



Yes! IT'S ALL UNBELIEVABLE AND MOUTHWATERINGLY VEGAN!

A question that we get asked often. We are proud to state that all our food is Vegan and 100% guilt free!!

KIDS PORTIONS ARE 30% DISCOUNTED FROM THE ADULT PRICE

Stuzzichini

Mixed Olives Marinated Olives	5.5
Gestino di Pane Toasted bread and breadsticks served with balsamic and oil.	6
Focaccia Bianca 12" (To Share) Focaccia topped with extra virgin olive oil, salt and rosemary.	11.9
Antipasti	
Bruschetta al Pomodoro Toasted Bread topped with cherry tomatoes, basil and garlic.	7.9
Crostino Prosciutto e Mozzarella Oven baked bread topped with cream, ham and mozzarella.	8.3
Suppli Romani Fried Bolognese rice balls filled with mozzarella, accompanied with our mayo.	7
Zucchini Grigliata Piccante (Spicy) Spicy whole grilled courgette with garlic, oil and chilli flakes.	7
Zoccolette Fritte all' Arrabbiata e Parmigiano (Spicy) Pizza dumplings with spicy Arrabbiata Sauce and Parmesan.	7.5
Garlic Focaccia 12" (To Share) Focaccia with garlic and butter.	13.5
Bruschetta Gorgonzola, Radicchio e Noci Toasted Bread topped with a creamy gorgonzola cheese, raw radicchio and toasted walnuts.	9.5

Pasta (Topped with Parmesan)

Mezze Maniche alla Carbonara served in our traditional Carbonara sauce, with homemade bacon and black pepper.	17.9
Bucatini all'Amatriciana served in a slow cooked tomato and basil sauce, homemade bacon, red onions and black pepper.	17.9
Penne Quattro Formaggi e Funghi served in a creamy sauce, with gorgonzola cheese, parmesan, mozzarella, mushrooms and parsley.	17.9
Gnocchi Salsiccia e Crema Tartufata Potato dumplings served in a creamy truffle and sausage sauce.	16.9
Penne all'Arrabbiata (Spicy) served in a slow-cooked spicy tomato and basil sauce, with black olives, garlic and capers.	16.9
Gnocchi alla Sorrentina Potato dumplings cooked in a classic Italian rich tomato sauce, with mozzarella and basil.	17.5
Spaghetti Aglio, Olio e Peperoncino (Spicy) Classic Roman pasta, made with Italian chilli flakes, fresh parsley, garlic and extra virgin olive oil.	16
Penne alla Vodka Penne with homemade smoked seitan, tomato sauce, cream and vodka.	17.9
Mezze Maniche alla Zozzona served in a tomato and cream sauce with homemade bacon, sausages, egg, onion and black pepper.	17.9
Bucatini Cacio e Pepe Classic Roman pasta recipe made with parmesan, black pepper and truffle sauce.	16.9
Gnocchi Gorgonzola, Radicchio e Noci Gnocchi dumpling served in a creamy gorgonzola cheese sauce, with radicchio and toasted walnuts.	17.9
Spaghetti alla Campagnola served with pan-fried cherry tomatoes, mushrooms, courgettes, garlic and red onion.	16.9

Contorni

Insalata di Pomodori e Cipolle Rosse Tomatoes, Red Onions, Basil.	5.9
Rocket Salad Rocket, Parmesan, Balsamic Glaze.	6.9
Patatine Fritte Tartufate Hand cut chips, truffle oil, salt, pepper and mayo.	5.9
Patatine Fritte Hand cut chips, salt, pepper and mayo.	5.5

**SNAP AND SHARE ON OUR SOCIALS!
TAG #SORALELLAEDINBURGH**

Pizza 12" (Every pizza can be made a Calzone)

Margherita Tomato sauce, mozzarella and basil.	14.5
Pepperoni Tomato sauce, pepperoni and mozzarella.	16.9
Arrabbiata (Spicy) Arrabbiata sauce with olives, capers, basil, garlic, chilli flakes, and mozzarella.	15.9
Capricciosa Tomato sauce, olives, mushrooms, capers, ham, egg, artichokes and mozzarella.	17.9
Meat Feast Tomato sauce, ham, chicken, bacon, pepperoni, sausage, olives, red onion and mozzarella.	19
Ortolana Tomato sauce, courgettes, aubergines, mushrooms, sweetcorn, olives and mozzarella.	16.9
Amatriciana Tomato sauce, red onion, bacon, parmesan, black pepper, basil and mozzarella.	16.9
Quattro Stagioni Tomato sauce, mushrooms, artichokes, ham, pepperoni and mozzarella.	17.9
Parmigiana Tomato sauce, roasted aubergines, basil, parmesan and mozzarella.	16.9
Cacciatora Tomato sauce, roasted potatoes, bacon, capers, black olives, rosemary, mozzarella, and black pepper.	19

Pizza Bianca 12"

Quattro Formaggi e Funghi Cream base, parmesan, gorgonzola, mozzarella, mushrooms, and parsley.	17.9
Boscaiola Mushrooms, olives, sausage, truffle oil and mozzarella.	16.9
Carbonara Cream base, onions, homemade bacon, egg, mozzarella, parmesan, and black pepper.	16.9
Zucchine e Prosciutto Cream base, courgettes, ham and mozzarella.	15.9

We only use organic flour for our pizza dough.
Water, salt, cane sugar, fresh yeast, olive oil and passion.
Simplicity is the key.

- PASTA ALLA ZOZZONA -

A great classic of Roman cuisine.

Zozzo in Italian means filthy, but in Roman dialect that word also means rich, complex and hard to describe. It's in fact a dish that takes aspects from 4 of Rome's most classic pasta sauces: Carbonara, Amatriciana, Cacio e Pepe and Gricia.

Perfect for those looking for a memorable, indulgent experience and a rich combination of flavours.

"Semel in anno licet insanire"
From Latin: It's ok to go crazy once a year.



A TASTE OF ROME IN THE HEART OF EDINBURGH

Allergens Chart:



For food dietary requirements please inform a member of the staff