

# THE VEGAN CLASSICS

## STARTERS

#### Vegan Flatbread 10.95

Artichoke, red onion pureé, vegan cheese & courgettes

#### Classic Pomodoro Bruschetta (ve) (n) 9.95

Artisan in-house baked Pugliese bread, smashed avocado topped with diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves on toasted bread, topped with wild rocket and a balsamic reduction

#### Mushroom Zola Bruschetta (ve) (n) 9.95

Artisan in-house baked Pugliese bread, topped with garlic, sautéed chestnut mushrooms. Finished with walnuts and white truffle oil

## **PASTA**

#### Cassaraccia Alla Nonna 15.00

Button mushrooms, rosemary, thyme, garlic, parsley and DOP tomato sauce

### **Linguine The Forager 16.50**

Red onion, king oyster, chestnut, wild and portabello mushrooms with truffle oil

### Cassaraccia Arrabiata 15.50

DOP tomato sauce, fresh chillis and sauteéd red onions

# WOOD FIRED PIZZA

## Margherita (v) 14.95

DOP tomato sauce, vegan cheese and fresh basil.

Finished with EVO oil

Add mixed veg: + 2.50

# Neapolitan Guy 17.95

DOP tomato sauce, vegan cheese, wild crispy capers, and black olives. Finished with EVO oil

# Pizza Maltaja (v) 16.25

DOP tomato sauce, vegan cheese with spicy wild broccoli, sliced red onion, artichokes and thinly sliced potato. Finished with cranberry jelly

## SIDES

Garlic Bread 6.00

Garlic Bread with Vegan Cheese 7.50

Rocket & Balsamic Salad 5.50

Mixed Salad 5.50

Hand cut French Fries 4.75

Rosemary 5.75

Truffle 5.75

Green Beans 7.50

Tossed in EVO oil, chilli flakes, crispy onion and balsamic glaze