



Average Price of Entrée - \$9 - \$18

Average Price of Pastas – Low 20's to High 20's

Average Price of Main Courses – Start at Low 20's and there are a couple of meat dishes in the Low 30's.

Click on the vegetarian course name below to view the list.

ZUPPA
PRIMI PIATTI - ENTREE
PASTA E RISO - PASTA & RISOTTO
CONTORNI - SIDES
DIGESTIVI - PALATE CLEANSER
PIATTI PRINCIPALI - MAIN COURSE
DOLCI DA CUCCHIAIO - SPOON DESSERTS

***WHEN PLACING YOUR ORDER PLEASE INFORM OUR STAFF YOU ARE ORDERING FROM THE VEGETARIAN MENU**
(VG) VEGETARIAN

CIABATTA 'SLIPPER BREAD' IS OFFERED WITH 2005 TOSCANA NEW SEASON EXTRA VIRGIN OLIVE OIL

ZUPPA - SOUP

(VG) RIBOLITTA DI MINESTRA CON LENTICCHIE
TWICE COOKED, HEARTY VEGETABLE SOUP WITH LENTILS

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PRIMI PIATTI - ENTREE

(VG) OLIVE ALL'ASCOLANA CON SALSA AGRODOLCE
SELECTION OF WARM GREEN CAMERANO OLIVES FILLED WITH ORGANIC VEGETABLES

(VG) CROSTINI

A TRIO OF SLICED ITALIAN BREAD TOASTED WITH CHARGRILLED AUBERGINE, PORCINI PATE & WHITE BEAN PUREE

(VG) CARPACCIO DI BARBABIETOLE CON LIMONE RUCOLA
WAFER-THIN SLICES OF FRESH BEETROOT WITH GLOBE ARTICHOKE, LEMON & ROCKET

(VG) ASPARAGI CON SALSA DI POMPELMO E SEMI DI MELAGRANO
STEAMED ASPARAGUS WITH PINK GRAPEFRUIT & POMEGRANATE-SEED SAUCE

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PASTA E RISO - PASTA AND RISOTTO

(VG) SPAGHETTI

' LITTLE STRINGS' OF PASTA WITH BLACK OLIVE, CAPERS & SEMI-DRIED TOMATO

(VG) ORECCHIETTE

EAR SHAPED PASTA FRESHLY MADE WITH PESTO OF TENDER BROCCOLINI, GARLIC, CHILLI & EXTRA VIRGIN OLIVE OIL

(VG) TROFIE

SPIRAL PASTA WITH BABY SPINACH WITH A BASIL, CHILLI & SALSA ROSSA

(VG) PENNE

SLIM, TUBULAR PASTA WITH ROASTED VEGETABLES , CARAMELISED ONION, PINENUTS & EXTRA VIRGIN OLIVE OIL

(VG) PAPPARDELLE

BROAD, FLAT DURAM WHEAT PASTA, WITH SWEET CORN, MARJORAM, & FRESH PORCINI MUSHROOM

(VG) RISOTTO ALLA VERDURE

VIALONE RICE FROM VERONA SLOWLY COOKED WITH SEASONAL VEGETABLES IN A GARDEN VEGETABLE BROTH

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CONTORI - SIDES

(VG) INSALATA DI CAMPO

ORGANICALLY GROWN BABY LETTUCE LEAVES WITH CUCUMBER, GRAPE TOMATO & LIGURIAN OLIVES

(VG) INSALATA DI BARBABIETOLE

ROASTED RED BEETS WITH SWEET ONIONS, CORIOLE 'ASV' AGED RED WINE VINEGAR EXTRA VIRGIN OLIVE OIL

(VG) INSALATA TRE COLORI

WILD ROCKET, RADICCHIO & BELGIAN ENDIVE WITH FRESH PEAR EXTRA VIRGIN OLIVE OIL & PEAR VINEGAR

(VG) PATATE FRITTE

FRIED DESIREE POTATOES WITH ROSEMARY INFUSED OLIVE OIL & SICILIAN IBLEA SEA SALT

(VG) VERDURE

SAUTEED MIXED GREENS WITH EXTRA VIRGIN OLIVE OIL & AROMATIC HERBS

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DIGESTIVI - PALATE CLEANSER

(VG) ACQUA PANNA CON INFUSO BALSAMICO MALETTI

CLEAN & INTENSE APERITIF SHOT OF PANNA STILL WATER WITH 40 YEAR OLD MOTHER MUST MODENA BALSAMIC

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PIATTI PRINCIPALI - MAIN COURSE

(VG) CECI E SUGO DI PERUGIA

GREEN RUNNER BEANS WITH A TOMATO & CHICK PEA BRAISE

(VG) FUNGHI TRIFOLATI

SAUTEED MUSHROOM & BABY SPINACH SERVED WITH A CHILLI & CAPSICUM SAUCE

(VG) FAGIOLI CON POMODORI E POLENTA

BRAISED BUTTER BEAN SERVED WITH TOMATO & MAIZE FLOUR PUREE

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DOLCI DA CUCCHIAIO - SPOON DESERTS

(VG) COMPOSTA DI FRUTTA

DIGESTIVE CAROUSSEL OF COMPOSIT FRUIT & JELLIES WITH MOSCATO, CAMPARI, APEROL

(VG) GELATO LIMONE

A PALATE CLEANSING SHERBET OF LEMON SORBET WITH CITRUS LIMONCELLO

SAMPLE ABOVE

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