pasta/mains

PASTA OF THE WEEK Please ask your server for today's flavour

CARBONARA

Spaghetti with carbonara sauce, facon & cashew parmesan **NF* 25**

PUTTANESCA

Spaghetti with capers, olives, aubergine 'anchovies', tomato, cashew
parmesan **NF* 25**

GNUDI

Spinach ricotta dumplings in a Pomodoro sauce, cashew parmesan
baked in a skillet, with ciabatta or Caesar side salad **GF* NF* 28**

TRUFFLE BURGER

Plan*t beef patty, truffled mushrooms, smoked cheese, caramelised
onions, Cos lettuce, pickles & herb aioli in a brioche bun, with fries or
Caesar side salad **NF* 25**

CHICKEN PARMA BURGER

Crumbed plant based chicken patty, chargrilled aubergine, Cos
lettuce, cashew mozzarella, pickles, tomato relish & herb aioli in a
brioche bun, with fries or Caesar side salad **NF* 25**

CAESAR SALAD

Cos lettuce, seitan 'chicken', facon bits, aubergine 'anchovies',
croutons, cashew parmesan, Caesar dressing
Piccolo **GF NF* 16** Grande - with seitan 'chicken' **NF* 25**

pizza

Our sourdough pizzas are fermented for 48 hours for our healthier take on Roman style pizza. Your choice of our regular base or gluten free sourdough base. We are unfortunately unable to cater for coeliac or severe nut allergies as we make all our dough & cheeses from scratch.

MARGHERITA

Pomodoro sauce, house cashew
mozzarella, basil, olive oil **GF* 22**

TROPICALE

Pineapple, plant based ham,
cashew mozzarella, smoked
cheese, chilli oil **GF* NF* 25**
add BBQ sauce **2**

POLLO

Pomodoro sauce, seitan 'chicken',
cashew mozzarella, smoked
cheddar, BBQ sauce, herbed aioli
drizzle, Spanish onion **28**

PARMIGIANA

Pomodoro sauce, aubergine,
cashew mozzarella, smoked
cheese, parmesan, basil **GF* 25**

TUTTO CARNE

Pomodoro sauce, Plan*t sausage,
chorizo, crumbled beef, plant
based ham, caramelised onion,
BBQ sauce, cashew mozzarella &
parmesan **30**

TARTUFO

Mushroom cream, mixed
mushrooms, smoked cheese,
parmesan, rocket, truffle oil
GF* NF* 26

ZINGARA

Pomodoro sauce, chorizo, red
pepper, olives, red onion, cashew
mozzarella, Sicilian red pesto
GF* 25

VERDE

Garlic-bianca base, broccoli
basil pesto, friarielle, artichoke,
caramelised onion, rocket,
cashew mozzarella, parmesan
GF* 26
add crumbled Plan*t 'chorizo' **6**

PIZZA PATATINE

Garlic-bianca base, shaved
potato, smoked cheddar,
cashew mozzarella & parmesan,
rosemary, Spanish onion **GF* 25**
add capers **2**

PIZZA ADD ONS

Seitan chicken **NF 7**
Plan't chorizo **GF NF 6**
Pulled plant based beef **NF 7**
Vegan ham **GF NF 6**
Kalamata olives **GF NF 2**
Artichoke **GF NF 3**
Charred aubergine **GF NF 3**
Capers **GF NF 2**
Rocket **GF NF 3**
Roasted red pepper **GF NF 3**
Spanish onion **GF NF 2**
Creamy mushrooms **GF NF 3**
Pineapple **GF NF 2**
Cashew mozzarella **GF 4**
Smoked cheddar **GF NF 3**
Herbed aioli **GF NF 2**
BBQ sauce **GF NF 2**