



OUR VEGETARIAN DISHES

BAKED ONION \$16

Filled with eggplant, pine-nuts, raisins and pecorino cheese with a touch of balsamic vinegar "Sweet and sour"

RUCOLA \$17

Organic

With shaved parmigiano cheese and celery
Ext.V.Olive Oil lemon dressing

BURRATA \$18

(Imported from Italy)

With organic roasted bell pepper
Ext.V.Olive Oil balsamic dressing

CAPRINO \$19

Warm goat cheese on crouton, seasonal greens with hazelnuts
Ext.V.Olive Oil balsamic dressing

PARMIGIANA \$21

Grilled eggplant baked with mozzarella, parmigiano cheese, basil and tomato sauce

POMODORO E BASILICO \$20

Very thin fresh "Tagliolini" egg noodles in a sauce, made with fresh ripe and roasted tomatoes pureed with basil

CACIO PEPE \$20

Spaghetti with pecorino cheese, black pepper and Ext.V.Olive Oil

FETTUCCINE AL PESTO \$25

Fresh wide noodles in a pesto sauce with green beans, peas, fava beans and

SPAGHETTI POMODORO \$20

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

Gluten Free
option



Gluten Free
option



Gluten Free
option



Gluten Free
option



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

Changes & Modifications
politely are declined

Gluten Free

