PIRCIO

*The family run restaurant*
*Vegetarian-Vegan*

# ANTIPASTI

**Zuppa del giorno o minestrone** £6.50
*Vegetable soup*

**Goddess olives** £5.90
*Mighty big green olives from Sicily's belice valley*

**Pane di pizza e aglio** £6.45
*Garlic, oregano, tomato sauce, pizza bread*

**Bruschetta al pomodoro** £6.45
*Toasted garlic bread heaped with fresh tomato, basil & red onion with drizzle of olive oil*

**Insalata dicolore** £6.95
*Avocado, tomato salad drizzled with extra virgin olive oil and fresh basil*

**Vegan Garlic Bread** £5.50
*12' garlic bread, available with cheese (+£2.0)*

# MEZES

**Vegan Mixed Meze Platter** £14.95
*Hummus, tabbouleh, baby broad beans, aubergine ratatouille, stuffed vine leaves, falafel*

**Vegan Falafel Starter** £6.45
*Deep fried patties made from chickpeas, herbs and spices*

**Hummus** £6.45
*Puree of chickpeas, tahini, lemon and garlic*

**Quinoa Tabbouleh** £6.45
*Finely chopped flat-leafed parsley mixed with mint, quinoa, tomatoes, onion and pomegranate dressing*

**Vegan Greek Salad** £7.45
*Tomatoes, cucumber, fresh peppers, marinated olives, parsley and red onions*

**Vegan Baby Broad Beans** £5.95
*Seasoned with coriander*

**Vegan Stuffed Vine Leaves - Dolma** £7.00
*Rice, onions, dill, herbs & olive oil wrapped in vine leaves*

**Aubergine Ratatouille - Imam Bayildi** £6.95
*Stewed aubergine, peppers, chickpeas and tomatoes*

**Ezme Salad** £7.95
*Finely chopped tomatoes, onion&parsley with lemon&olive oil dressing, topped with fresh pomegranates & walnuts*

**Spicy Veggie Starter** £7.95
*Broccoli, carrots, french beans cooked in coconut cream, onions & ginger*

# PIZZE

**Vegan Margherita** £10.50
*Tomato sauce, vegan cheese, olive oil and fresh basil*

**Vegan Chili Pizza** £12.50
*Tomato sauce, vegan cheese, chillies*

**Vegan Funghi Pizza** £13.50
*Tomato sauce, vegan cheese, mushroom*

**Vegan Pineapple Pizza** £13.45
*Tomato sauce, vegan cheese, pineapple*

**Vegan Premium Pizza** £13.95
*Tomato sauce, vegan cheese, onion, mushroom, peppers, spinach & olives*

# TURKISH BOAT PIDE

**Vegan Boat Pide** £13.95
*Turkish style calzone with vegan cheese, onions, peppers, tomato and a hint of garlic, served with salad*

# PASTA

**Vegan Penne dello chef** £13.50
*Mushrooms, baby spinach, tomato sauce, baby plum tomatoes & garlic*

**Vegan Penne arrabbiate** £11.95
*Tomato sauce, chillies and garlic*

**Vegan Veggie Linguine** £10.95
*Tomato sauce, broccoli, carrots, french beans and garlic*

# RISOTTO

**Vegan Risotto e funghi** £13.95
*Italian arborio rice with spinach, garlic, mushroom and tomato sauce*

**Vegan Veggie Risotto** £13.95
*Italian arborio rice with broccoli, carrots french beans and tomato sauce*

# SPECIALS

**Vegan Falafel with Houmous & Vegetables** £13.95
*Served with bread and salad*

**Spicy Veggie Pot** £15.95
*Broccoli, carrots, french beans cooked in coconut cream, onions & ginger served with basmati rice*

# SIDES

**Chunky Fries** £5.50

**Vegan Sautéed Potatoes** £5.50

**Vegan Insalata rucola** £5.45
*Fresh rocket salad with cherry tomatoes and balsamic vinegar*

**Insalata di pomodoro e cipolla** £4.45
*Tomato, onion, salad dressed & topped with fresh basil*

**Insalata mista - Mixed Salad** £5.45
*Mixed leaf salad drizzled with balsamic vinegar*

# DESSERTS

**Vegan Chocolate Fondant** £8.00
*Classic vegan cake*

**Fruit Sorbet** £7.00
*Please ask a member of staff for today's flavours*

*Please let us know if you want to add or remove any of the ingredients.*

*Turn the page for wines*

(N) CONTAINS NUTS - (V) VEGETARIAN If you have any dietary or allergy conditions please notify a member of our staff. A discretionary service charge of 12.5 %will be added to the bill. V.A.T included.

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# WINES

## White Wines

**CHENIN BLANC, BLOCKHEAD ESTATE South Africa** — **£26.00**
*Packed with flavours of fresh apples and a touch of quince jelly, with a delicious creaminess and lovely zingy bite.*

**CHARDONNAY RESERVA, RAIZ Chile** — **£7.50 / £27**
*Delicious, easy drinking Chardonnay with a subtle tropical & citrus fruit character, mild oaky notes, lovely hints of vanilla scent and a soft refreshing finish.*

**GRÜNER VELTLINER, LOIMER Austria** — **£30.00**
*Persistent fruit concentration on the palate is full of zesty apple, ripe lime and spice, with good finesse and a precise, fresh finish.*

**MARIA COSTANZA, G. MILAZZO Sicily, Italy** — **£46.00**
*This multi award winning wine represents a milestone in Sicilian viticulture being the first wine to blend Inzolia and Chardonnay grapes. 10% barrique, very delicate on the nose with hints of vanilla, enriched by tropical fruits and closing with camomile. The palate is structured, soft and persistent.*

## Red Wines

**SHIRAZ, BLOCK HEAD South Africa** — **£26.00**
*Aromas of spice and blackcurrant cassis, which lead to rich dark fruit flavours, a touch of spice and a long finish.*

**CABERNET SAUVIGNON RESERVA, RAIZ Chile** — **£27.00**
*Ripe red and blackcurrant fruits, a soft and pure Cabernet with gentle tannins and a hint of green pepper on the finish.*

**MALBEC CLASICO, KAIKEN Argentina** — **£8 / £29.00**
*Aromas of cherries and chocolate. Rich blackberry and blackcurrant flavours rounded off by the soft tannins.*

**NERO D'AVOLA, TERRE DELLA BARONIA, G. MILAZZO Sicily, Italy** — **£45.00**
*Enriched by a small percentage of Perricone. Rich to the nose, mineral notes followed by sweet plum and sour cherry. Warm on the palate with sweet tannins, good balance and a lingering finish.*