

-Starter-

- Bruschetta Pomodori Arrostiti** **9**
Vegetarian Homemade bruschetta served with slow roasted cherry tomatoes, & shavings of Parmigiano Reggiano cheese
Vegan Homemade bruschetta topped with slow roasted cherry tomatoes
**Gluten free upon request*
- Caprino al Forno** **9**
Vegetarian Goat's cheese baked in the oven, served with toasted homemade focaccia & a mixed leaf salad with balsamic glaze
**Gluten free upon request*
- Nidi D'Uovo** **9.50**
Vegetarian Poached egg served on a crispy pasta filo nest, served with truffle cheese & a fresh rocket salad
- Piatto Misto** **Single 9.50/Sharer 16.50**
Vegetarian Mixture of typical Umbrian cheese served with homemade bread & chutney
**Gluten free upon request*

-Mains-

(Pasta dishes are also available as a starter size)

- Casarecce Melanzane** **17**
Vegan Casarecce pasta served with cherry tomato, aubergine, basil & garlic
**Gluten free upon request*
- Ravioli del Bosco** **18.50**
Vegetarian Homemade pasta filled with ricotta cheese & wild mushrooms, served in a creamy saffron sauce
- Spaghetti al Pomodoro** **17**
Vegan Spaghetti pasta served in a rich tomato & basil sauce
**Gluten free upon request*
- Tagliatelle Cacio e Pepe** **17**
Vegetarian Classic Italian recipe of tagliatelle pasta served with Pecorino Romano cheese & toasted black pepper
- Crostone ai Fagiolini** **16**
Vegan Bruschetta of fresh steamed green beans seasoned with garlic & parsley, served with thinly sliced roasted potatoes & mixed leaf salad
**Gluten free upon request*