

COCCOBELLO

Italian Restaurant & Pizzeria

Vegan MENU

ANTIPASTI

	small	large
VEGAN PARMIGIANA (GF)	21.0	N/A
Eggplant & zucchini, tomato salsa		
VEGAN ARANCINI (GF)	14.5	24.5
Asparagus, leek, risotto balls		
POLENTA BOOM BOOM (GF)	19.5	29.5
mixed sautéed mushrooms served on soft polenta. parsley		

GNOCK'S

HAND MADE POTATO GNOCCHI (GF) AOR +\$3	29.5
with Neapolitan sauce & basil	

PASTA

EGGPLANTUS (GF) AOR +\$3	29.9
tube pasta with eggplant, tomato & basil	
VEGANESCA (GF) AOR +\$3	29.5
Linguine pasta with sundried tomatoes, chilli, garlic, capers, olives, parsley & basil	

(GF) **GLUTEN
FREE**

AOR **AVAILABLE
ON REQUEST**

(N) **CONTAINS
NUTS**

PIZZA

PIZZETTA	14.9
garlic, rosemary, salt, evo	
MARGY & ME	24.9
tomato, vegan mozzarella, basil	
MERRY CHERRY	27.9
tomato, vegan mozzarella, cherry tomatoes, basil	
AUBERGINA	27.9
tomato, vegan mozzarella, eggplant, EVO	
GREEN SUPREME	29.9
broccoli purée, vegan mozzarella, broccoli, Kalamata olives	
House made (GF) pizza bases available for \$4 extra. All toppings are (GF)	

SIDES

MIXED LEAF SALAD (GF)	12.9
LENTIL SALAD (GF)	18.9
lentils, almonds, pine nuts, pumpkin seeds, red onion, parsley, basil, currants, lemon dressing (contains NUTS)	
BROCCOLETTI (GF)	17.9
chargrilled broccolini, roasted almonds, hazelnuts and tomato sauce (contains NUTS)	
CAULIFLOWER (GF)	16.9
roasted cauliflowers, salsa verde, capers, crispy kale, lemon zest, currants	
CRUNCHY POTATOES (GF)	13.9

HOUSE MADE SORBET (GF)

Scoops: one 6.9 two 12 three 17

ALLERGENS While we offer gluten free menu options, we are not a gluten free kitchen. Cross-contamination could occur. We can't guarantee that any item can be completely free of allergens. Not all ingredients are listed. Please mention all your allergies and intolerances to our staff.

Surcharges: a 15% surcharge applies on all Public Holidays