Ray's ITALIAN KITCHEN

Vegetarian Menu

Cicchetti / Antipasti

HOUSE MARINATED OLIVES GF — 5.5

HOME MADE FOCACCIA GFA — 5.5
Olive oil and balsamic vinegar

ROSEMARY & GARLIC OIL PANE ALL'AGLIO — 5.5

EXOTIC MUSHROOM BRUSCHETTA GFA — 10
Sourdough, garlic mascarpone

ZUPPA DEL GIORNO GFA — 8.5
Italian bread

RAYS ITALIAN INSALATA GFA — 6.5
Mixed salad, olives, balsamic, Italian crumb

INSALATA RUCOLA GF — 6.5
Parmesan, sun-dried tomato

Pasta

LENTIL AND MUSHROOM RAGU GFA — 16.5
Spaghetti, vegetarian Parmesan

RIGATONI PICCANTE ALLA GRAPPA GFA — 16
Spicy tomato cream sauce, Grappa, basil

Add
Mushrooms — extra 5

AUBERGINE & SUN-DRIED TOMATO RAVIOLONI — 20
Roasted squash, rocket pesto

SPAGHETTI POMODORO GFA — 15
Basil, vegetarian Parmesan

Pizza

Stone baked 12" thin Roman style base, Italian tomatoes & mozzarella. **GF supp 3.5**

MARGHERITA — 13.5
Fresh basil

VEGETARIANA '4 SEASONS' — 16.5
Artichoke - mushrooms - tomato/basil - squash/olives

PIEDEMONTE — 16
Goats cheese, red onion, peppers, spinach, balsamic

FORESTIERE — 15
Exotic mushroom, caramelised onion

Our house Grana Padano parmesan and other classic Italian cheeses are made using traditional PDO certified methods meaning not suitable for a vegetarian diet - if you include traditional made cheeses in your diet we maybe able to offer dishes from the main menu.

Allergens

Please scan the QR Code to view our allergen chart

Ray's ITALIAN KITCHEN

Plant Based Menu

Cicchetti / Antipasti

HOUSE MARINATED OLIVES GF — 5.5

HOME MADE FOCACCIA — 5.5
Olive oil and balsamic vinegar

ZUPPA DEL GIORNO GFA — 8.5
Italian bread

ROSEMARY & GARLIC FLATBREAD — 5.5

EXOTIC MUSHROOMS BRUSCHETTA GFA — 10
Rocket pesto

RAYS ITALIAN INSALATA GFA — 6.5
Mixed salad, olives, balsamic, Italian crumb

INSALATA RUCOLA GF — 6.5
Olives, sun-dried tomato

Pasta

LENTIL AND MUSHROOM RAGU GFA — 16.5
Spaghetti, Italian Crumb

SPAGHETTI POMODORO GFA — 15
Basil, Italian crumb

AUBERGINE & SUN-DRIED TOMATO RAVIOLONI — 20
Roasted squash, rocket pesto

Pizza

Stone baked 12" thin Roman style base, Italian tomato marinara. **GF supp 3.5**

VEGETARIANA '4 SEASONS' 16.5
Artichoke - mushrooms - tomato/basil - squash/olives

FORESTIERE 15
Exotic mushroom, caramelised onion

MARINARA 13
Oregano, garlic, olive oil

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