

# Vegetarian and Vegan Menu

## First course

Roasted pumpkin, almonds, spinach & balsamic (vg) 12

Barley & avocado salad (vg) 12

Mixed grilled vegetable platter *(vg, gf)* 16

Beetroot, rocket & mozzarella salad 12

Burrata with tomato & black olive tapenade 12

## Soups

Soup of the day (vg) 8

*Please ask your server*

Onion & rosemary soup (vg) 10

## Starter salads

Fennel, black olive & orange salad (vg) 12

Grilled peppers & goats' cheese salad 12

Artichoke, rocket & parmesan salad (v) 14

## Side salads

Tomato & onion 6

Rocket & parmesan 6

Green leaf salad 5

## **Main course, pasta, risotto & soups**

*Gluten free pasta available as Tagliatelle*

Vegetarian lasagna 20

Spaghettoni with tomato & basil (vg) 10 / 16

Tagliatelle with fresh morel mushrooms & peas 18 / 24

Spaghetti with courgette, garlic & chilli (vg) 16 / 22

Ricotta & spinach tortelli in butter & sage 16 / 22

Spaghetti cacio & pepe 16 / 20

Green vegetable risotto with parmesan (gf) 20 / 26

Bianchetto truffle risotto 24 / 30

*Please note the risottos take 20 minutes to prepare*

## **Vegetables & potatoes**

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

Spinach (vg) 5

Mixed mushrooms (vg)  
7

Mashed potato 5

Broccoli (vg) 5

Green beans (vg) 5

New potatoes (vg) 5

## **Desserts**

Homemade ice creams (gf) & sorbet (vg) 6

Classic tiramisu (v) 8.75

Amaretto crème brûlée (gf) 8.75

Affogato 6

*Vanilla ice cream topped with espresso coffee*

Petit fours 10