

ENTREE

MEDAGLIONI DI FARINATA DI CECI AL ROSMARINO — 9 (VG)
unleavened chickpea Medallion with mousse of avocado, red onion & lemon

MINI PARIGUANA DI MELANZANE — 12 (VG)
mini eggplant parmigiana with black cabbage pesto & Burrata

ARANCINO DI VERDURE E ZAFFERANO — 14 (VG)
Zucchini, Saffron with vegan brie on beetroot housemade vegan mayo

TARTARE DI VERDURE GRIGLIATE — 15 (VG)
Grilled vegetables tartare with capers, mustard and truffle paste

TAGLIERE DI GRAN KINARA E MIXED ITALIAN OLIVES — 16 (VE)
Truly vegetarian Italian hard cheese & marinated olives

PRIMI PIATTI

ZUPPA FREDDA — 18 (VE)
Chilled beetroot & goat's cheese vellutata & toasted almond

SPAGHETTI ALL'USCETTO DELL'ORTO — 26 (VG)
Charcoal Spaghetti with peeled Roma tomatoes

LASAGNA @ BIO — 27 (VG)
Spinach pasta sheets with béchamel & lentil ragù

FETTUCINE ALLA CARBONARA — 28 (VE)
with spring onion, zucchini & saffron

GNOCCHI ALLA CANAPA — 30 (VG)
Hemp Gnocchi with sundried tomato pesto & asparagus

CASERECCIO DI BARBABIETOLA — 31 (VE)
Beetroot Caserecce, with medley of mushrooms & truffle paste

GNUDI DI RICOTTA E SPINACI — 32 (VE)
Buffalo Ricotta & spinach balls with burnt butter & crispy sage

SIDES

CAVOLFIORRE BABY SLOW COOKED
SU CREMA DI MANDORLE ALL ARANCIA — 16 (VG)
Slow cooked baby cauliflower on almond and orange puree

CAPONATA SICILIANA — 14 (VG)
Traditional bio caponata

BROCCOLINO SCOTTATI — 16 (VG)
Chilli and garlic broccolini on macadamia mousse

INSALATA DI FOGLIE — 11 (VG)
Mixed leaf salad with raw veggie and balsamic glaze

DESSERT

BUDINO DI SEMI DI CHIA — 12 (VG)
Almond milk Chia pudding with seasonal fruit

TIRAMISU @ BIO — 14 (VG)
Crumbled Savoiardi, with coffee, cashew cream & dark chocolate

PANCAKES DI PATATA DOLCE — 16 (VE)
Sweet potatoes pancakes, with popcorn ice cream & date syrup



VEGETARIAN - (VE)
VEGAN - (VG)

ALL OUR DISHES ARE MADE WITH ITALIAN LOVE / GLUTEN FREE

