

PANE {bread}

|   | 1/2 serve | full serve |
|---|-----------|------------|
| WARM CIABATTA / mount zero extra virgin olive oil   | 8.0       | 12.0       |
| GARLIC & HERB BREAD / vegan garlic butter   | 10.5      | 14.5       |
| GARLIC & HERB BREAD / with melted vegan bocconcini  | 12.0      | 16.0       |
| OVEN-BAKED FOCACCIA / extra virgin olive oil, sea salt  |           | 12.0       |
| TOMATO BRUSCHETTA / tomato, vegan cheese, vegan pesto, garlic, basil, olive oil (1 PIECE PER SERVE) |           | 13.0       |

OLIVES WARM MARINATED MOUNT ZERO OLIVES

|                           |      |
|---------------------------|------|
| GREEN SICILIAN OLIVES     | 12.5 |
| LIGURIAN OLIVES           | 12.5 |
| KALAMATA OLIVES           | 12.5 |
| MIXED SELECTION OF OLIVES | 12.5 |

ZUPPE {soups}

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| RIBOLLITA / a hearty vegetable soup with cannellini beans, chickpeas, pangrattato, vegan pesto | 15.5  |
| ADD 2 PIECES OF GARLIC & HERB BREAD  | + 4.5 |



ATTENTION CUSTOMER WITH FOOD ALLERGIES  
Please, scan the QR code and read the allergy waiver for more details.

**\*ALLERGENS:** ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH OR SHELLFISH. WE CANNOT BE HELD RESPONSIBLE FOR TRACES OF ALLERGENS. UNFORTUNATELY WE CANNOT ACCOMMODATE FOR SEVERE ALLERGIES.

OUR MENU IS EXTENSIVE AND WE REGRETTABLY CANNOT LIST EVERY ITEM IN EACH DISH. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO PLACING YOUR ORDER.

PLEASE NOTE A SURCHARGE OF 5% APPLIES ON SATURDAYS, A SURCHARGE OF 10% APPLIES ON SUNDAYS & A SURCHARGE OF 18.5% APPLIES ON PUBLIC HOLIDAYS. PROCESSING FEES APPLY TO ALL CARD PAYMENTS

KINDLY NOTE WE DO NOT SPLIT BILLS.

ANTIPASTI

|   |      |
|---|------|
| CHICKPEA DIP / smoked paprika, semi-dried tomatoes, pickled onion, toasted focaccia                                     | 16.0 |
| CHAR-GRILLED MARINATED EGGPLANT / toasted almonds, vegan cheese, sweet & sour capsicum agrodolce (served cold)          | 16.0 |
| OVEN ROASTED FIELD MUSHROOMS / vegan garlic butter, thyme, olive oil, balsamic, caramelised onion (served hot)          | 17.0 |
| SPICED ROAST CAULIFLOWER & PUMPKIN SALAD/ chickpeas, vegan fetta, parsley, lemon, crispy onion, hummus, toasted almonds | 18.5 |
| MUSHROOM ARANCINI / assorted winter mushrooms, vegan parmesan with chilli & garlic aioli                                | 16.0 |
| MARINATED VEGETABLES / char-grilled vegetables, balsamic onions, vegan pesto, lemon and olive oil (served cold)         | 15.5 |
| MELANZANE PARMIGIANA / oven baked layers of eggplant, san marzano tomato, fresh basil, vegan cheese                     | 27.0 |

SIDES

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| ROCKET, FETTA & AVOCADO SALAD / kalamata olives, red onion, semi-dried tomatoes, balsamic vinaigrette, fresh herbs, vegan fetta    | 18.5 |
| ITALIAN COLESLAW / shaved cabbage, fennel, red onion, radish, basil, mint, parsley, capers, vegan dressing, peas, lemon, olive oil | 16.0 |
| CHOPPED COS SALAD / vine tomatoes, red onion, basil, olive oil, white wine vinaigrette   | 14.5 |
| MIXED LEAF / olive oil, balsamic   | 10.5 |
| HOUSE CHIPS / fennel salt, vegan aioli, tomato chutney   | 15.5 |
| SWEET POTATO WEDGES / vegan aioli  | 16.0 |
| Extra vegan parmesan, fetta, bocconcini  | 3.5  |
| Extra vegan aioli, vegan chilli & garlic aioli   | 2.5  |

