

# La Veneta - Vegan Menu

## **ANTIPASTI DELLO CHEF MAURO (SPUNTINO)**

Antipasto Board – Olives, marinated & pickled vegetables, fig & walnut rolada, vegan feta, breads and more! 30 (cn)

Trio of Bruschetta – Chef Mauro’s selection 22

**Arancini of the week (Ask staff)** 10.50

Crispy fries with truffle oil 8

Peperonata – roasted red/ green peppers with potatoes, onion, tomato, olives cooked in a light Napoli sauce and served with bread 10.50

Stuffed Mushrooms – Marinated with garlic, filled vegan feta, served with garden salad 18.50 (cn)

Smashed Avocado – Quinoa, fresh, tomato, basil, vegan feta, balsamic on sourdough toast 17.50 (cn)

Chefs Tasting board – (Ask staff)

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## **Soup of the week (Ask staff)**

### **INSALATE**

Insalata mista – greens, tomato, onion & cucumber 7.50

### **PIZZAS**

Margarita – Napoli, vegan cheese & basil 19.50

Funghi – Napoli, mushrooms, vegan feta and rocket 22 (cn)

Artichokes – Napoli, cherry tomato, fresh Calabrian chilli & grilled eggplant 24

Vegan Cheese – Napoli, black olives, capers and roast capsicum 24 (cn)

### **I NOSTRI GNOCCHI** (Chef Mauro’s home-made gnocchi)

Napoli 20

Mixed mushrooms in a cherry tomato sauce 25

Cherry tomato and truffle oil 26

### **LA NOSTRA PASTA**

Aglio/Olio e peperoncino – served on a bed of cauliflower cream garnished with citrus & thyme breadcrumbs (v) 25

Pasta Napoli – cherry tomatoes, black olives & capers 22

### **I NOSTRI RISOTTI**

Zucchini Risotto – with vegan feta 28 (cn)

Mushroom Risotto – with mixed mushrooms 24

### **DOLCI**

**(Ask staff)**

**\* Please note that the vegan feta is a nut product  
(cn) contains nuts**

Gluten free & vegetarian options are available so all can enjoy. Please note that our kitchen is not free from allergens & our menu items may contain traces of allergens