## **VEGAN MENU**

This menu contains no animal - derived products, only vegetables, pulses, grains, nuts and seeds, olive oil, seasoning and vegetable based stocks.

Allow minimum 10 minutes

A selection of two or three courses is recommended

Pappa Al Pomodoro Tuscan thick tomato soup	6.5	Insalata Di Vegetali Grilled vegetable salad with roasted pepp courgettes and balsamic dressing	7.95 ers,
<b>Crudite</b> Fresh raw vegetables with a warm olive dip		<b>Spaghettini Alla Checca</b> Spaghettini with sun dried tomatoes, garl	<b>7.95</b> ic and
Ribollita Rustic, thick vegetable soup with thinly slic red onion and french beans	7.95 ed	olive oil  Zucchini Alla Griglia / Con Funghi	
<b>Risotto Con Funghi Di Bosco</b> Mushroom risotto with wild mushrooms a porcini	<b>11.95</b> nd	<b>Penne Pomodoro Basilico</b> Penne with tomato and basil	8.95
Vegetali Grigliati Grilled fresh vegetables	9.95	<b>Linguine Funghi Di Bosco</b> Linguine with wild mushrooms	10.95
Insalata Di Spinaci Raw spinach salad, red onion, avocado, tor 'primavera' and sunflower seeds	<b>7.95</b> mato	<b>Linguine Aglio Olio Peperoncino</b> Linguine with garlic, extra virgin olive oil a chilli	<b>7.95</b> nd
Vegan Caprese Fresh avocado, red onion, organic tomator and sun dried tomatoes	<b>8.5</b> es	Bruschetta Ammoghiu Grilled Italian bread with home-made coupesto and organic tomato	4.95 irgette
Asparagi	11.95	Green Salad	3.5
Warm fresh asparagus with extra virgin olivand lemon	ve oil	Mixed Salad	3.5
	0.05	Rocket Salad	4.95
Carciofi Grigliati Con Zucchini Grilled tender baby artichokes and courget with fresh mint oil	9.95 ttes	<b>Broccoli</b> Plain steamed	3.25
<b>Pizza</b> With fresh tomato (onion and capers option)	9.95 onal)	<b>Spinach</b> Sauteed with olive oil and garlic	3.25
		Mashed Potatoes with Thyme	2.95
		Sauteed Potatoes	2.95

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Pane	Ollo		

2.5

Bread and oil