

OLIVE ITALIAN

The Vegan Menu

Stuzzichini

Olives (GF) - £5.25

Premium Olives in our House Marinade

Garlic & Rosemary Focaccia - £6.35

Freshly Baked with Olive Oil & Balsamic Glaze

Truffle Pane Piccolo - £7.95

Truffled Dough Balls topped with Vegan Gran Padano

Starters & Sharer

Antipasto della Casa - £20.95

Our Special House Starter, a taste of our favourites but Vegan

Funghi Piccanti - £13.95

King Oyster Mushrooms Sauteed with Chilli, Garlic, Lemon & White Wine (GF Option)

Bruschetta Classica - £11.95

Garlic Crostini Layered with Heritage Tomatoes, Basil & a Balsamic Glaze (GF Option)

Grudi Di Spinaci e Formaggio Affumicato Vegano in Brodo Calabrese - £13.95

Spinach & Smoked Vegan Cheese Gnudi, in a calabrian Tomato Broth of Garlic, Chilli & Fresh Basil

Pane Piagato - Folded Pizza Style Bread

Tomato, Vegan Garlic Cream Cheese & Basil - £9.85
Chargrilled Pepper & Non-duja - £11.95

Polpette alla Calabrese - £13.95

Vegan Meatballs in Non-duja-Infused Tomato Broth with Charred Peppers

Side Dishes

Skin on Seasoned Fries - £4.95

Truffle Fries - £5.95

Hummus al Limone Con Focaccia - £6.75

Mini House Salad - £4.95

Broccolini Saltati al Limone (GF) - £7.50

Griddled Vegetables & Balsamic Dressing (GF) - £6.95

Garlic Bread - £7.95

Signature Dishes

Lasagne - £18.95

Slow Cooked Vegetable Ragu, Basil & Vegan Cream Bechamel with Toasted Crumbs

Gnudi al Pesto (GF) - £15.95

Spinach & Vegan Smoked Cheese with Basil Pesto, Spinach, Roasted Cherry Tomatoes and Pine Nuts

Risotto al Tartufo e Porcini (GF) - £16.95

Truffle & Porcini Risotto, slowly cooked with White Wine and Vegetable Stock, finished with Roasted Mushrooms, Herb oil and Vegan Gran Padano

Risotto Pomodorini - £17.50

Slow Roast Garlic & Vine Tomato, Vegan Cream Cheese finished with Basil Oil & Vegan Gran Padano

Insalata Tricolore (GF) - £14.95

Tomatoes, Avocado, Vegan Buffalo Mozzarella, fresh Basil, Courgette Ribbons, Chargrilled Red Peppers, Olive Oil, & a Balsamic Reduction

Pasta Dishes

Spaghetti Pomodoro - £15.95

Spaghetti tossed in a bright San Marzano Tomato & fresh Basil Sauce

Spaghetti al Ragu di Verdure - £17.75

Deeply Reduced Lentil Vegetable Ragu with Basil Oil & Vegan Gran Padano

Spaghetti ai Funghi - £17.95

Wild Mushrooms, Shallots, White Wine & Mascarpone style Cream with Truffle Oil

Rigatoni al Limone - £16.95

Rigatoni tossed in Garlic, Lemon, White Wine, Roasted Vine Tomatoes & a Herb Butter Sauce

ALL PASTAS AND PIZZAS CAN BE MADE GF. PLEASE ASK YOUR SERVER

Pizza Dishes

Margherita - £13.95

San Marzano Tomatoes, Vegan Fior di Latte & Fresh Basil Oil

Marinara - £11.95

San Marzano Tomatoes, Roasted Garlic, Oregano & Olive Oil

Pizza al Funghi - £15.95

Wild Mushrooms, Rosemary, Vegan Fior di Latte & Truffle Oil

Truffle Bianca - £15.95

Vegan Fior di Latte, Hummus Cream Base, Truffle, Rocket & Vegan Gran Padano

Fiesta di Verdure - £16.50

Vegan Fior di Latte, Roasted Peppers, Courgettes, Aubergine, Chilli Oil & Basil

Pizza Mediterranea - £15.95

Artichokes, Olives, Capers, Tomatoes & Herb Oil

Desserts

Hazelnut & Orange Tart - £7.75

Nutty Hazelnut filling with bright Orange notes in a Buttery Pastry - Rich with a Citrus Lift

Affogato - £6.65

Vanilla Vegan Gelato with a shot of hot Espresso - Simple and Bold (add Amaretto for £2)

Vegan Chocolate Truffle Torte (GF) - £10.25

Chocolate biscuit base topped with Belgian chocolate truffle mousse - Rich & Decadent

Lemon Sorbet with Limoncello - £9.65

Zesty Lemon Sorbet with a splash of smooth limoncello - Light, Citrusy, and Refreshing

Sorbet of the Week - £8.50

Please ask for Today's Flavours