## 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 $(\mathrm{vg}) 14$
Please ask your server
Wild garlic soup with crème fraiche $\&$ cheesy scone 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<br>Sautéed with olive oil, garlic, chilli, butter or simply steamed

| New potatoes(vg) 6 | Grilled peppers(vg) 8 | Green beans(vg) 8 |
| :--- | :---: | :---: |
| Mashed potato(v) 6 | Barba di frate(vg) 8 | Spinach(vg) 8 |
| Mixed mushrooms(vg) 9 | Zucchini fritti 9 | Broccoli(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) $18 / 24$

Risotto with fresh garden peas \& mint $38 / 44$
(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

Vegetarian and Vegan Menu

