

# PLANT POWERED MENU...

## UNO PLATTER...£10

Served with sourdough, mixed pickles, grissini, lentil pate, balsamic onions, globe artichokes piquillo peppers

## ANTIPASTI...

HOUSE BREAD...£4

OLIVES MARINATE...£3.5

With shaved fennel

BRUSCHETTA...£6.5

Crushed tomatoes with confit garlic, extra virgin olive oil & sea salt

PIZZA BIANCO...£5

Confit garlic, rosemary oil

PIZZA POMODORO...£6

Tomato, confit garlic, rosemary oil

FUNGHI AL FORNO...£6.5

Wild mushrooms, confit garlic & braised tomatoes with toasted sourdough bread

## CONTORNO...

HOUSE FRIES...£4\*

SAUTEED NEW POTATOES...£5

Rosemary dressing

HOUSE SALAD...£5

BEEF TOMATO SALAD...£5

Shaved red onion, oregano oil

PANZANELLA SALAD...£5

Tuscan vine tomatoes, piquillo peppers, olives, sourdough bread, sherry vinegar

## PINSA...

MARGHERITA...£9

Our classic margherita with rich tomato sauce, basil and vegan cheese

BUILD YOUR OWN...£12

Create your perfect vegan pizza

INCLUDES 3 TOPPINGS - A TOMATO SAUCE BASE WITH OPTIONAL VEGAN CHEESE

Veg; spinach, mushrooms, confit cherry tomato, roast peppers, olives, cauliflower, green chilli

(Extra toppings £1 each)

## PASTA...

SPAGHETTI POMODORO...£10

Spaghetti, rich tomato and basil sauce. Slow roasted tomatoes, garlic, fresh basil

CAULIFLOWER RIGATONI...£11

Roast cauliflower, wilted spinach, toasted hazelnuts & truffle oil

LINGUINE AGLIO E OLIO...£10

Spaghetti, garlic, chilli and olive oil

## UNO PLANT POWERED BURGER...£12

Soy meat pattie, vegan cheese, crushed avocado, green tomato chutney and chilli with fries\*

## ROASTED NEW POTATO SALAD...£10

Shaved fennel, piquillo peppers, rocket leaf, crisp chickpeas

## DESSERTS...£5

DARK CHOCOLATE VEGAN BROWNIE

With raspberry sorbet

PAN ROASTED BANANA

Spiced rum caramel, sultanas, coconut ice cream

All dishes are free from animal derived ingredients.

Dishes with a \* carry a risk of cross contamination due to mixed use fryers.