

# VEGETARIAN MENU



## STUZZICHINI

- #Webakeitfresh daily bread, olive oil, balsamic vinegar (v) 3.50
- Marinated Olives (v) 3.50
- Pasta crisps & dips: beetroot puree, sour cream & dill, slow cooked tomato salsa (v) 5.00
- Pane & Aglio chargrilled focaccia with roast garlic oil (v) 4.00
- Pane, aglio, formaggio with roast garlic & cheese (v) 4.50
- Rosemary flatbread to share: pickled vegetables & rocket, slow cooked tomato (v)(m) 7.00

## ANTIPASTI

- Zuppa del giorno, toasted focaccia (v) 5.00
- Honey roast fig bruschettone, toasted hazelnut, blue cheese dressing & crispy celery (n)(v) 6.00
- Deep-fried butternut squash ravioli, whipped ricotta, roast tomato salsa 7.00

## PASTA E RISOTTO

All our pastas are home-made using egg & flour

We serve gluten free alternative pasta shells, **where sauce is marked (gf)**

- Rigatoni roast butternut squash, sage & walnut (n)(v) 9.50
- Tagliatelle creamed leeks & gorgonzola (v) 9.50
- Beetroot risotto, green bean horseradish & confit shallot salsa, watercress 10.00

## INSALATE

- Pearl barley & freekah with sundried tomato, black olives & pomegranate dressing 9.00
- Lentil, kale, roast parsnip salad with coconut dressing (n)

## PANINI (LUNCHTIME ONLY)

- Panino del giorno – ask for details 6.00

If you suffer from any food allergies please advise your server at time of order.

(v) vegetarian (gf) gluten free (m)mustard (sf) shell fish (s) sesame (n) nuts

A discretionary 10% service charge is added to all tables of 6 and above.



## SECONDI

- Puff pastry baked root vegetable strudel, herb lentil & spinach, smoked scamorza fondue 14.00

## CONTORNI

- Skinny fries with smoked paprika mayo (gf)(v) 4.00
- Braised baby gem lettuce, cannellini, herbs 3.50
- Thyme roast new potatoes 3.50
- Roast parsnip, lentil & kale salad, coconut dressing (n) 4.00
- Rocket & pickled vegetable salad (m) 4.00

## DOLCE

- Chocolate & hazelnut millefoglie, red wine poached pear, caramel hazelnuts & Frangelico gel(n) 6.00
- Sticky toffee pudding, salted caramel semifreddo & butterscotch sauce 6.00
- Classic tiramisu 6.00
- Gelati Misti 6.00

## FORMAGGI

- Cheeseboard selection of three cheeses tasting with Nonnas chutney, honey, toasted Walnuts, focaccia bread and crackers(n) 8.00

## DESSERT WINE by 125ml glass

- RECIOTO DELLA VALPOLICELLA CESARI VENETO 7.00  
Particularly suited to all desserts & makes an excellent partner to chocolate.
- VIN SANTO LE RUFOLE TOSCANA 4.50  
Medium sweet with good acidity and fruit notes with a hint of vanilla

If you suffer from any food allergies please advise your server at time of order.

(v) vegetarian (gf) gluten free (m)mustard (sf) shell fish (s) sesame (n) nuts

A discretionary 10% service charge is added to all tables of 6 and above.



## **NONNAS FAMOUS PASTA OFFER**

Available until Thursday 14<sup>th</sup> December 2017  
Back Tuesday 2<sup>nd</sup> January 2018

**SPAGHETTI PUTTANESCA**  
Tomato, olives, chilli, rosemary (v)(gf)

**PENNE AL FORNO**  
Butternut squash, sage ricotta (v)

**£6.95**

**From Tue-Fri 12-3/5-7 Sat 12-3 only Sun 12-9**

If you suffer from any food allergies please advise your server at time of order.

(v) vegetarian (gf) gluten free (m)mustard (sf) shell fish (s) sesame (n) nuts

A discretionary 10% service charge is added to all tables of 6 and above.