

OUR OPTIONS
VEGAN / GLUTEN FREE



OUR VEGAN DISHES

AVOCADO \$16



Organic Seasonal greens with green beans, potatoes, tomatoes and avocado shallot, Ext.V.Olive Oil lemon dressing

CHILI PEPPER & RUCOLA \$18



Organic with celery, mini cumato tomatoes Ext.V.Olive Oil lemon dressing

BRUSCHETTA & POMODORO \$8

A single slice of toasted white bread with garlic, Ext.V.Olive Oil and chopped tomatoes

CAULIFLOWER & CANNELLINI \$21



Cannellini bean salad with wild arugula, red onion, celery and cauliflowers Ext.V.Olive oil lemon dressing

LIGHT VEGETABLE SOUP \$13



Light vegetarian broth with chopped crisp vegetables, Ext.V.Olive Oil and basil

FAVA BEAN SOUP \$15



Fava bean puree served with sauteed dandelion "Fave e cicoria" Ext.V.Olive Oil

CHICKPEA SOUP \$14

With pasta, Ext.V.Olive Oil "Chef's Hometown recipe"

SPAGHETTI POMODORO \$20

Gluten Free option



in a sauce, made with fresh ripe and roasted tomatoes pureed with basil

CHERRY TOMATOES AND ARUGOLA \$28

Handmade "Orecchiette" in a sauce, made with fresh ripe and roasted tomatoes pureed with basil

VEGAN TORTELLI \$26

Filled with porcini mushrooms, cabbage and black truffle oil

ALL OUR SIDES ARE VEGAN

NO DAIRY

SPINACH or CICORY

ROAST POTATOES

or

MASHED POTATOES

\$9

GREEN BEANS or GREEN ASPARAGUS

\$12

ARTICHOKES or ROAST BELL PEPPER

\$15

PORCINI MUSHROOMS

\$18

**We only use High-Quality
Extra Virgin Olive Oil
with the exception of a few dishes
where butter is required**

*Ask the server for
the Specials of Day*

*Changes & Modifications
politely are declined*

Gluten Free

