



WE USE ONLY VEGAN INGREDIENTS

Have a taste of Rome in the heart of Edinburgh.

NO GLUTEN CONTAINING INGREDIENTS MENU

Every care is taken to avoid any cross contamination. We do however work in a kitchen which processes allergenic ingredients & does not have an allergen free zone.

Starters

Marinated Olives Marinated Kalamata olives.	3.50
Soup of The Day Check specials board.	3.90
Bruschettas   Choose between marinated roasted peppers or cherry tomatoes and pesto.	4.50
Carciofo saltato Pan fried artichoke seasoned with lemon, salt and pepper.	6.90
Bread Basket Selection of delicious GF bread served with extra virgin olive oil and balsamic glaze.	3.50
Focaccia Bianca 12" Focaccia topped with oil, salt and rosemary.	6.50
Pizza Rossa 12" Focaccia topped with tomato sauce, oil and oregano.	6.50
Pizza Rossa Piccante 12" Focaccia topped with tomato sauce, chilli and oil.	6.50
Garlic Focaccia 12"  Focaccia topped with garlic, butter and parsley.	6.50
Marinara 12" Tomato, garlic, oregano.	6.50

Pasta

Penne all'Arrabbiata   Penne in a slow cooked spicy tomato, olive, caper and basil sauce, served with parmesan.	11.90
Penne al Pesto    Penne in homemade cheesy pesto.	10.90
Penne Broccoli and Porcini e Salsiccia    Penne in a creamy broccoli, porcini mushroom and sausage (smoked soya chunks) sauce, served with truffle oil.	12.90
Spaghetti Aglio Olio e Peperoncino   Spaghetti cooked in oil chilli, garlic and parmesan to create a fresh and spicy dish.	10.90
Spaghetti Cacio e Pepe Tartufato    Spaghetti pasta in a creamy pecorino and black pepper sauce with a touch of truffle oil.	11.90
Penne ai Quattro Formaggi   Penne in a mozzarella, parmesan, ricotta and blue cheese sauce, topped with fresh parsley and parmesan.	10.90
Spaghetti alla Carbonara    Spaghetti pasta in a traditional creamy Carbonara sauce.	13.90
Spaghetti all Amatriciana    Spaghetti pasta in a slow cooked tomato, onion, bacon (smoked soya chunks) and basil sauce, served with parmesan.	13.90

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Pizza

Margherita 	10.00
Tomato sauce, mozzarella and basil.	
Funghi 	10.50
Tomato, mushrooms and mozzarella.	
Capricciosa 	13.40
Tomato, olives, mushrooms, capers, chicken quorn, egg, artichokes and mozzarella.	
Quattro Stagioni 	13.40
Tomato, mushrooms, artichokes, chicken quorn and mozzarella.	
Caponata 	12.40
Tomato, aubergines, courgettes, onions, cherry tomatoes, olives, capers and mozzarella.	
Ortolana 	12.40
Tomato, grilled courgettes, grilled aubergines, roasted peppers, mushrooms and mozzarella.	
Pizza de la Sora Lella   	12.40
Trippa made from soy in a slow cooked tomato, mint, onions and almond pecorino.	
Amatriciana Romana  	11.40
Tomato, red onions, almond pecorino, smoked soya chunks, black pepper, basil and mozzarella.	
Bolognese 	11.00
Slow cooked soy bolognese sauce, mozzarella, basil and parmesan.	

White Pizza

Campagnola 	14.00
Red onions, courgettes, aubergines, egg, oregano, sundried tomatoes, peppers and Quorn chicken and mozzarella.	
Four Cheese 	12.40
Parmesan, blue cheese, ricotta and mozzarella topped with parsley.	
Patate 	10.40
Potatoe slices, rosemary and mozzarella cheese.	
Pesto e Patate  	11.40
Pesto base, potato slices, mozzarella and basil.	
Radicchio Noci e Agave  	11.40
Red radish, blue cheese, agave syrup and walnuts.	

Main Courses

Trippa alla Romana   	9.90
Typical Roman dish made from soy chunks in a slow cooked tomato and mint sauce, topped with our homemade almond pecorino cheese, served with bread.	
Fish Cutlet   	10.90
Fried fish cutlet made from tofu and sea weed, served with chickpea salad and roasted potatoes.	
Parmigiana di Melanzane   	9.90
Delicious typical Italian dish made with aubergine parmesan and mozzarella topped with basil.	
Pollo coi Peperoni 	11.50
Homemade chicken pieces with slow cooked marinated peppers.	

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Fried Sides

Suppli Romani



Two suppli rice balls in a soy Bolognese sauce, filled with melted mozzarella, coated in GF flour and fried. A classic Roman bite!

4.00

Spicy Suppli Romani



Two suppli rice balls in a soy Bolognese sauce, filled with melted mozzarella, fresh chilli and sundried tomatoes, coated in GF flour and fried.

4.50

Patatine Fritte



Hand cut chips, served with homemade mayo.

4.00

Fresh Sides

Fresh Salad

Lettuce, rocket, cherry tomatoes, marinated olives, sweetcorn.

4.00

Ricotta alla Caprese



Homemade ricotta, fresh vine tomatoes, basil and balsamic glaze.

6.00

Zucchine Grigliate

Whole courgette grilled in oil, chilli and garlic.

4.00

Roasted Potatoes

Potatoes roasted in rosemary and salt.

3.90

Peperonata

Marinated peppers with potatoes

6.90

Funghi Porcini Arrosto in Salsa Verde

Whole roasted Porcini Mushrooms served with our homemade green sauce

8.90

Allergens Chart:



Soy



Gluten



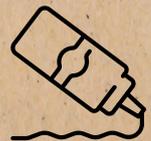
Nuts



Celery



Sulphur
Dioxide



Mustard

For food dietary requirements please inform a member of the staff.