MAINS

|  |      |
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| SPAGHETTI ‘BOLOGNESE’ / slow cooked lentil, eggplant & mushroom ragu, vegan parmesan   | 35.0 |
| LINGUINE ALLA SOFIA / portobello mushrooms, semi-dried tomato, capers, olives, tomato sugo, chilli, bocconcini   | 34.5 |
| MEZZI PACCHERI MUSHROOM / assorted local mushrooms, mushroom crema, toasted pine nut and rosemary crumb  | 34.0 |
| SPAGHETTI BROCCOLINI / chilli, garlic, peas, spinach, artichoke, fresh herbs, vegan bocconcini, pangrattato  | 33.5 |
| GNOCCHI AL POMODORO / potato gnocchi, san marzano tomato, basil, vegan fetta, olive oil, pangrattato   | 35.0 |
| ROASTED PUMPKIN RISOTTO / candied pumpkin, sweet corn, caramelised onion, vegan fetta, basil   | 34.5 |
| MUSHROOM RISOTTO / assorted local mushrooms, roasted garlic, vegan parmesan, toasted pine nuts, fresh basil  | 35.0 |
| SUPERFOOD SALAD / mixed grains, broccoli, roasted cauliflower, heirloom tomatoes, candied pumpkin, spinach, capers, beetroot hummus, vegan fetta, toasted nuts and seeds | 32.0 |

OVEN BAKED DISHES

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| CAUTION HOT PLATE!   |      |
| VEGETABLE LASAGNE / layers of pasta, roasted capsicum, pumpkin, mushroom, zucchini, eggplant & spinach, oven baked with tomato, vegan pesto and vegan mozzarella | 37.0 |
| OVEN BAKED POTATO GNOCCHI / oven baked in a roast tomato & basil sugo topped with candied pumpkin, pangrattato, vegan mozzarella                                 | 35.0 |
| SLOW BRAISED CHICKPEA & VEGETABLE CASSEROLE / tomato, basil, vegan pesto, vegan mozzarella, pangrattato  | 34.5 |

PIZZA {bianca} OLIVE OIL & GARLIC BASE

|   |      |
|---|------|
| SMASHED ROASTED POTATO, ROSEMARY & SEA SALT / caramelised onion, vegan fetta                                  | 28.5 |
| PIZZA AI FUNGHI / assorted local mushrooms, roasted garlic, vegan bocconcini, basil                           | 33.0 |
| ROASTED CAULIFLOWER / potato, roasted spiced cauliflower, chickpeas, caramelised onion, vegan mozzarella      | 31.5 |
| CHAR-GRILLED BROCCOLINI / balsamic onions, zucchini & artichoke puree, oregano, vegan pesto, vegan mozzarella | 30.0 |

