Vegetarian and Vegan Menu

First course

Bread basket; Focaccia, Multi-seed, Grissini, Sundried tomato, pane carasau 5

Burrata with artichoke & Swiss chard (v) 20

Pea, porcini & truffle frittata(v) 20

Mixed grilled vegetable platter (vg, gf) 18

Soups

Soup of the day(vg) 14

Please ask your server

Green minestrone soup 16

Sides & salads

Fennel, black olive & orange salad(vg) 6 / 12

Grilled peppers & goats cheese salad(v) 8 / 14

Rocket & parmesan(v) 8 / 14

Green leaf salad(vg) 6 / 12

Tomato & onion / mozzarella(v) 8 / 14

Vegetable & potato sides

Sautéed with olive oil, garlic, chilli, butter or simply steamed

New potatoes(vg) 6 Mashed potato(v) 6	Grilled peppers(vg) 8 barba di frate(vg) 8	Green beans(vg) 8 Spinach(vg) 8

Main course, pasta & risotto

Gluten free Tagliatelle available

Spaghettini with home-made tomato sauce & basil(vg) 17 / 23

Spaghetti cacio e pepe(v) 18 / 22

Pappardelle with mixed mushrooms & black truffle(v) 32 / 38

Spaghetti with courgette, garlic & chilli(vg) 18 / 24

Asparagus & ricotta tortelli with butter & sage 30 / 36

Risotto with fresh morel mushrooms 38 / 44

(Please note the risotto takes 20 minutes to prepare)

Desserts

Classic tiramisu (v) 14

Sicilian cannolo with bacio gelato 14

Amaretto crème brulée with almond tuille 12

Homemade gelati & sorbetti (3 scoops) 10;

Bacio, salted caramel & vanilla gelati Mango, lemon & coconut sorbetti

Affogato - Vanilla gelato topped with espresso coffee - 9

Selection of four Italian cheeses with Sicilian honey, pecan & grapes 20;

Rocchetta – pasteurised sheep, cow & goats' cheese from Piedmont

Ziezig Caverna - pasteurised goat's milk from Trentino

Pecorino - raw sheep's milk from Sardinia

Blue Di Capra - pasteurised goat's milk from Veneto

Petit fours 14

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