



# VEGAN MENU

## ANTI PASTI

- VERDURE (V) (GO)** 13pp  
woodfired marinated vegetables, artichoke, vegan italian cheese, olives, pickled vegetables, italian bread
- MIXED OLIVES (V) (G)** 9  
mixed italian olives

## PIZZA BIANCA

- RUSTICA VEGETARIANO (V) (GO)** 24  
vegan cheese, sliced potato, rosemary, olive oil
- TARTUFO & FUNGHI (V) (GO)** 26  
vegan cheese, truffle paste, mushroom

## PANE

- WOODFIRED FOCACCIA (V) (GO)** 8  
extra virgin olive oil, aged balsamic
- CHEESY GARLIC PIZZA (V) (GO)** 14  
garlic, herbs, vegan cheese
- PIZZA PANE BIANCO (V) (GO)** 12  
extra virgin olive oil, garlic, cracked black pepper
- PIZZA PANE ROSSO (V) (GO)** 13  
tomato sauce, oregano
- CAPONATA BRUSCHETTA (V) (GO)** 13  
agrodolce roasted eggplant, toasted pine nuts, grilled ciabatta

## PIZZA ROSSA

- MARGHERITA (V) (GO)** 20  
tomato, vegan cheese, basil leaves, olive oil
- VEGETARIANO (V) (GO)** 24  
tomato, vegan cheese, roasted seasonal vegetables, olive oil
- NAPOLETANA (V) (GO)** 22  
tomato, vegan cheese, olives, basil, oregano, olive oil

## SALADS

- NONNA'S SALAD (V) (G)** 14  
roasted seasonal root vegetables, mixed leaves, buckwheat, green olives & lemon dressing
- CASA CAESAR SALAD (V) (GO)** 15  
gem lettuce, shaved almonds, casa caesar dressing
- PANZANELLA SALAD (V) (GO)** 18  
slow roasted seasonal tomatoes, mixed olives, crisp bread, vegan cheese, oregano, red wine vinegar dressing

## MAINS

- EGGPLANT PARMIGIANA AL FORNO (V) (G)** 25  
woodfired eggplant seasoned with oregano & garlic layered with rich house made tomato passata finished with fresh herbs & vegan cheese

## PASTA / RISOTTO

- SPICY ARRABIATA PENNE (V) (GO)** E 14 M 26  
spicy tomato sauce, vegan cheese, fresh oregano
- CAPRESE RISOTTO (V) (G)** M 25  
italian rice, sun blushed tomato, slow roasted tomatoes, rich passata sauce, vegan cheese, fresh oregano
- RISOTTO GENOVESE (V) (G)** M 25  
creamy risotto, seasonal greens, fresh garden herbs
- ROSATO'S PENNE POMODORO (V) (GO)** E 12 M 21  
rich passata sauce, vegan cheese, basil leaves, sun blistered seasonal tomatoes, crispy garlic

## SIDES

- FRIES (V) (G)** 7
- TRUFFLE FRIES (V) (G)** 9  
truffle oil, vegan cheese
- HONEY & LEMON CARROTS (V) (G)** 10
- ITALIAN GREEN BEANS (V) (G)** 9  
with crispy garlic
- PRIMAVERA SMASHED POTATOES (V) (G)** 10  
fluffy potatoes smashed with seasonal greens
- CASA SALAD (V) (G)** 7  
with sliced heritage beetroot

## DESSERT

- ITALIAN POACHED FRUITS (V) (G) DAIRY FREE DESSERT** 14  
served with sorbet, vegan pistachio meringue
- TRIO OF SORBET (V) (G)** 10  
choose 3 scoops from today's selection of sorbet
- ADD SORBET TO ANY DESSERT (V) (G)** 3  
ask your server for today's flavours

PLEASE MAKE YOUR SERVER  
AWARE IF YOU HAVE ANY  
FOOD INTOLERANCES WHEN  
ORDERING

(V) - VEGETARIAN (VO) - VEGETARIAN OPTION AVAILABLE (G) - GLUTEN MINIMAL (GO) - GLUTEN MINIMAL OPTION AVAILABLE  
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS