

SPUNTINI

MEDAGLIONI DI FARINATA DI CECI AL ROSMARINO (Vg) 13

Unleavened chickpea Medallion with mousse of avocado, red onion & lemon

MINI PARMIGIANA @ BIO (VE) 14

Mini eggplant parmigiana with black cabbage pesto & Burrata

ARANCINO DI VERDURE E ZAFFERANO (Vg) 16

Zucchini, Saffron with vegan brie on beetroot housemade vegan mayo

TARTARE DI VERDURE GRIQLIATE (Vg) 16

Grilled vegetables tartare with capers, mustard and truffle paste

TAGLIERE DI GRAN KINARA E MIXED ITALIAN OLIVES (VE) 16

Truly vegetarian Italian hard cheese & marinated olives

PASTA

SPUMA DI CETRIOLI (Vg) 18

Cucumber & coconut yogurt emulsion w/ almond flakes

SPAGHETTI ALL'USCETTO DELL'ORTO (Vg) 26

Charcoal Spaghetti with peeled Roma tomatoes

LASAGNA @ BIO (Vg) 28

Spinach pasta sheets with béchamel & lentil ragù

FETTUCINE ALLA CARBONARA (VE) 28

with spring onion, zucchini & saffron

GNOCCHI ALLA CANAPA (Vg) 30

Hemp Gnocchi with sundried tomato pesto & broccolini

CASERECCIO DI BARBABIETOLA (VE) 31

Beetroot Caserecce, with medley of mushrooms & truffle paste

GNUDI DI RICOTTA E SPINACI (VE) 32

Buffalo Ricotta & spinach balls with burnt butter & crispy sage

CONTORNI

CAVOLFIORRE (Vg) 17

Slow cooked seasonal cauliflower on almond and orange puree

CAPONATA @ BIO (Vg) 15

Traditional Sicilian caponata

BROCCOLINI SCOTTATI (Vg) 16

Chilli and garlic broccolini on macadamia mousse

INSALATA DI FOGLIE (Vg) 11

Mixed leaf salad with raw veggio and balsamic glaze

DOLCI

TORTINO DI FICHI (Vg) 15

Figs, macadamia cream & maple syrup tart

TIRAMISU @ BIO (Vg) 15

Crumbled Savoiardi, with coffee, cashew cream & dark chocolate

PANCAKES DI PATATA DOLCE (VE) 16

Sweet potatoes pancakes, with popcorn ice cream & date syrup



VEGETARIAN - (VE)
VEGAN - (VG)

CHEF SELECTION SET MENU AVAILABLE FOR GROUPS OF 6 PEOPLE OR MORE

\$69 PER PERSON

ALL OUR DISHES ARE MADE WITH ITALIAN LOVE / GLUTEN FREE

