

Vegetarian and Vegan Menu

First course

Burrata with Tropea red onions & aubergine caviar(v) 16

Pea, porcini & truffle frittata(v) 18

Mixed grilled vegetable platter (vg, gf) 16

Beetroot, orange & goats cheese salad 14

Bread basket; Focaccia, Ciabatta, Grissini, Pecan & raisin, pane carasau 5

Soups

Soup of the day(vg) 12

Please ask your server

Artichoke soup with croutons 14

Side / Starter 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

Grilled peppers 8

Green beans(vg) 7

Mashed potato(v) 6

Zucchini fritti 9

Spinach(vg) 7

Mixed mushrooms(vg) 8

Porcini mushrooms 10

Broccoli(vg) 7

Main course, pasta & risotto

Gluten free Tagliatelle available

Spaghettini with home-made tomato sauce & basil(vg) 14 / 20

Spaghetti cacio e pepe(v) 16 / 20

Pappardelle with mixed mushrooms & black truffle(v) 28 / 34

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

Macaroni with peas & morel mushrooms 18 / 24

Risotto with porcini mushroom 38 / 44

(Please note the risotto takes 20 minutes to prepare)

Desserts

Classic tiramisu (v) 12

Sicilian cannolo with bacio gelato 12

Amaretto crème brulée with almond tuile 12

Homemade gelati & sorbetti (3 scoops);

Bacio, Salted caramel & Vanilla gelati

Blood orange, Lemon & Coconut sorbetti 10

Affogato - *Vanilla gelato topped with espresso coffee* - 9

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

La Tur – *pasteurised sheep, cow & goats' cheese from Piedmont*

Taleggio – *pasteurised cow's milk from Lombardy*

Pecorino – *raw sheep's milk from Sardinia*

Blue Di Nicoletta – *pasteurised cow's milk from Veneto* 18

Petit fours 12

A 15% 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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