PIZZA {rossa} SAN MARZANO TOMATO BASE

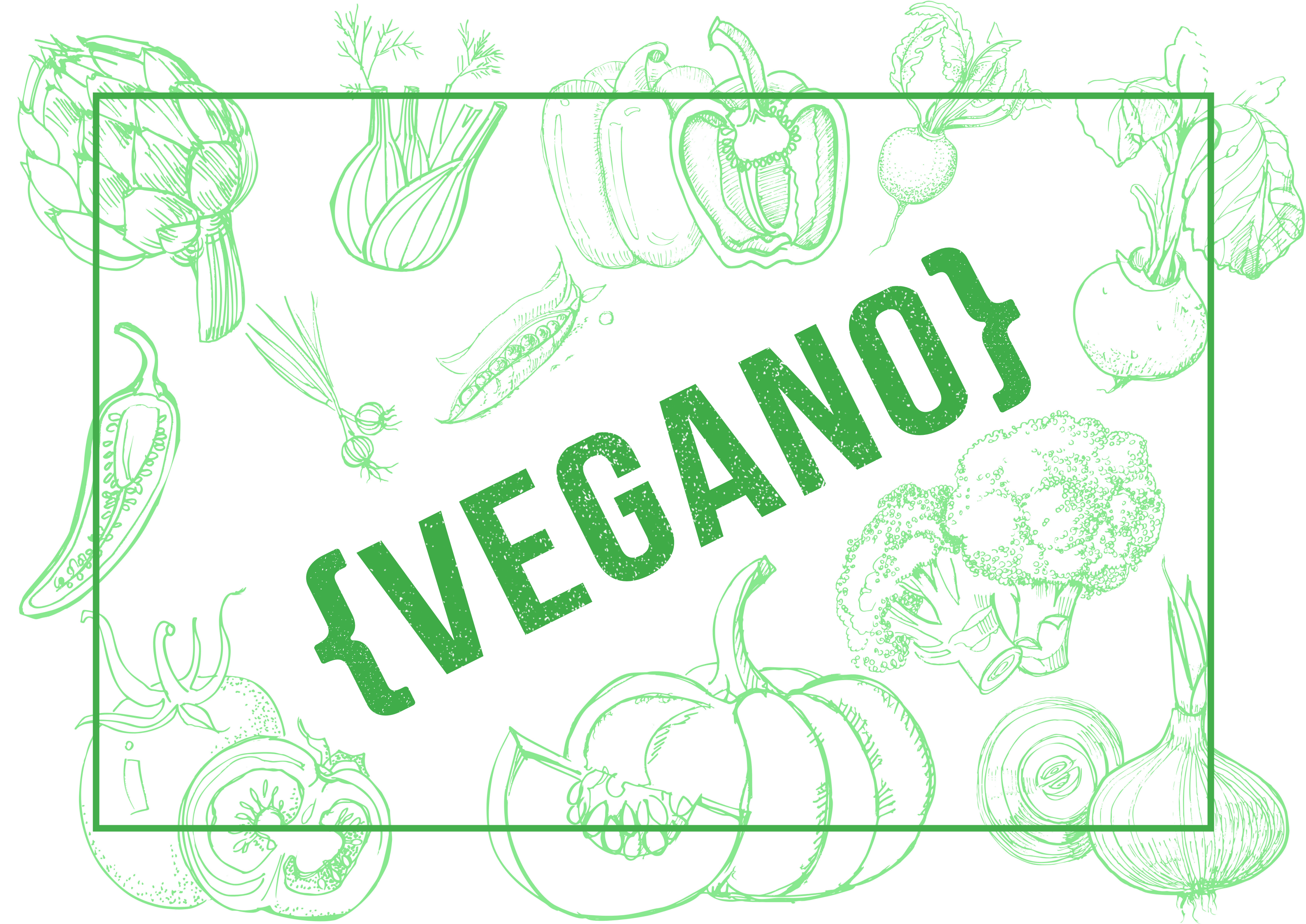
|  |      |
|--|------|
| MARGHERITA PIZZA / san marzano tomato, vegan mozzarella, basil, sea salt                         | 30.0 |
| CHAR-GRILLED EGGPLANT / cherry tomatoes, olives, capers, caramelised onions, chilli, vegan fetta | 31.0 |
| ROASTED PUMPKIN / vegan mozzarella, caramelised onion, pine nuts, rocket & parmesan              | 31.0 |
| CHAR-GRILLED VEGETABLE / vegan mozzarella, garlic, basil, semi-dried tomato, vegan pesto         | 31.5 |

DOLCETTI {dessert}

|  |      |
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| FRANGELICO ICE CREAM / chocolate sorbet, macadamia nut gelato, frangelico liqueur, toasted hazelnuts, crushed chocolate biscuit, cacao nibs, waffle cone | 19.0 |
| CHOCOLATE FUDGE TART / vanilla gelato, macerated strawberries  | 18.5 |
| AFFOGATO / pistachio gelato, espresso, disaronno amaretto liqueur, chocolate crumble, toasted pistachio nuts   | 19.0 |
| WARM STICKY TOFFEE & GINGER PUDDING / salted caramel, compote of berries, vegan vanilla bean ice cream   | 19.5 |

Please be aware all our desserts contain nuts





# VEGANO