

VEGAN MENU

ASSAGGI

Crispy fried polenta, rosemary salt (gf)	10
Marinated olives, grissini (gfo)	9

PRIMI

Tempura spring vegetables with beetroot puree, balsamic glaze, lemon (gf)	18
Heirloom tomato salad, olive textures, herb oil (gf)	18

SECONDI

Wild mushroom & broccolini with pan seared gnocchi, fried basil (gfo)	30
Farfelle with zucchini, asparagus & yellow squash (gf)	30

DOLCI

Selection of Italian sorbet (gf)	16
Chocolate fudge cake with vegan vanilla ice cream (gf)	16
Citrus & blueberry polenta cake, coconut sorbet	16

CONTORNI

Shoestring fries, sea salt (gf)	10
Roast eggplants with tomato agro dolce & pinenuts	14
Grilled confit parsnips, salsa verde, fresh chilli	14
Cos lettuce salad with parsley pesto & cannellini beans	14

