

Vegetarian and Vegan Menu

First course

Burrata with chilled tomato gazpacho & basil oil(v) 14

Pea, porcini & truffle frittata(v) 18

Mixed grilled vegetable platter(vg, gf) 16

Beetroot carpaccio with rocket & ricotta & pecan nuts(v) 14

Bread basket; Focaccia, Ciabatta, Grissini, Pecan & raisin, pan carasau 3

Soups

Soup of the day(vg) 10

Please ask your server

Pea soup (vg) 10

Side / starter salads

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

Grilled peppers & goats cheese salad(v) 6 / 12

Rocket & parmesan(v) 6 / 12

Green leaf salad(vg) 5 / 10

Tomato & onion(vg) 6 / 12

Main course, pasta, risotto & soups

Gluten free pasta available as spaghetti

Spaghettini with tomato & basil(vg) 10 / 16

Tagliatelle with mixed mushrooms & black truffle(v) 20 / 26

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

Spaghetti cacio e pepe(v) 16 / 20

Saffron risotto(v) 30 / 36

Please note the risotto takes 20 minutes to prepare

Vegetable & potato sides

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

Spinach(vg) 6

Broccoli(vg) 6

Green beans(vg) 6

Mashed potato(v) 6

New potatoes(vg) 6

Mixed mushrooms(vg) 7

Zucchini fritti 7

Desserts

Classic tiramisu (v) 9.50

Cold zabaione with mixed berries in a tuille basket 9.50

Sicilian cannolo with pistachio ice-cream & orange compote 9.50

Amaretto crème brulée with tuille 9.50

Homemade ice creams (gf) & sorbet (vg) 8

Affogato 7

Vanilla ice cream topped with espresso coffee

Petit fours 12

Selection of Italian cheeses with mustard fruit chutney, grapes & pecan nuts 15

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay

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