

# PRANZO

ITALIAN

## VEGAN FESTIVE MENU 2024

2 COURSES £27.95 3 COURSES £32.95

### APERITIVO

#### CHRISTMAS

SPRITZ  
Apple, cranberry,  
bloody orange,  
prosecco  
£11.50

#### TORINO

SOUR  
Amaretto, lemon,  
foamer, primitivo  
£12.50

#### BLACK FOREST

OLD FASHIONED  
Bourbon, cherry syrup,  
creme de cacao  
£13

#### SOUR CHERRY

NEGRONI  
Gin, cocchi Torino,  
Campari, saliza, sour  
cherry £11.50

#### HOMEMADE

FOCACCIA  
with balsamic & extra  
virgin (GFO)  
£4.95

#### CERIGNOLA

OLIVES  
from Puglia  
(GF)  
£5.50

### STARTERS

Classic tomato & basil bruschetta  
on Pugliese toast, vine tomatoes, garlic, basil, extra virgin, glaze (GFO)

Bruschetta topped with wild mushrooms, garlic, basil pesto, parmesan (GFO)

Panzanella salad, cherry tomatoes, red onion, olives, oregano, peppers, leaves, focaccia croutons (GFO)

### MAINS

Paccheri with slow roasted aubergine ragu, basil, parmesan (GFO)  
baked with melted mozzarella + £2

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

Mafalde with wild mushroom ragu, garlic & tomato sauce, parmesan (GFO)

Herb roasted celeriac steak, roasted heritage carrots, roasted garlic, greens, roast potatoes (GF)

### SIDES

Sauteed  
tenderstem  
broccoli with  
garlic & chilli  
(GF)  
£5.50

Pan fried  
sprouts (GF)  
£5.50

Roast  
parmentier  
potatoes  
(GF)  
£5.50

Roast heritage  
carrots with  
thyme (GF)  
£5.50

Courgette  
fries (GF)  
£5.50

Salted skin  
on fries (GF)  
£5.50

Rocket salad,  
balsamic glaze,  
cherry  
tomatoes,  
parmesan (GF)  
£5.50

### DESSERTS

Chocolate blood orange ice-cream (GF)

Rhubard & raspberry ice cream (GF)

Vegan chocolate brownie with chocolate orange ice cream

Please inform us of any food allergies before ordering

GF - Gluten Free | GFO - Gluten Free Option Available Upon Request | V - Vegetarian | VE - Vegan