

## ANTIPASTI Vegetariani

### ~ *Bruschetta Pugliese* ~

Grilled ciabatta (3 pieces) rubbed with fresh garlic cloves. Served with cherry tomatoes, oregano and Dop EVO from Puglia (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 olives & kalamata olives in rosemary olive oil. Served with grilled ciabatta (V) (VG) (DF) 12.9

### ~ *Burrata* ~

Handmade burrata (mozzarella filled with stracciatella and cream) with rocket, cherry tomatoes and housemade focaccia (V) 15.9

## PRIMI 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) (VGA) 17.9

### ~ *Orecchiette con Burrata e Pesto* ~

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

### ~ *Melanzana ripiena* ~

Traditional stuffed eggplant recipe from mamma Marisa! Eggplant stuffed with risotto, fresh mint, topped with Napolitana sauce, parmesan and baked (V) 25.9

## CONTORNI Vegetariani

### *~ 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) 11.9*

### *~ Insalata Fantasia ~*

*Rocket leaves with roast pears, parmesan, toasted walnuts and balsamic vinegar*

*(DFA) (GF) (V) (VGA) 11.9*

# *Buon Appetito !*