

ANTIPASTI Vegetariani

~ Bruschetta DIY ~

Grilled ciabatta (3 pieces) rubbed with fresh garlic cloves. Served with diced tomatoes, basil and olive oil on the side for you to have fun (DF) (V) (VG) 15.9

~ Arancini al Tartufo~

Light crispy risotto balls (3 pieces) with truffle paste, mushrooms and parmesan. Served on warm cheese sauce (V) 15.9/26.9

~ Olive Miste con Pane ~

Apulian green olives & kalamata olives in rosemary olive oil. Served with grilled ciabatta (V) (VG) (DF) 11.9

~ Cestino di Pane ~

A basket of fine breads: crusty, rustic Apulian bread, ciabatta, white dough with olives and Apulian tarallucci. Served with Apulian EV olive oil (V) (VG) 12.9

PRIMI PIATTI Vegetariani

~ Orecchiette Truffle ~

Handmade orecchiette (little ears) with mushrooms, white wine, Italian truffle paste, parsley, dried tomatoes and parmesan (DFA) (GFA) (V) (VGA) 27.9

~ Gnocchi ai Quattro Formaggi ~

Handmade potato gnocchi in a creamy four cheese sauce (parmesan, pecorino, mozzarella, gorgonzola) finished with walnuts (V) 26.9

~ Orecchiette al Sugo ~

Handmade orecchiette (little ears) with fresh napolitana sauce, basil finished with parmesan (V) 17.9

~ Orecchiette con Burrata e Pesto ~

Handmade orecchiette (little ears) in basil pesto, topped with burrata(V) 25.9

~ Tagliatelle Carbonara ~

Handmade tagliatelle with onions, garlic in a white wine cream sauce, finished with egg yolk and parmesan (GFA) (VA) 20.9

CONTORNI Vegetariani

~ Patate al Tartufo ~

Roasted gourmet potatoes with truffle paste (GF) (V) (DF) (VG) 11.9

~ Patate al Forno ~

Rosemary roasted potatoes (DF) (V) (VG) (GF) 9.9

~ Polenta Crisps con Salsa ~

Fried polenta with house made tomato sauce and parmesan (GF) (V) (DFA) (VG) 10.9

~ Insalata Fantasia ~

*Rocket leaves with roast pears, parmesan, toasted walnuts and balsamic vinegar
(DFA) (GF) (V) (VGA) 10.9*

~ Verdure in Padella ~

Pan roasted vegetables mix (DF) (V) (VG) (GF) 10.9

Buon Appetito !