



## Vegetarian and Vegan

### First course

- Burrata with tomato & olive tapenade 12  
Beetroot carpaccio with rocket, ricotta cheese & pecan nuts 12  
Mixed grilled vegetable platter (vg, gf) 16  
Pea & porcini mushroom truffle frittata 18  
Gratinated soft polenta with mushrooms 16

### Soups

- Soup of the day (vg) 8  
*Please ask your server*  
Borlotti bean & potato soup with short pasta 12

### Starter salads

- Fennel, black olive & orange salad (vg) 6 / 12  
Grilled peppers & goats cheese 6 / 12

### Side salads

- Tomato & onion 6      Rocket & parmesan 6      Green leaf salad 5

### Vegetables & potatoes

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

- Spinach (vg) 5      Broccoli (vg) 5      Green beans (vg) 5  
Mashed potato 5      New potatoes (vg) 5  
Porcini mushrooms (vg) 8      Mixed mushrooms (vg) 7

### Main course, pasta & risotto

*Gluten free pasta available as Spaghetti & Fusilli*

- Spaghettini with tomato & basil (vg) 10 / 16  
Tagliatelle with mixed mushrooms & black truffle 20 / 26  
Spaghetti with courgette, garlic & chilli (vg) 16 / 22  
Spaghetti 'cacio & pepe' 16 / 20  
Porcini mushroom risotto 30 / 36  
Saffron risotto 30 / 36

*Please note the risottos take 20 minutes to prepare*

### Desserts

- Homemade ice creams (gf) & sorbet (vg) 8  
Classic tiramisu (v) 9.50  
Amaretto crème brûlée (gf) 9.50  
Affogato 7  
*Vanilla ice cream topped with espresso coffee*  
Petit fours 12

