# PRANZO 

ITALIAN

## VEGAN MENU

Bruschetta topped with tomato, basil \& garlic (GFO)
£7.95
Bruschetta topped with wild mushrooms, garlic \& truffle, parmesan GFO) £8.95
Panzanella salad, cherry tomatoes, red onion, garlic, olives, oregano, red peppers, leaves, focaccia croutons (GFO)
£8.95

## MAINS

Pan fried gnocchi with slow roasted aubergine ragu, garlic, basil, parmesan $£ 15.95$ baked with melted mozzarella $+£ 2$

Paccheri with Nonna's slow cooked tomato \& basil sauce, parmesan (GFO) $£ 14.50$ baked with melted mozzarella $+£ 2$

Bigoli arrabiata - toasted garlic, black olives, chilli flakes, tomato sauce, parmesan (GFO) £15.95

Mafalde with wild mushrooms, garlic, truffle, white wine, parmesan $£ 15.95$

## DESSERTS

Chocolate blood orange ice-cream (GF)
£6.95
Rhubard \& raspberry ice cream (GF)
£6.95
Vegan chocolate brownie with chocolate \& orange ice cream
$£ 8.95$

