



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**

BEET CAPRESE

Roasted beetroot with balsamic reduction,
cashew mozzarella, rocket with lemon
vinaigrette & toasted pepitas **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, with Caesar
mayo, crispy capers & sage **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

Beetroot & walnut pesto, crumbled feta, pickled
red onion, toasted seeds & rocket on toasted
ciabatta **GF* 16**

sweets

GELATO

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

CHEESECAKE

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

RAVIOLI

Chocolate & mascarpone ravioli, plum compote,
chocolate sauce & vanilla gelato **GF NF 14**

BANOFFEE CALZONE

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

AFFOGATO

Espresso with chocolate, vanilla or strawberry
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**

LASAGNE

Layers of bolognese arrabiata ragu lasagne with spinach mornay &
cashew mozzarella, served with garlic bread or a side salad **27**

GNOCCHI

Gnocchi in a creamy white wine sauce, with semi-dried tomato &
crispy sage **GF NF 25**

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, facon bits, croutons, cashew parmesan, Caesar dressing
& crispy capers

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, fresh basil, olive oil
GF* 22

TUTTO CARNE

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

POLLO

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

PIZZA PATATINE

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

TARTUFO

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

TROPICALE

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

ZINGARA

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

ANGEL PIZZA

Garlic bechamel & spinach
mornay, with cashew mozzarella
& parmesan **GF* NF* 23**

PARMIGIANA

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

pizza add ons

Seitan chicken **NF 7**
Plan't chorizo **GF NF 6**
Pulled plant based beef **NF 7**
Vegan ham **GF NF 5**
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**
Red onion **GF NF 3**
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**