

# VEGAN MENU

## ENTRÉE'S

### PANE DELLA CASA 8

Fresh Italian bread served w/ extra virgin olive oil & balsamic vinegar

### CHEESY GARLIC BREAD 6

Garlic, herbs, & vegan cheese

### ANTIPASTO BOARD 12

Roast Pumpkin, Chargrilled Eggplant, Semi-dried Tomatoes, Roast Capsicum, Olives & Charcoal Activated Crackers

### WARMED OLIVES 10

Mixed Olives Marinated in Fresh Herbs, Garlic & Oil Served Warm

## MAINS

### VEGETABLE PLATE 20

Wood-fired Roasted Cauliflower, Steamed Asparagus, Broccolini, Roast Pumpkin & Balsamic Onions

## PASTA

### MUSHROOM ORECCHIETTE 25

Sauteed seasonal mushrooms w/ walnuts & sage in extra virgin olive oil and drizzled w/ truffle oil

### SPAGHETTI ARRABIATA 20

Rich Napoli Sauce w/ Chilli, Garlic, Basil & Parsley

## TRADITIONAL ITALIAN WOOD FIRED PIZZA'S

### Pizza Rossa: Tomato Base

#### MARGHERITA 16

Napoli, Basil, Olive Oil, Vegan Cheese

#### MELANZANA 20

Napoli, Eggplant, Baby Spinach, Semi-Dried Tomatoes, Vegan Cheese

#### ROSSO BIANCO 20

Napoli, Red Onion, Mushroom, Cherry Tomatoes, Vegan Cheese

### Pizza Bianca: Olive Oil Base

#### VERDURE 20

Roast Capsicum, Mushrooms, Olives, Red Onion, Garlic, Vegan Cheese

#### FUNGHI OLIO 20

Spinach, Mushrooms, Truffle Oil

#### AGLIO FORMAGGIO 16

Confit Garlic & Vegan Cheese

## SIDES

Bowl of Chips 8

Garlic & Rosemary Potatoes 10

Steamed Green Vegetables 9

Wood-fired Cauliflower 9

## DESSERT

### GELATO 12

(3 scoops) - your choice of Passionfruit, Lemon or Blood Orange

### DOLCE CALZONE 15

Banana, Strawberries & Raspberries with a mixed berry coulis layer

